World Olive Center for Health
76 Imittou St. 5th floor
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Athens: **23/10/2026**

Cert. Num: **C2627-70112**

CERTIFICATE OF ANALYSIS

Brand Name: OLIVE POEM

Owner: KOUTSOTHEODORIS THEODOROS MICHAEL

Variety:

Origin:

Harvesting Period:

Oil Mill:

Analysis Date: 14/10/2026

Production Date:

Chemical Analysis

Oleocanthal	783	mg/Kg
Oleacein	392	mg/Kg
Oleocanthal+Oleacein (index D1)	1,175	mg/Kg
Ligstroside aglycon (monoaldehyde form)	58	mg/Kg
Oleuropein aglycon (monoaldehyde form)	44	mg/Kg
Ligstroside aglycon (dialdehyde form)*	228	mg/Kg
Oleuropein aglycon (dialdehyde form)**	58	mg/Kg
Free Tyrosol	<5	mg/Kg
Total tyrosol derivatives	1,068	mg/Kg
Total hydroxytyrosol derivatives	494	mg/Kg
Total polyphenols analyzed	1,562	mg/Kg

Comments:

The levels of oleocanthal and oleacein are higher than the average values (135 and 105 mg/Kg respectively) of the samples included in the international study performed at the University of California, Davis.
The daily consumption of 20 g of the analyzed olive oil provides 31,24mg of hydroxytyrosol, tyrosol or their derivatives.
Olive oils that contain >5 mg per 20 gr belong to the category of oils that protect the blood lipids from oxidative stress according to the Regulation 432/2012 of the European Union.
It should be noted that oleocanthal and oleacein present important biological activity and they have been related with anti-inflammatory, antioxidant, cardioprotective and neuroprotective activity.
The chemical analysis was performed at the National and Kapodistrian University of Athens according to the method that has been submitted to EFET and published in J. Agric. Food Chem. 2012, 60, 11696, J. Agric. Food Chem. 2014, 62, 600 & Molecules 2020, 25, 2449.
The results relate to the analyzed sample.
*Ligstrodial+Oleokoronal **Oleomissional+Oleuropeindial

Magiatis Prokopios

PROKOPIOS MAGIATIS
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multichrom.LAB
Expertise in Olive Oil Testing since 1993
Registration number: 7833701000

International Olive Council
Recognized laboratory
physico-chemical testing - Type B
01/12/2025 – 30/11/2026

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CERTIFICATE OF ANALYSIS no: P-137141

Date of issue: 26/10/2026

CUSTOMER: KOUTSOTHEODORIS THEODOROS
PHONE : 6972031718
MULTICHROM.LAB CODE No : P-137141
Date of analysis (from): 26/10/2026
COMMODITY ACCORDING TO CUSTOMER: EXTRA VIRGIN OLIVE OIL
(to): 26/10/2026
RECEIVING DATE: 26/10/2026
SAMPLE CONDITION: NORMAL
SEALS: None
SAMPLING BY: CUSTOMER
DATA:

RESULTS

Determination	Method	Unit	Result	Limit[1]
Free fatty acid content (as oleic acid)	COI/T.20/DOC. 34/Rev. 1 – 2017	%	0,19	≤ 0,80
K Coefficients	COI/T.20/DOC.19/Rev.5/2019	-	-	-
K268		-	0,211	≤ 0,22
K232		-	2,036	≤ 2,50
DK		-	-0,011	≤ 0,01
Peroxide Value	COI/T.20/DOC.35/Rev.1/2017	meqO_2/kg	2,8	≤20,0

Dimitrios Salivaras
Laboratory Supervisor

Emmanuel Salivaras, M.Sc.
Laboratory General Manager

The above results concern only the sample we examined.
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n.d. - not detected.
Decision rule for conformity of a result with limits: see www.multichromlab.com.
[1]Limits according to: Reg.EU 2104/2022 as in force today,

certification no.632-7