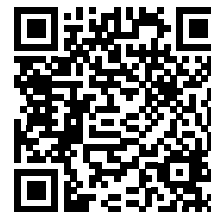




**World Olive Center for Health**

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



**Athens:** 13/01/2026

**Cert. Num:** C2526-00611

**CERTIFICATE OF ANALYSIS**

**Brand Name:** Enoir - Early Harvest 2025

**Owner:** ALZIFOODS LTD

**Variety:**

**Origin:**

**Harvesting Period:**

**Oil Mill:**

**Analysis Date:** 24/12/2025

**Production Date:**

**Chemical Analysis**

Oleocanthal	101	mg/Kg
Oleacein	40	mg/Kg
Oleocanthal+Oleacein (index D1)	140	mg/Kg
Ligstroside aglycon (monoaldehyde form)	28	mg/Kg
Oleuropein aglycon (monoaldehyde form)	34	mg/Kg
Ligstroside aglycon (dialdehyde form)*	93	mg/Kg
Oleuropein aglycon (dialdehyde form)**	17	mg/Kg
Free Tyrosol	<5	mg/Kg
Total tyrosol derivatives	221	mg/Kg
Total hydroxytyrosol derivatives	90	mg/Kg
Total polyphenols analyzed	311	mg/Kg

**Comments:**

The daily consumption of 20 g of the analyzed olive oil provides 6,23mg 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+Oleokoronol \*\*Oleomissional+Oleuropeindial

Magiatis Prokopios

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