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DEPARTMENT OF CHEMISTRY
LABORATORY OF ANALYTICAL CHEMISTRY
CHEMICAL ANALYSIS – QUALITY CONTROL LABORATORY



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Date: 02/01/2023
Report No: ELGO 02.01

To:
Synelixis AB
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In the attention of: Mr. Sarantis Giatrellis

REPORT OF ANALYSIS

A. Method

Determination of the bioactive content of one (1) olive oil sample with the commercial name "Plomari Platinum," produced by Philip Giatrellis, with production date on 24/10/2022. The bottling date for the 500 mL bottles was 09/11/2022 (Lot No: L131322_Best Before date: 09/05/2024) and for the 250 mL bottles was 07/12/2022 (Lot No: L134122_Best Before date: 07/06/2024). Sample's laboratory code was "ELGO 02.01".

Sampling: The sampling was performed by the client and the sample was received by the laboratory on 02-12-2022.

Method: Liquid chromatography coupled with high resolution mass spectrometry (LC-QTOF/MS)

Date of Analysis: From 05/12/2022 to 02/01/2023.



B. Results

| Analyte | ELGO 02.01 (mg/kg) |
|---|--------------------|
| 10-Hydroxy decarboxymethyl oleuropein * | 0.07 |
| 10-Hydroxy-10-Methyl oleuropein aglycone* | 0.04 |
| 10-Hydroxy oleuropein aglycone* | 0.06 |
| 1-Acetoxypinoresinol | 0.67 |
| Apigenin | 5.61 |
| Elenolic acid | 0.51 |
| Eriodictyol | 0.17 |
| Hydroxylated form of elenolic acid | 0.44 |
| Hydroxytyrosol* | 2.07 |
| Hydroxytyrosol acetate* | 0.62 |
| Ligstroside aglycone* | 58.4 |
| Luteolin | 1.91 |
| Methyl oleuropein aglycone* | 0.09 |
| Naringenin | 0.09 |
| Oleacein* | 33.3 |
| Oleocanthal* | 36.1 |
| Oleocanthalic acid* | 0.81 |
| Oleokoronal* | 255 |
| Oleomissional* | 64.6 |
| Oleuropein aglycone* | 85.3 |
| p-coumaric acid | 0.08 |
| Pinoresinol | 1.35 |
| Syringaresinol | 0.34 |
| Tyrosol* | 1.5 |
| Vanillin | 0.06 |
| Total of Hydroxytyrosol, Tyrosol and Oleuropein derivatives* | 538 |
| Total phenolic content | 549 |



C. Comments on results

The total content of hydroxytyrosol, tyrosol and oleuropein derivatives of the olive oil with coding “**ELGO 02.01**”, is above 250 mg/kg (**538 mg/kg**) and therefore belongs to the class of oils that protect LDL cholesterol from oxidation as it is described by the EU 432/2012 legislation, maintaining high HDL levels and protecting from cardiovascular diseases (EFSA 2012).

The Analyst

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The Scientific Coordinator

N. Thomaidis