

**World Olive Center for Health**

76 Imittou St. 5th floor
11634, Pagkrati, Athens
Tel: 2107525134
info@worldolivecenter.com

**Athens: 10/09/2026****Cert. Num: C2627-00023****CERTIFICATE OF ANALYSIS****Brand Name:** D. SAKKAS & CO., LLC**Owner:** D. SAKKAS & CO., LLC**Variety:****Origin:****Harvesting Period:** SEPTEMBER 2026**Oil Mill:****Analysis Date:** 10/09/2026**Production Date:****Chemical Analysis**

Oleocanthal	1,819	mg/Kg
Oleacein	830	mg/Kg
Oleocanthal+Oleacein (index D1)	2,649	mg/Kg
Ligstroside aglycon (monoaldehyde form)	153	mg/Kg
Oleuropein aglycon (monoaldehyde form)	87	mg/Kg
Ligstroside aglycon (dialdehyde form)*	419	mg/Kg
Oleuropein aglycon (dialdehyde form)**	124	mg/Kg
Free Tyrosol	<5	mg/Kg
Total tyrosol derivatives	2,391	mg/Kg
Total hydroxytyrosol derivatives	1,041	mg/Kg
Total polyphenols analyzed	3,432	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 68,63mg 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.

*Ligstrodiol+Oleokoronol **Oleomissional+Oleuropeindial

Magiatis Prokopios

PROKOPIOS MAGIATIS
ASSOCIATE PROFESSOR
UNIVERSITY OF ATHENS
FACULTY OF PHARMACY
DEPARTMENT OF PHARMACOLOGY
AND NATURAL PRODUCTS CHEMISTRY



Departamento de Química Analítica
Edificio Anexo Marie Curie
Campus de Rabanales
Universidad de Córdoba
14071 Córdoba (España)
Teléfono y fax: +34 957 218615



Certificate of analysis

Córdoba 25th September 2026

Producer: D. SAKKAS

Samples: 1

Sample ID: UDC Lote 596

Analysis date: 23/09/2026

Analytical method: Liquid-liquid extraction of phenolic compounds and analysis by liquid chromatography coupled to tandem mass spectrometry (LC-MS/MS) in MRM mode.

Quantitation method: Absolute quantitation based on calibration models prepared with pure standard solutions of the analyzed phenols.

Compound	Concentration (mg/kg)
A: Hydroxytyrosol	2.1
B: Tyrosol	7.9
C: Oleacein	864
D: Oleocanthal	1825
E: Oleocanthalic acid	< LOQ
F: Oleuropein aglycone (sum of isomers)	192
G: Ligstroside aglycone (sum of isomers)	377
H: Apigenin	< LOQ
I: Luteolin	< LOQ

Total content of hydroxytyrosol derivatives (A+C+F): 1058 mg/kg.

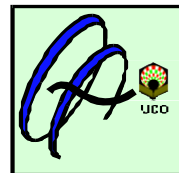
Total content of tyrosol derivatives (B+D+G): 2209 mg/kg.

Total content in phenols of the EFSA Health Claim (A+B+C+D+F+G): 3267 mg/kg.

Total content of phenolic compounds (A+B+C+D+F+G+H+I): 3267 mg/kg.



Departamento de Química Analítica
Edificio Anexo Marie Curie
Campus de Rabanales
Universidad de Córdoba
14071 Córdoba (España)
Teléfono y fax: +34 957 218615



Coments:

The daily intake of 20 g of the analyzed olive oil provides **65.3 mg** of hydroxytyrosol, tyrosol and derivatives, an amount higher than that stated by the European Regulation 432/2012 (5 mg of daily intake) based on the EFSA Health Claim. Therefore, the intake of this olive oil according to the suggested amount provides the health benefits described in the Health Claim, with special emphasis on the protection of blood lipids against oxidation.



F. Priego-Capote



CERTIFICATE OF ANALYSIS: 26375

Personal Data

Company: D SAKKAS & Co LP
First Name last Name: Dimitris Sakkas
Address:
Tel:
email:

Sample Data

Sample: Extra Virgin Olive Oil
Sample Code: 26375
Date of Receipt: 14/09/2026
Date of Analysis: 16/09/2026
Condition of Sample: Acceptable
Sampling Responsible: Client
Description: Sealed bottle Lot: 2026 Production
Date: 9 Sept 2026 Variety: Wild Olives

Determination	Units	Result	Limit ¹	Method of Analysis
Total phenolic compounds	mg/Kg	5134.0	-	COI /T.20/Doc. No 29/Rev 2/METHOD 2*
Hydroxytyrosol	mg/Kg	1.4	-	COI /T.20/Doc. No 29/Rev 2/METHOD 2*
Tyrosol	mg/Kg	5.5	-	COI /T.20/Doc. No 29/Rev 2/METHOD 2*
Vanillic acid	mg/Kg	0.6	-	COI /T.20/Doc. No 29/Rev 2/METHOD 2*
Vanillin	mg/Kg	0.1	-	COI /T.20/Doc. No 29/Rev 2/METHOD 2*
p-Coumaric acid	mg/Kg	0.8	-	COI /T.20/Doc. No 29/Rev 2/METHOD 2*
Hydroxytyrosol acetate	mg/Kg	27.1	-	COI /T.20/Doc. No 29/Rev 2/METHOD 2*
Ferulic acid	mg/Kg	0.28	-	COI /T.20/Doc. No 29/Rev 2/METHOD 2*
DDOA ^a (oleacein)	mg/Kg	1327.5	-	COI /T.20/Doc. No 29/Rev 2/METHOD 2*
Isomer of AOA ^c	mg/Kg	77.5	-	COI /T.20/Doc. No 29/Rev 2/METHOD 2*
DDLA ^b (Oleocanthal)	mg/Kg	2499.7	-	COI /T.20/Doc. No 29/Rev 2/METHOD 2*
Pinoresinol	mg/Kg	4.7	-	COI /T.20/Doc. No 29/Rev 2/METHOD 2*
Cinnamic acid + 1-Acetoxypinoresinol	mg/Kg	133.0	-	COI /T.20/Doc. No 29/Rev 2/METHOD 2*
Luteolin	mg/Kg	1.43	-	COI /T.20/Doc. No 29/Rev 2/METHOD 2*
AOA ^c	mg/Kg	414.8	-	COI /T.20/Doc. No 29/Rev 2/METHOD 2*
Apigenin	mg/Kg	0.14	-	COI /T.20/Doc. No 29/Rev 2/METHOD 2*
AOL ^d	mg/Kg	639.4	-	COI /T.20/Doc. No 29/Rev 2/METHOD 2*
Hydroxytyrosol, tyrosol and their derivatives^e	mg/20 gr	99.9	m ² 5.0	COI /T.20/Doc. No 29/Rev 2/METHOD 2*

¹ Analytical data within limits of E.U. regulations 2022/2104 & 2022/2105 for Extra Virgin Olive Oil as amended and valid.
(M: Maximum, m: minimum). ² EU Regulation 432/2012

^a: dialdehydic form decarboxymethyl oleuropein aglycon, ^b: dialdehydic form decarboxymethyl ligstroside aglycon, ^c: aldehydic form oleuropein aglycon ^d: aldehydic form ligstroside aglycon. ^e Sum of Hydroxytyrosol, Tyrosol, Hydroxytyrosol acetate, DDOA, Isomer of AOA, DDLA, AOA, AOL.

DATE OF ISSUE: 16/09/2026

On behalf of the laboratory



End of the Report

Any reproduction of the results is strictly forbidden without the laboratory's permission. The results only refer to the sample as submitted by customer. *Tests outside the scope of accreditation.



NATIONAL & KAPODISTRIAN

UNIVERSITY OF ATHENS

FACULTY OF PHARMACY

DEPARTMENT OF PHARMACOGNOSY

& NATURAL PRODUCTS CHEMISTRY

PANEPISTIMIOPOLIS - ZOGRAFOU

ZIP 15771 ATHENS

Telephone : +30 210 72 74052

magiatis@pharm.uoa.gr

ΕΘΝΙΚΟ ΚΑΙ ΚΑΠΟΔΙΣΤΡΙΑΚΟ

ΠΑΝΕΠΙΣΤΗΜΙΟ ΑΘΗΝΩΝ

ΦΑΡΜΑΚΕΥΤΙΚΟ ΤΜΗΜΑ

ΤΟΜΕΑΣ ΦΑΡΜΑΚΟΓΝΩΣΙΑΣ

& ΧΗΜΕΙΑΣ ΦΥΣΙΚΩΝ ΠΡΟΙΟΝΤΩΝ

ΠΑΝΕΠΙΣΤΗΜΙΟΥΠΟΛΗ – ΖΩΓΡΑΦΟΥ

15 771 ΑΘΗΝΑ

Τηλέφωνο : 210 72 74052

magiatis@pharm.uoa.gr

Αθήνα, Athens 25-9-2025

To: SPARTA – Medicinal Wild Olive Oil (D SAKKAS & Co L.P.)

From the database kept at the University of Athens and which includes the results of analyses from 11,000 samples from 15 countries, the literature kept worldwide and the results of the international competition Olympia Health and Nutrition awards we can confirm that:

the brand SPARTA - Medicinal Wild Olive Oil by D SAKKAS & Co LP

is the olive oil with the highest polyphenol content in the world for 3 consecutive years 2023-2025

It is evident that it is one of the most extremely rare olive oil in the world among the olive oils that have been tested, regarding its health protecting properties due to both the highly increased micronutrients content and the complete absence of burdensome elements (pesticides/ herbicides/ chemicals/ plasticizers)

Προς: SPARTA – Medicinal Wild Olive Oil (D SAKKAS & Co L.P.)

Από τη βάση δεδομένων που τηρείται στο Πανεπιστήμιο Αθηνών και η οποία περιλαμβάνει αποτελέσματα αναλύσεων από 11.000 δείγματα από 15 χώρες, τη βιβλιογραφία που τηρείται παγκοσμίως και τα ετήσια αποτελέσματα του διεθνούς διαγωνισμού Olympia Health and Nutrition awards μπορούμε να βεβαιώσουμε ότι :

το ελαιόλαδο με την επωνυμία SPARTA - Medicinal Wild Olive Oil (D SAKKAS & Co L.P.) είναι το ελαιόλαδο με την υψηλότερη περιεκτικότητα σε πολυφαινόλες στον κόσμο για 3 συνεχόμενα χρόνια 2023-2025

Είναι προφανές ότι είναι ένα από τα πιο σπάνια ελαιόλαδο παγκοσμίως ανάμεσα σε αυτά που έχουν ελεγχθεί, όσον αφορά τον υγαιοπροστατευτικό του χαρακτήρα λόγω τόσο των αυξημένων μικροθρεπτικών συστατικών όσο και της παντελούς απουσίας επιβαρυντικών στοιχείων (φυτοφάρμακα / ζιζανιοκτόνα / χημικά / πλαστικοποιητές)


ΠΡΟΚΟΠΙΟΣ ΜΑΓΙΑΤΗΣ
ΑΝΑΠΛΗΡΩΤΗΣ ΚΑΘΗΓΗΤΗΣ
ΠΑΝΕΠΙΣΤΗΜΙΟ ΑΘΗΝΩΝ
ΦΑΡΜΑΚΕΥΤΙΚΟ ΤΜΗΜΑ
ΤΟΜΕΑΣ ΦΑΡΜΑΚΟΓΝΩΣΙΑΣ ΚΑΙ
ΧΗΜΕΙΑΣ ΦΥΣΙΚΩΝ ΠΡΟΙΟΝΤΩΝ

PROKOPIOS MAGIATIS
ASSOCIATE PROFESSOR
UNIVERSITY OF ATHENS
FACULTY OF PHARMACY
DEPARTMENT OF PHARMACOGNOSY &
NATURAL PRODUCTS CHEMISTRY