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Athens: **12/10/2026**

Cert. Num: **C2627-00026**

CERTIFICATE OF ANALYSIS

Brand Name: Omfakion Plus
Owner: PANAGIOTAKAKOS KONSTANTINOS
Variety: KALAMON
Origin:
Harvesting Period:
Oil Mill:

Analysis Date: 10/09/2026

Production Date:

Chemical Analysis

Oleocanthal	1,290	mg/Kg
Oleacein	506	mg/Kg
Oleocanthal+Oleacein (index D1)	1,797	mg/Kg
Ligstroside aglycon (monoaldehyde form)	69	mg/Kg
Oleuropein aglycon (monoaldehyde form)	31	mg/Kg
Ligstroside aglycon (dialdehyde form)*	28	mg/Kg
Oleuropein aglycon (dialdehyde form)**	17	mg/Kg
Free Tyrosol	<5	mg/Kg
Total tyrosol derivatives	1,387	mg/Kg
Total hydroxytyrosol derivatives	555	mg/Kg
Total polyphenols analyzed	1,942	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 38,84mg 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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