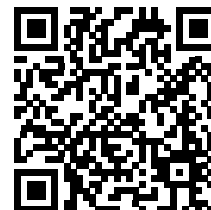


**World Olive Center for Health**

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**Athens:** 27/11/2025**Cert. Num:** C2526-00393**CERTIFICATE OF ANALYSIS****Brand Name:** Tropicual De Sierra Bio**Owner:** Tropicual Mangrove SL**Variety:** PICUAL**Origin:** HINOJARES ESPANA**Harvesting Period:** 10/2025**Oil Mill:** Oleicola San Francisco**Analysis Date:** 27/11/2025**Production Date:** 08/10/2025**Chemical Analysis**

Oleocanthal	59	mg/Kg
Oleacein	59	mg/Kg
Oleocanthal+Oleacein (index D1)	118	mg/Kg
Ligstroside aglycon (monoaldehyde form)	67	mg/Kg
Oleuropein aglycon (monoaldehyde form)	117	mg/Kg
Ligstroside aglycon (dialdehyde form)*	495	mg/Kg
Oleuropein aglycon (dialdehyde form)**	555	mg/Kg
Free Tyrosol	10	mg/Kg
Total tyrosol derivatives	632	mg/Kg
Total hydroxytyrosol derivatives	730	mg/Kg
Total polyphenols analyzed	1,362	mg/Kg

Comments:

The daily consumption of 20 g of the analyzed olive oil provides 27,25mg 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.

*Ligstrodial+Oleokoronal **Oleomissional+Oleuropeindial

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