



LABORATORY OF
EBLOKO.GR S.A.

Quality Analysis by the Food Chemistry Laboratory of ebloko.gr S.A.

Our Premium Kalamon Olives consist of a mixture
of Kalamon Olives from two harvesting seasons.

PASSAVAS ESTATE PREMIUM KALAMON OLIVES

KALAMON OLIVES / HARVESTING SEASON 2022

Biophenol composition

Phenol	mg/kg olive body
Total phenols (Folin)	10610.9 ± 851.9 (tyrosol equivalent)
3-Hydroxy-tyrosol	1631 ± 43.46
Verbascoside	1017.65 ± 9.14
Tyrosol	582.21 ± 9.04
Luteolin	102.62 ± 4.33
p-Coumaric acid	4.01 ± 0.07
Vanillic acid	14.51 ± 0.30

Methodology: International Olive Oil Council. COI/T.20/
Doc. no.29/Rev. 1 2017 (HPLC)

Lipid composition

Fatty acid esters	g/kg olive body
Oleic (C18:1 cis)	125.52 ± 2.96
Palmitic (C16:0)	17.04 ± 1.36
Linoleic (C18:2 cis)	23.11 ± 1.36
Stearic (C18:0)	5.33 ± 0.67
Palmitoleic (C16:1 cis)	0.86 ± 0.07
Trans lipids	Not detected

Methodology: International Olive Oil Council. COI/T.20/
Doc. no.33/Rev. 1 2017 (GC-FID)

KALAMON OLIVES / HARVESTING SEASON 2023

Biophenol composition

Phenol	mg/kg olive body
Total phenols (Folin)	9721.9 ± 589.4 (tyrosol equivalent)
3-Hydroxy-tyrosol	1350.12 ± 46.64
Verbascoside	142.34 ± 7.97
Tyrosol	405.22 ± 8.03
Luteolin	110.04 ± 3.59
p-Coumaric acid	1.83 ± 0.15
Vanillic acid	14.30 ± 0.51

Methodology: International Olive Oil Council. COI/T.20/
Doc. no.29/Rev. 1 2017 (HPLC)

Lipid composition

Fatty acid esters	g/kg olive body
Oleic (C18:1 cis)	115.65 ± 3.22
Palmitic (C16:0)	15.13 ± 0.62
Linoleic (C18:2 cis)	21.39 ± 1.15
Stearic (C18:0)	4.41 ± 0.01
Palmitoleic (C16:1 cis)	0.79 ± 0.05
Trans lipids	Not detected

Methodology: International Olive Oil Council. COI/T.20/
Doc. no.33/Rev. 1 2017 (GC-FID)

Quality assurance declaration: The above results were obtained by applying the corresponding methodology suggested by the International Olive Council guidelines (<http://www.internationaloliveoil.org/>), as well as in-house developed methods based on the relevant international scientific literature.

