

**World Olive Center for Health**

76 Imittou St. 5th floor
11634, Pagkrati, Athens
Tel: +30 210 7525134
info@worldolivecenter.com

**Ruđer Bošković Institute, NMR Centre**

Bijenička cesta 54
10000 Zagreb
Tel: +385 1 456 09 44
smrecki@irb.hr

**Date: 1/10/2026****Cert. Num: C2122-01687****CERTIFICATE OF ANALYSIS**

Brand Name: Sample 1
Owner: Marjan Habjan
Variety:
Origin: SLOVENIA
Harvesting Period:

Analysis Date: 1/10/2026
Terra Centuria z.b.o. so.p., Čentur 1F, 6273
Marežice, Slovenia

Chemical Analysis

Oleocanthal	407	mg/kg
Oleacein	392	mg/kg
Oleocanthal+Oleacein (index D1)	799	mg/kg
Ligstroside aglycon (monoaldehyde form)	118	mg/kg
Oleuropein aglycon (monoaldehyde form)	177	mg/kg
Ligstroside aglycon (dialdehyde form)*	690	mg/kg
Oleuropein aglycon (dialdehyde form)**	689	mg/kg
Total tyrosol derivatives	1214	mg/kg
Total hydroxytyrosol derivatives	1259	mg/kg
Total polyphenols analyzed	2.473	mg/kg

*Oleomissional + Oleuropeindial

**Ligstrodiol + Oleokoronal

Comments:

- The daily consumption of 20 g of the analyzed olive oil provides **49.5 mg** of hydroxytyrosol, tyrosol or their derivatives.
- Olive oils that contain >5 mg per 20 g (>250 mg/kg) 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 NMR Centre of the Ruđer Bošković Institute** according to the method that has been published in *J. Agric. Food. Chem.*, **60** (2012) 11696, *J. Agric. Food. Chem.*, **62** (2014) 600 & *Molecules*, **25** (2020) 2449.
- The results relate to the analyzed sample.

Dr. Vilko Smrecki
Head of the NMR Centre

Dr. David Matthew Smith
Director General
of the Ruđer Bošković Institute