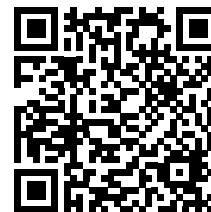




World Olive Center for Health

76 Imittou St. 5th floor
11634, Pagkrati, Athens
Tel: 2107525134
info@worldolivecenter.com



Athens: 09/10/2025

Cert. Num: C2526-00085

CERTIFICATE OF ANALYSIS

Brand Name: LACONIKO ZOI
Owner: LACONIKO
Variety: KALAMON
Origin:
Harvesting Period: SEPTEMBER 2025
Oil Mill:

Analysis Date: 07/10/2025

Production Date:

Chemical Analysis

Oleocanthal	1,000	mg/Kg
Oleacein	195	mg/Kg
Oleocanthal+Oleacein (index D1)	1,196	mg/Kg
Ligstroside aglycon (monoaldehyde form)	35	mg/Kg
Oleuropein aglycon (monoaldehyde form)	24	mg/Kg
Ligstroside aglycon (dialdehyde form)*	116	mg/Kg
Oleuropein aglycon (dialdehyde form)**	17	mg/Kg
Free Tyrosol	10	mg/Kg
Total tyrosol derivatives	1,161	mg/Kg
Total hydroxytyrosol derivatives	236	mg/Kg
Total polyphenols analyzed	1,397	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 27,95mg 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.

*Ligstrodiol+Oleokoronol **Oleomissional+Oleuropeindiol

Magiatis Prokopios

PROKOPIOS MAGIATIS
ASSOCIATE PROFESSOR
UNIVERSITY OF ATHENS
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DEPARTMENT OF PHARMACOLOGY
AND NATURAL PRODUCTS CHEMISTRY



ΑΝΑΛΥΣΕΙΣ ΑΓΡΟΤΙΚΟΥ ΤΟΜΕΑ

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ΚΑΡΠΩΝ
ΝΗΜΑΤΩΔΕΙΣ

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START OF CERTIFICATE ANALYSIS

CHEMICAL ANALYSIS.

S.C : -2-95-25

Customer-client : LACONIKO

Sample labeling : LACONIKO ZOI Extra Virgin Olive Oil

Address : Skala Lakonias

Date of issue : 9/10/2025

Incoming Date : 9/10/2025

Sample taken from: Owner

Bottle of : PET 0.250 lt.

Oil analysis for:

<i>parameter</i>	<i>sample result</i>	<i>limits (1)</i>	<i>measurement units</i>	<i>method</i>
<i>Acidity(%as oleicacid)</i>	0,20	M 0,80	% g/100gr	COI/T.20/DOC34
<i>K 268 - ($\lambda=268nm$)</i>	0,157	M 0,220	-	COI/T.20/DOC19
<i>K 232 - ($\lambda=232nm$)</i>	1,795	M2,500	-	COI/T.20/DOC19
<i>D.K-($\Delta.K$)</i>	-0,004	M 0,010	-	COI/T.20/DOC19
<i>Peroxid value</i>	1,90	M 20,00	Meq O ₂ /Kg	COI/T.20/DOC35

END OF CERTIFICATE ANALYSIS