

World Olive Center for Health

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Athens: 08/01/2025

Cert. Num: C2425-00523

CERTIFICATE OF ANALYSIS

Brand Name: DOMAINE ADONIS Analysis Date: 19/12/2024

Owner: ADONIS OLIVE OIL

Variety: CHETOUI
Origin: TUNISIA

Harvesting Period: NOVEMBER 2024

Oil Mill:

Chemical Analysis

Production Date:

Oleocanthal	196	mg/Kg
Oleacein	221	mg/Kg
Oleocanthal <mark>+</mark> Oleacein (index D1)	417	mg/Kg
Ligstroside aglycon (monoaldehyde form)	109	mg/Kg
Oleuropein aglycon (monoaldehyde form)	302	mg/Kg
Ligstroside agl <mark>yco</mark> n (dialdehyde form)*	377	mg/Kg
Oleuropein aglycon (dialdehyde form)** R H EALTH	350	mg/Kg
Free Tyrosol	18	mg/Kg
Total tyrosol derivatives	700	mg/Kg
Total hydroxytyrosol derivatives	873	mg/Kg
Total polyphenols analyzed	1.573	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 31,46mg 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.

*Oleomissional+Oleuropeindial **Ligstrodial+Oleokoronal

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