



**National and Kapodistrian
University of Athens**

Faculty of Pharmacy
Department of Pharmacognosy & Natural Products Chemistry
Panepistimiopolis Zografou
15771, Athens
Tel: +30 210 72 74052
magiatis@pharm.uoa.gr



Athens, 22/10/2020
Cert.Num: 2021-C00129

CERTIFICATE OF ANALYSIS

Brand Name: NICK
Owner: LIOKAREAS A.E.

Analysis Date: 22/10/2020

Variety: KALAMON
Origin: MESSINIA GREECE

Harvest Period: October 2020

Production Date: 15/10/2020

Chemical Analysis

Oleocanthal	995	mg/Kg
Oleacein	199	mg/Kg
Oleocanthal + Oleacein (index D1)	1.194	mg/Kg
Ligstroside aglycon (monoaldehyde form)	44	mg/Kg
Oleuropein aglycon (monoaldehyde form)	22	mg/Kg
Ligstroside aglycon (dialdehyde form)	<5	mg/Kg
Oleuropein aglycon (dialdehyde form)	<5	mg/Kg
Total tyrosol derivatives	1.039	mg/Kg
Total hydroxytyrosol derivatives	220	mg/Kg
Total polyphenols analyzed	1.260	mg/Kg

Comments :

The levels of oleocanthal and oleacein are higher than the average values (135 and 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 25.2 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

Magiatis Prokopios
PROKOPIOS MAGIATIS
ASSOCIATE PROFESSOR
UNIVERSITY OF ATHENS
FACULTY OF PHARMACY
DEPARTMENT OF PHARMACOGNOSY
AND NATURAL PRODUCTS CHEMISTRY

RESULTS

Biophenols profile	20/323-01
Hydroxytyrosol	4.0
Tyrosol	11.4
Vanillic acid + Caffeic acid	0.6
Vanillin	1.4
p-Coumaric Acid	1.5
Hydroxytyrosol Acetate	0.0
Ferulic acid	0.0
o-Coumaric Acid	0.0
Decarb. oleuro aglycone, Ox Al	1.6
Oleacein	103.1
Oleuropein	1.2
Oleuro aglycone, Al	0.4
Tyrosol Acetate	1.2
Decarb. ligstr aglycone, Ox Al	8.2
Oleocanthal	381.1
Pinoresinol + 1 Acetoxy pinore	10.9
Cinnamic Acid	5.2
Ligstroside aglycone, Al	7.8
Oleuro aglycone, Ox Al Hy	8.3
Luteolin	2.0
Oleuro aglycone, Al Hy	20.2
Ligstro aglycone, Ox Al Hy	0.8
Apigenin	1.3
Methyl-Luteolin	0.0
Ligstroside aglycone, Al Hy	2.8
Total Biophenols - HPLC	575.1



Natalia Ruiz
Laboratory Manager