

CERTIFICATE OF ANALYSIS

Document No.: VLG-QA-COA-46504 Rev.: 01

SECTION 1 · PRODUCT SPECIFICATION

Product Name	Vilgain Organic High-Phenolic Extra Virgin Olive Oil 250 ml
PV Number	PV46504
Category	Cooking Oils; Olive Oil
Harvesting Period	September–October 2025
Analysis Date	24/10/2025

SECTION 2 · LABORATORY TEST RESULTS

Chemical analysis — polyphenol content (NMR method)

Parameter	Result	Unit
Oleocanthal	257	mg/kg
Oleacein	252	mg/kg
Oleocanthal + Oleacein (index D1)	509	mg/kg
Ligstroside aglycon (monoaldehyde form)	118	mg/kg
Oleuropein aglycon (monoaldehyde form)	165	mg/kg
Ligstroside aglycon (dialdehyde form)*	430	mg/kg
Oleuropein aglycon (dialdehyde form)**	251	mg/kg
Free Tyrosol	<5	mg/kg
Total tyrosol derivatives	806	mg/kg
Total hydroxytyrosol derivatives	668	mg/kg
Total polyphenols analyzed	1,473	mg/kg

* Ligstrodial + Oleokoronal

** Oleomissional + Oleuropeindial

SECTION 3 · ANALYTICAL METHOD SUMMARIES

Method: Quantitative NMR (qNMR) method for the determination of polyphenol content in olive oil, submitted to EFET (Hellenic Food Authority) and published in:

- J. Agric. Food Chem. 2012, 60, 11696
- J. Agric. Food Chem. 2014, 62, 600
- Molecules 2020, 25, 2449

Performing laboratory: National and Kapodistrian University of Athens, Faculty of Pharmacy, Department of Pharmacognosy and Natural Products Chemistry.

Place & Date:

Brno, Czech Republic, 21 July 2026

QA Department

Vilgain s.r.o.

This Certificate of Analysis is issued for internal use only and applies solely to the items tested. Analyses were conducted by an accredited third-party laboratory.