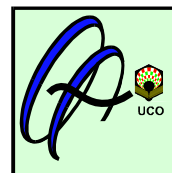




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## Certificate of analysis

Córdoba 9th December 2020

Producer: CASAS DE HUALDO

Samples: 8

Cultivar: Manzanilla

Sample ID: Casas de Hualdo Manzanilla

Analysis date: December 2020

Analytical method: Liquid–liquid extraction of phenolic compounds and analysis by liquid chromatography coupled to tandem mass spectrometry (LC–MS/MS) in MRM mode.

Quantitation method: Absolute quantitation based on calibration models prepared with pure standard solutions of the analyzed phenols.

Compound	Concentration (mg/kg)
A: Hydroxytyrosol	<LOQ
B: Oleacein	30.6
C: Oleocanthal	126
D: Oleocanthalic acid	<LOQ
E: Oleuropein aglycone (sum of isomers)	149
F: Ligstroside aglycone (sum of isomers)	721
G: Apigenin	<LOQ
H: Luteolin	<LOQ

**Total content of hydroxytyrosol derivatives (A+B+E): 180 mg/kg.**

**Total content of tyrosol derivatives (C+F): 847 mg/kg.**

**Total content in phenols of the EFSA Health Claim (A+B+C+E+F): 1027 mg/kg.**

**Total content of phenolic compounds (A+B+C+E+F+G+H): 1027 mg/kg.**



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**Coments:**

The daily intake of 20 g of the analyzed olive oil provides **20.5 mg** of hydroxytyrosol, tyrosol and derivatives, an amount higher than that stated by the European Regulation 432/2012 (5 mg of daily intake) based on the EFSA Health Claim. Therefore, the intake of this olive oil according to the suggested amount provides the health benefits described in the Health Claim, with special emphasis on the protection of blood lipids against oxidation.



F. Priego-Capote