

**World Olive Center for Health**

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

Athens: 27/11/2025
Cert. Num: C2526-00392

CERTIFICATE OF ANALYSIS

Brand Name: Tropical De Vega Bio
Owner: Tropical Mangrove SL
Variety: PICUAL
Origin: HINOJARES ESPANA
Harvesting Period: 10/2025
Oil Mill: Oleicola San Francisco

Analysis Date: 26/11/2025

Production Date: 15/10/2025

Chemical Analysis

Oleocanthal	44	mg/Kg
Oleacein	38	mg/Kg
Oleocanthal+Oleacein (index D1)	83	mg/Kg
Ligstroside aglycon (monoaldehyde form)	28	mg/Kg
Oleuropein aglycon (monoaldehyde form)	39	mg/Kg
Ligstroside aglycon (dialdehyde form)*	337	mg/Kg
Oleuropein aglycon (dialdehyde form)**	292	mg/Kg
Free Tyrosol	<5	mg/Kg
Total tyrosol derivatives	409	mg/Kg
Total hydroxytyrosol derivatives	369	mg/Kg
Total polyphenols analyzed	778	mg/Kg

Comments:

The daily consumption of 20 g of the analyzed olive oil provides 15,56mg 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+Oleokoronal **Oleomissional+Oleuropeindial

Magiatis Prokopios

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