

# UNIVERSITY OF ATHENS DEPARTMENT OF CHEMISTRY ANALYTICAL CHEMISTRY LABORATORY

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Date: 24/01/2022 Code: EKPA020624012022

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# ANALYTICAL RESULTS REPORT

### A. Method-Results

Determination of the bioactive content of one (1) olive oil sample of **organic** cultivation, with sample code "ACAIA" and lab code "**EKPA.02.06**".

*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).

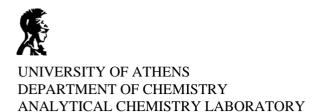
Date of Analysis: From 19-01-2022 to 21-01-2022.

### **B.** Report of Analysis

Analyte	EKPA.02.06 (mg/kg)
10-Hydroxy decarboxymethyl oleuropein aglycone*	0.06
10-Hydroxy-10-Methyl oleuropein aglycone*	0.22
10-Hydroxyoleuropein aglycone*	0.21
1-Acetoxypinoresinol	2.57
Apigenin	0.95
Elenolic acid	0.57
Eriodictyol	0.23
Hydroxylated form of elenolic acid	0.00
Hydroxytyrosol*	0.37
Hydroxytyrosol acetate*	0.60
Ligstroside aglycone*	44.4
Luteolin	0.04
Methyl oleuropein aglycone*	0.33

#### DOCUMENT TAA-06-EN-3 Ba: REPORT OF ANALYSIS

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Naringenin	0.14
Oleacein*	52.4
Oleocanthal*	63.3
Oleocanthalic acid*	2.04
Oleokoronal*	69.5
Oleomissional*	69.3
Oleuropein aglycone*	31.2
p-coumaric acid	0.11
Pinoresinol	1.01
Syringaresinol	0.15
Tyrosol*	1.18
Vanillin	0.13
Total Phenolic Content	335
Sum of Hydroxytyrosol, Tyrosol and Oleuropein derivatives*	341

## **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 (**335 mg/kg**) for the sample with code **EKPA.02.06**. 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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