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For the attention of:
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ANALYTICAL RESULTS REPORT

A. Method-Results

Determination of the **bioactive content** of one (1) olive oil sample with sample code “ACAIA” and lab code “**EKPA.02.05**”.

Sampling: The sampling was carried out by the client and the sample was delivered in the lab on on **19-01-2022**.

Method of analysis: Liquid chromatography coupled to high resolution mass spectrometry (quadrupole-time of flight mass analyzer).

Date of Analysis: From **19-01-2022** to **21-01-2022**.

B. Report of Analysis

| Analyte | EKPA.02.05 (mg/kg) |
|---|-----------------------|
| 10-Hydroxy decarboxymethyl oleuropein aglycone* | 0.09 |
| 10-Hydroxy-10-Methyl oleuropein aglycone* | 0.14 |
| 10-Hydroxyoleuropein aglycone* | 0.14 |
| 1-Acetoxypinoresinol | 3.18 |
| Apigenin | 0.93 |
| Elenolic acid | 0.44 |
| Eriodictyol | 0.13 |
| Hydroxylated form of elenolic acid | 0.02 |
| Hydroxytyrosol* | 0.17 |
| Hydroxytyrosol acetate* | 0.25 |
| Ligstroside aglycone* | 36.1 |
| Luteolin | 0.08 |
| Methyl oleuropein aglycone* | 0.10 |

DOCUMENT ΤΑΑ-06-EN-3 Βα: REPORT OF ANALYSIS

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| | |
|---|------------|
| Naringenin | 0.15 |
| Oleacein* | 62.3 |
| Oleocanthal* | 84.2 |
| Oleocanthalic acid* | 2.21 |
| Oleokoronal* | 67.7 |
| Oleomissional* | 62.1 |
| Oleuropein aglycone* | 37.1 |
| p-coumaric acid | 0.07 |
| Pinoresinol | 1.03 |
| Syringaresinol | 0.15 |
| Tyrosol* | 0.89 |
| Vanillin | 0.10 |
| Total Phenolic Content | 354 |
| Sum of Hydroxytyrosol, Tyrosol and Oleuropein derivatives* | 360 |

C. Comments on results

The total content of hydroxytyrosol, tyrosol and oleuropein derivatives, as it is described by the EU 432/2012 legislation, is above 250 mg/kg (**354 mg/kg**) for the sample with code **EKPA.02.05**. Therefore, the sample belongs to the class of olive oils that protect LDL cholesterol from oxidation, maintaining high HDL levels and protecting from cardiovascular diseases (EFSA, 2012).

The Analyst

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The Scientific Coordinator

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