



**National and Kapodistrian
University of Athens**

Faculty of Pharmacy
Department of Pharmacognosy & Natural Products Chemistry
Panepistimiopolis Zografou
15771, Athens
Tel: +30 210 72 74052
magiatis@pharm.uoa.gr



Athens, 15/11/2021
Cert.Num: 2122-C00288

CERTIFICATE OF ANALYSIS

Brand Name: Eleagnos A
Owner: THINK GREECE-MARINOPOULOS PANAGIOTIS
Variety: KORONEIKI
Origin: ANTIPAROS CYCLADES GREECE
Harvest Period: October 2021
Analysis Date: 15/11/2021

Chemical Analysis

Oleocanthal	351 mg/Kg
Oleacein	233 mg/Kg
Oleocanthal + Oleacein (index D1)	584 mg/Kg
Ligstroside aglycon (monoaldehyde form)	72 mg/Kg
Oleuropein aglycon (monoaldehyde form)	112 mg/Kg
Ligstroside aglycon (dialdehyde form)	302 mg/Kg
Oleuropein aglycon (dialdehyde form)	199 mg/Kg
Free Tyrosol	<5 mg/Kg
Total tyrosol derivatives	725 mg/Kg
Total hydroxytyrosol derivatives	544 mg/Kg
Total polyphenols analyzed	1.269 mg/Kg

Comments :

The levels of oleocanthal and oleacein are higher than the average values (135 and 105 mg/Kg respectively) of the sample included in the international study performed at the University of California, Davis.

The daily consumption of 20 g of the analyzed olive oil provides 25.4 mg 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 according to the method published in J.Agric. Food Chem., 2012, 60 (47) , pp 11696-11703, J.Agric. Food Chem., 2014 62 (3) , 600-607 and OLIVAE, 2015, 122, 22-33.

*Oleomissional+Oleuropeindial **Ligstrodiol+Oleokoronal

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



ΕΠΩΝΥΜΙΑ ΠΕΛΑΤΗ / NAME OF CUSTOMER : ΠΑΝΕΠΙΣΤΗΜΙΟ ΠΑΤΡΩΝ - ΕΑΚΕ

ΥΠΕΥΘΥΝΟΣ ΕΠΙΚΟΙΝΩΝΙΑΣ / REPRESENTATIVE : ΘΕΟΔΩΡΑΚΟΠΟΥΛΟΥ ΑΘΗΝΑ , ΚΟΡΝΑΡΟΣ ΜΙΧΑΛΗΣ

ΔΙΕΥΘΥΝΣΗ / ADDRESS: ΠΑΝΕΠΙΣΤΗΜΙΟΥΠΟΛΗ , ΡΙΟ , ΠΑΤΡΑ , Τ.Κ. 26504

EMAIL: theodoathina@gmail.com

ΚΙΝΗΤΟ / MOBILE: 6951734380

ΔΕΙΓΜΑΤΟΛΗΨΙΑ ΑΠΟ / SAMPLING FROM : ΠΕΛΑΤΗ / CUSTOMER

ΚΑΤΑΣΤΑΣΗ ΔΕΙΓΜΑΤΟΣ / STATE OF SAMPLE : ΚΑΝΟΝΙΚΗ / REGULAR

ΗΜΕΡΟΜΗΝΙΑ ΔΕΙΓΜΑΤΟΛΗΨΙΑΣ /
DATE OF SAMPLING : 2022-02-23

ΗΜΕΡΟΜΗΝΙΑ ΠΑΡΑΛΑΒΗΣ /
DATE OF RECEIPT : 2022-02-23

ΗΜΕΡΟΜΗΝΙΑ ΕΝΑΡΞΗΣ ΑΝΑΛΥΣΗΣ /
START OF TESTING : 2022-02-23

ΗΜΕΡΟΜΗΝΙΑ ΟΛΟΚΛΗΡΩΣΗΣ ΑΝΑΛΥΣΗΣ /
END OF TESTING : 2022-03-04

ΕΡΓΑΣΤΗΡΙΑ / LABS : ARTA, F.A. LABS (ΕΣΥΔ 489)

ΕΙΔΟΣ ΔΕΙΓΜΑΤΟΣ / KIND OF SAMPLE : ΕΛΑΙΟΛΑΔΟ

ΚΩΔΙΚΟΣ / SAMPLE ID: 336416

ΑΡΙΘΜΟΣ ΠΑΡΤΙΔΑΣ / BATCH NUMBER: ELEAGNOS

ΠΑΡΑΜΕΤΡΟΙ PARAMETERS	ΜΕΘΟΔΟΣ METHOD	ΑΠΟΤΕΛΕΣΜΑ RESULT	ΜΟΝΑΔΑ UNIT	ΟΡΙΟ LIMIT
Οξύτητα - Acidity	ΧΤ 14 ΕΟΚ 1348 /13 Παράρτημα II	0.39	%	<0,80%
Αριθμός υπεροξειδίων- Peroxides	ΧΤ-13 ΕΟΚ 2568/91, Παράρτημα III	10.40	meqO2/Kg	< 20
K 232	ΧΤ 15 ΕΟΚ 1348 /13 Παράρτημα IX	1.508		<2,50
K 268	ΧΤ 15 ΕΟΚ 1348 /13 Παράρτημα IX	0.129		< 0,22
δΚ	ΧΤ 15 ΕΟΚ 1348 /13 Παράρτημα IX	-0.004		<0,01
Διάμεση τιμή φρουτώδους / Fruity Median (Mf)	KAN 2568/91	3,9		
Διάμεση τιμή πικρό / Median Bitter (Mb)	KAN 2568/91	3,6		
Διάμεση τιμή πικαντικό / Median Spicy (Ms)	KAN 2568/91	3,7		
Διάμεση τιμή του ελαττώματος / Median Defect (Md)	KAN 2568/91	0		

FINAL APPROVAL

*Ο κανόνας απόφασης των εργαστηρίων μας είναι α-U>Lmax και έχει συμφωνηθεί με τον πελάτη για τις ως άνω δοκιμές. (u=αβεβαιότητα)

ΜΠΙΚΑ ΣΑΣΑ - Mrs Bika Sasa
ΣΤΕΦΟΥ ΕΛΠΙΔΑ - Mrs Stefou Elpida

General Director
Tzimas Sotiris

G.D. - ΣΩΤΗΡΗΣ ΤΖΙΜΑΣ - Mr Tzimas Sotiris
Γενικός Διευθυντής

ΟΙ ΑΝΑΛΥΤΕΣ
THE ANALYSTS

ΕΓΚΡΙΣΗ ΑΠΟ
APPROVED BY

2022-03-04

END OF CERTIFICATE 68829

ΑΠΑΓΟΡΕΥΕΤΑΙ Η ΜΕΜΟΝΟΜΕΝΗ ΑΝΑΠΑΡΑΓΩΓΗ ΤΗΣ ΕΚΘΕΣΗΣ ΔΟΚΙΜΗΣ ΧΩΡΙΣ ΤΗΝ ΓΡΑΠΤΗ ΕΓΚΡΙΣΗ ΤΗΣ ΒΙΟΛΑΒ ΤΑ ΑΠΟΤΕΛΕΣΜΑΤΑ ΣΧΕΤΙΖΟΝΤΑΙ ΜΟΝΟ ΜΕ ΤΑ ΣΥΓΚΕΚΡΙΜΕΝΑ ΑΝΤΙΚΕΙΜΕΝΑ ΠΟΥ ΥΠΟΒΛΗΘΗΚΑΝ ΣΕ ΔΟΚΙΜΗ - REPRODUCTION OF THE TEST REPORT WITHOUT THE WRITTEN APPROVAL OF BIOLAB IS FORBIDDEN THE RESULTS ARE ASSOCIATED TO THE SPECIFIC OBJECTS THAT WENT UNDER EXAMINATION

Certificate
Sample

68829

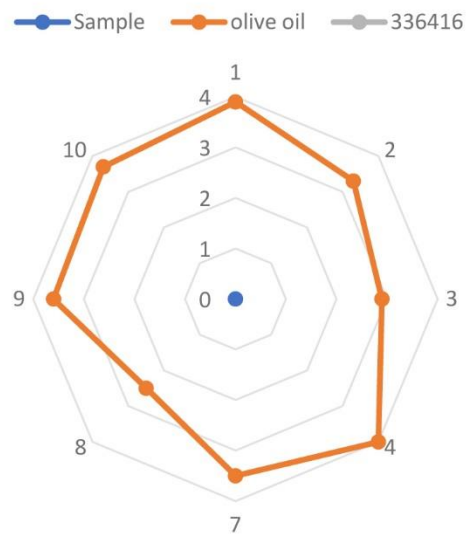
olive oil

336416

- 1 Φρουτωδες - Fruity
- 2 κομμενο γρασίδι - cut grass
- 3 φυλλα τοματας - tomato leaves
- 4 Πρασινο μηλο - green apple
- 7 Πικρο ραδίκι - bitter radish
- 8 Βότανα - herbs
- 9 Πίκρο - bitter
- 10 Πικάντικο - spicy

3,9
3,3
2,9
4
3,5
2,5
3,6
3,7

Chart Title





Department of Biology
Division of Plant Biology
Laboratory of Botany
E-mail: mpanitsa@upatras.gr



Based on the agreement dated 21/06/2018, the company THINK GREECE cooperates with the University of Patras and particularly with the Laboratory of Botany of the Division of Plant Biology of the Department of Biology and its research team as a consultant, in the research project 80218 / ELKE / UNIVERSITY OF PATRAS, which aims on developing organic farming methods in the company's olive grove in Antiparos Island – area of Cyclades Islands – for the production of olive oil of THINK GREECE according to the regulations 834/2007 and 889/2008, as certified by DIO (Inspection and Certification Organization of Organic Products) with certification number 21291190661.

Maria Panitsa
Assoc. professor
Department of Biology



The Olympia

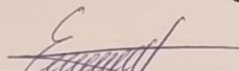
Health & Nutrition Awards committee

hereby confers to

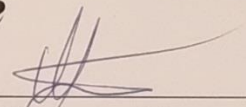
MARINOPOULOS PANAGIOTIS - ELEAGNOS THINK GREECE

**The GOLD STANDARD OF EXCELLENCE
for High Phenolic Extra Virgin Olive Oil**

Old Greek Parliament, 15th May 2022


Eleni Melliou

On behalf of the organizing committee
www.worldolivecenter.com


Prokopios Magiatis



Awards the extra virgin olive oil

“ELEAGNOS”
by Think Greece S.A.

and has been conferred the **GOLD HEALTH CLAIM AWARD**
at London International Olive Oil Competitions 2022

June 18th, 2022

Prokopis Magiatis
Panel Leader

London International Health Claim Olive Oil Awards

George Kouvelis
General Manager

London International Health Claim Olive Oil Awards



Awards the extra virgin olive oil

"ELEAGNOS"
by *THINK GREECE*

and has been conferred the **"Health Claim PLATINUM AWARD"**
by the 2021 London International Olive Oil Competitions

June 21st, 2021

Prokopis Magiatis
Panel Leader
London Health Claim Olive Oil Awards

George Kouvelis
General Manager
London Health Claim Olive Oil Awards



CERTIFICATE

AWARDS THE

"ELEAGNOS OLIVE OIL"

by *THINK GREECE*

and has been conferred the **GOLD AWARD**
by the 2021 Taste Olymp Awards Competition

June 21st, 2021

Konstantinos Mouzakis
Panel leader of Competition

George Kouvelis
General Manager of Competition



CERTIFICATE

Awards the



“ELEAGNOS”

by THINK GREECE

and has been conferred

the **QUALITY GOLD AWARD** by the 2021
Canada International Olive Oil Competitions

Fill Bucchino
Panel Leader

Canada International Olive Oil Competitions

June 21th, 2021

George Kouvelis
General Manager

Canada International Olive Oil Competitions

Eleagnos® has been tested in clinical studies by the University Clinic of Ioannina for human health, proving that this particular olive oil can be used for medicinal purposes. During the last two years the development of a combination of techniques has been studied for the in vitro assessment of the biological activity of Extra Virgin Olive Oil (EVOO ELEAGNOS), in order to make a more appropriate approach to its in vivo potency. **The study was conducted both in colon cancer cells (DLD-1, HCT-116) and breast cancer (MCF-7), but also in normal HUVEC cells with complete success and proved the inhibition of cancer cells.**

Agro-biodynamic Management used by the research team of University of Patras

The definition of Agro-biodynamic Management refers to the cultivating practices which can be applied to an olive grove "in order to activate all known interactions between olive trees and other biological organisms" of the agricultural system, with the aim of "capitalizing on renewable resources" to cover the needs of olive trees in nutrients while "dealing with competitive species that reduce its yield".

Agro-biodynamic management is applied to a farming habitat or farming landscape, part of which is the olive grove. Thus, it can ensure the required biodiversity set forth in the EU Regulations, as well as record and develop the interactions mentioned above. "The strategy for applying interventions to cultivation is based on the definition of the level of expected yields and all required technology for minimizing inputs into the system. To this end, utilization of renewable sources and resources to cover inputs is being deployed. For instance, one of the main aims is to optimize the utilization of solar energy by olive trees, which is directly related to precise pruning".

Eleagnos® Philosophy

In order to achieve the quality of the Eleagnos® extra virgin olive oil final product, every step of the procedure is important. From the cultivation of the olive grove, the harvesting and the distillation, to the creation of a medicinal packaging reflecting its therapeutic properties. Eleagnos® extra virgin olive oil is being used in clinical studies for enhancing the human health. Commitment to detail, focusing on cultivating the olive trees with respect to the Earth while producing exclusively by natural means, is the core of the Eleagnos® philosophy.

You are about to discover a health enhancing scientific product for human well-being with antioxidant properties, high polyphenols, a low level of acidity, an extra fruity aroma and an exceptional full and rich taste.

In case you are interested please contact:

George Malliaroudakis

Operation Manager

Tel.: +306956331995

Email: gm@thinkaboutgreece.com , contact@eleagnos.gr

Website: www.eleagnos.gr