

Certified Organic Extra Virgin Olive Oil · EU ORGANIC GR-BIO-01 · WOCH · Olympia Awards Silver 2025–2026  
INCI: Olea Europaea (Olive) Fruit Oil

4,800

mg/Kg

**SQUALENE**

Anti-ageing · Photoprotection

569

mg/Kg

**TOTAL POLYPHENOLS**

Oleocanthal 171 + Oleacein 112

0.34

%

**ACIDITY**

Premium EVOO grade (max 0.8%)

## 1. PRODUCT IDENTIFICATION

<b>Brand Name</b>	THYMIKO
<b>INCI Name</b>	Olea Europaea (Olive) Fruit Oil
<b>Botanical Name</b>	Olea europaea L.
<b>Plant Part</b>	Fruit (drupes)
<b>Extraction Method</b>	Cold mechanical extraction (first cold press)
<b>Geographic Origin</b>	Chalkidiki, Northern Greece
<b>Olive Variety</b>	50% Halkidiki · 25% Amfissa · 10% Kalamon · 10% Megaritikiki · 5% Koroneiki
<b>Harvest Period</b>	November 2025
<b>Certification</b>	Certified Organic – EU Reg. 2018/848   DIO (GR-BIO-01)
<b>Appearance</b>	Clear to slightly hazy liquid, golden-green colour
<b>Odour</b>	Characteristic, fresh, fruity
<b>Bulk Supply</b>	IBC containers – 1,000 L

## 3. FULL POLYPHENOL ANALYSIS

Compound	mg/Kg
Oleocanthal	171
Oleacein	112
Oleocanthal + Oleacein (Index D1)	283
Ligstroside aglycon (monoaldehyde form)	35
Oleuropein aglycon (monoaldehyde form)	53
Ligstroside aglycon (dialdehyde form)*	130
Oleuropein aglycon (dialdehyde form)**	68
Free Tyrosol	<5
Total Tyrosol Derivatives	336
Total Hydroxytyrosol Derivatives	233
<b>TOTAL POLYPHENOLS ANALYZED (mg/Kg)</b>	<b>569</b>

\*Ligstrosodial+Oleokoronol \*\*Oleomissional+Oleuropeindial — Analysis: National & Kapodistrian University of Athens, Dept. Pharmacognosy. Certificate C2526-00954 · World Olive Center for Health (WOCH).

## 4. SQUALENE ANALYSIS

<b>Squalene</b>	4,800 mg/Kg (classified HIGH: >3,000 mg/Kg)
<b>Reference range</b>	200 – 16,200 mg/Kg (international literature)
<b>Cosmetic relevance</b>	Natural triterpenic compound; strong free-radical scavenging, anti-photoageing and anti-inflammatory properties; immuno-stimulant properties under active scientific research.
<b>Analysis authority</b>	National & Kapodistrian University of Athens, Dept. Pharmacognosy & Natural Products Chemistry (WOCH · Apr. 2026)

## 5. QUALITY PARAMETERS

Parameter	Value	Limit
Acidity	0.34%	< 0.8%
Peroxide Value	9.40 meqO <sub>2</sub> /Kg	< 20 meqO <sub>2</sub> /Kg
K232	2.132	< 2.5
K270	0.143	< 0.22
ΔK	-0.0010	—

## 6. FATTY ACID COMPOSITION

Per 100 ml (indicative)	Amount
Monounsaturated fatty acids (mainly oleic C18:1)	69.3 g
Saturated fatty acids	14.2 g
Polyunsaturated fatty acids (linoleic C18:2 / ALA)	8.1 g

Full fatty acid profile (GC/MS) available on request.

## 7. COSMETIC & SKINCARE APPLICATIONS

Application	Description
Anti-ageing & photoprotection	Exceptionally high squalene (4,800 mg/Kg) mimics the skin's own sebum, providing barrier support and protection from UV-induced oxidative stress.
Anti-inflammatory formulations	Oleocanthal (171 mg/Kg) is a potent, well-studied anti-inflammatory polyphenol. Oleacein (112 mg/Kg) shows strong antioxidant activity in peer-reviewed studies.
Antioxidant & premium serums	Total polyphenol content of 569 mg/Kg is above the EU EFSA threshold (250 mg/Kg / 20g). Ideal for high-performance serums, face oils and premium body care.
Emollient & barrier support	High oleic acid content (≈69%) makes THYMIKO an excellent emollient, ideal for barrier-strengthening and moisturising formulations.
Natural & certified organic	EU Organic certification (Reg. 2018/848). No synthetic pesticides, no GMO. Suitable as an ingredient in formulations compliant with EU Cosmetics Regulation EC 1223/2009.

## 8. BULK SUPPLY & PRIVATE LABEL

<b>Standard bulk unit</b>	IBC container - 1,000 litres
<b>Minimum order</b>	On request
<b>Private Label</b>	Available - contact us for specifications
<b>Lead time</b>	On request
<b>Country of origin</b>	Greece (Chalkidiki, Northern Greece)

## 9. CERTIFICATIONS

<b>EU Organic Certification</b>	Regulation (EU) 2018/848 — Cert. GR-BIO-01.300-0008611.2026.001
<b>Certification Body</b>	DIO — Inspection and Certification Organisation of Organic Products
<b>Polyphenol Analysis</b>	World Olive Center for Health — Cert. C2526-00954
<b>Squalene Analysis</b>	World Olive Center for Health — Apr. 2026
<b>Analysing Institution</b>	National & Kapodistrian University of Athens, Faculty of Pharmacy
<b>Award</b>	Olympia Awards Silver 2025-2026 — Health & Nutrition (WOCH)

## 10. STORAGE & HANDLING

<b>Storage conditions</b>	Store in a cool (<20°C), dark place, away from heat and direct light
<b>Container</b>	Stainless steel
<b>Shelf life</b>	24 months from production date (sealed container)
<b>After opening</b>	Use within 6 months; keep container tightly sealed

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 This Technical Data Sheet is provided for information purposes. Full analytical certificates and GC/MS profile available on request. Harvest 2025 · Document version 1.3 · June 2026