



Aristotle University of Thessaloniki
School of Chemistry
Laboratory of Food Chemistry and Technology
54124 Thessaloniki, Greece
Reference: Dr. N Nenadis
Tel : +302310 997731, E-mail: niknen@chem.auth.gr
Building: New Chemistry building, 8th floor

Date of issue: 24/5/2023

Client: WEDOCRAVINGS AB

Address: Kanslersvagen 5

Tel: +30 271 500 5035

Sample description⁽¹⁾: Extra virgin olive oil, Cortijo, Villa Pardillo, Picual var.

Sampling⁽¹⁾: By client

Date of receipt: 15/5/2023

Date of analysis: 22/5/2023

Method of Measurement: UHPLC-DAD

Certificate of Chemical Analysis⁽²⁾

parameter	Value ⁽³⁾	method
Total hydroxytyrosol and tyrosol content (mg/20 g oil)	15	Liquid chromatography *

Report:

The received sample has been examined with regards to the total hydroxytyrosol and tyrosol content.

✓ **HEALTH CLAIM ON OLIVE OIL POLYPHENOLS:**

At the date of analysis, the content in **total hydroxytyrosol and tyrosol** was high compared to experimental findings for virgin olive oils examined with the used method (Tsimidou et al., 2019b, Table 1). **The value was 3-fold higher to the minimum required one (5 mg/20 g oil)** according to the **EU regulation 432/2012** to bear the **health claim on olive oil polyphenols** (see ANNEX).

Reference:

**Tsimidou, M. Z., Sotiropoulou, M., Mastralexi, A., Nenadis, N., García-González, D. L., & Gallina Toschi, T. (2019a). In house validated UHPLC protocol for the determination of the total hydroxytyrosol and tyrosol content in virgin olive oil fit for the purpose of the health claim introduced by the EC Regulation 432/2012 for “Olive Oil Polyphenols”. *Molecules*, 24(6), 1044.

Scientific Responsible:

ARISTOTLE UNIVERSITY OF THESSALONIKI
FACULTY OF CHEMISTRY
LABORATORY OF FOOD CHEMISTRY AND TECHNOLOGY

Nikolaos Nenadis
Dr. Chemist, Assist. Professor

Important Remarks:

1. According to client statement
2. Partial reproduction is not allowed without the written Laboratory's consent
3. Results valid for the examined sample only at the date of analysis

ANNEX:

REGULATION (EC) No 1924/2006 OF THE EUROPEAN PARLIAMENT AND OF THE COUNCIL of 20 December 2006 on nutrition and health claims made on foods

COMMISSION REGULATION (EU) No 432/2012 of 16 May 2012 establishing a list of permitted health claims made on foods, other than those referring to the reduction of disease risk and to children's development and health

Olive oil polyphenols: Olive oil polyphenols contribute to the protection of blood lipids from oxidative stress The claim may be used only for olive oil which contains at least 5 mg of hydroxytyrosol and its derivatives (e.g. oleuropein complex and tyrosol) per 20 g of olive oil. In order to bear the claim information shall be given to the consumer that the beneficial effect is obtained with a daily intake of 20 g of olive oil.