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**CERTIFICATE OF ANALYSIS**

**Brand Name:** B  
**Owner:** Liva Groves SA

**Analysis Date:** 22/03/2018

**Origin:** ARIOCHORI MESSINIA GREECE

**Chemical Analysis**

Oleocanthal	132 mg/Kg
Oleacein	108 mg/Kg
Oleocanthal + Oleacein (index D1)	240 mg/Kg
Ligstroside aglycon (monoaldehyde form)	72 mg/Kg
Oleuropein aglycon (monoaldehyde form)	101 mg/Kg
Ligstroside aglycon (dialdehyde form)	282 mg/Kg
Oleuropein aglycon (dialdehyde form)	199 mg/Kg
Total tyrosol derivatives	486 mg/Kg
Total hydroxytyrosol derivatives	408 mg/Kg
Total phenols analyzed	894 mg/Kg

**Comments :**

The levels of oleacein are higher than the average values ( 105 mg/Kg respectively) of the sample included in the international study performed at the University of California, Davis.

The daily consumption of 20 g of the analyzed olive oil provides 17.9 mg 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 according to the method published in J.Agric. Food Chem., 2012, 60 ( 47) , pp 11696-11703, J.Agric. Food Chem., 2014 62 ( 3) , 600-607 and OLIVAE, 2015, 122, 22-33.

\*Oleomissional+Oleuropeindial \*\*Ligstrodiol+Oleokoronal

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