World Olive Center for Health
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Athens: **16/09/2026**

Cert. Num: **C2627-00032**

CERTIFICATE OF ANALYSIS

Brand Name: L 26 B
Owner: D. SAKKAS & CO., LLC
Variety:
Origin:
Harvesting Period: SEPTEMBER 2026
Oil Mill:

Analysis Date: 14/09/2026

Production Date:

Chemical Analysis

Oleocanthal	2,302	mg/Kg
Oleacein	872	mg/Kg
Oleocanthal+Oleacein (index D1)	3,174	mg/Kg
Ligstroside aglycon (monoaldehyde form)	160	mg/Kg
Oleuropein aglycon (monoaldehyde form)	70	mg/Kg
Ligstroside aglycon (dialdehyde form)*	128	mg/Kg
Oleuropein aglycon (dialdehyde form)**	39	mg/Kg
Free Tyrosol	<5	mg/Kg
Total tyrosol derivatives	2,590	mg/Kg
Total hydroxytyrosol derivatives	981	mg/Kg
Total polyphenols analyzed	3,571	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 71,42mg 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

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