

Oleocanthal Quantification Using ^1H NMR Spectroscopy and Polyphenols HPLC Analysis of Olive Oil from the Bianchera/Belica Cultivar

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Supplementary materials

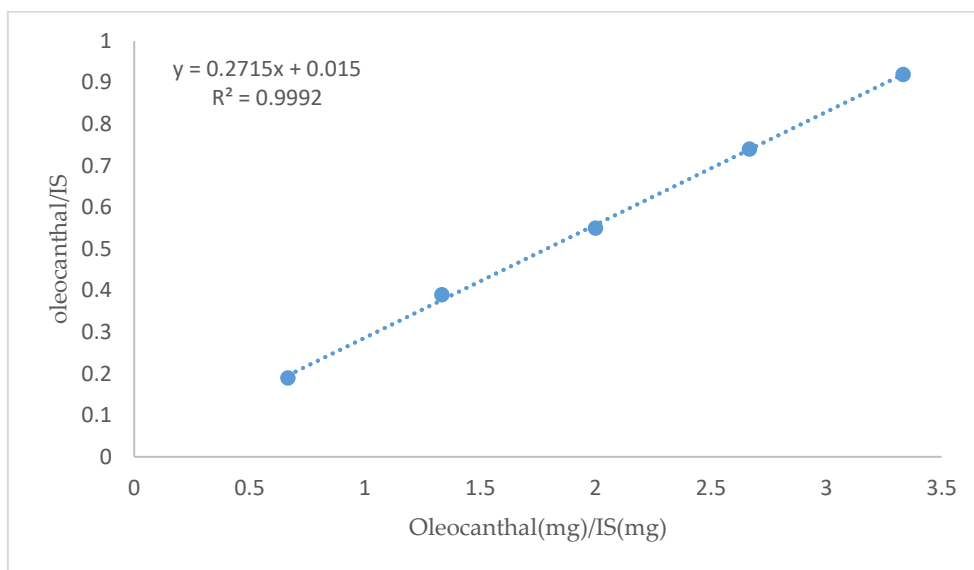


Figure S1 – calibration curve of oleocanthal for NMR quantification

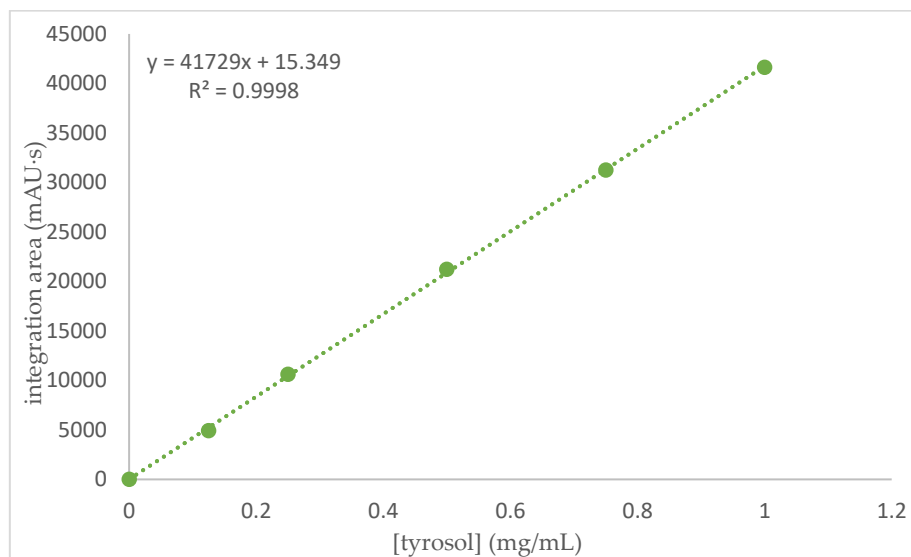


Figure S2 – calibration curve of tyrosol for HPLC quantification

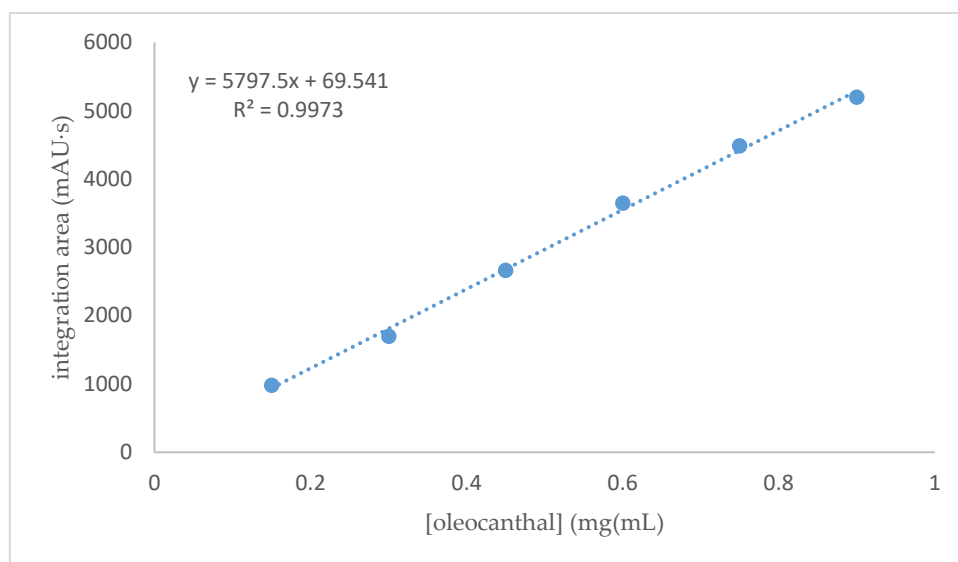


Figure S3 – calibration curve of oleocanthal for HPLC quantification

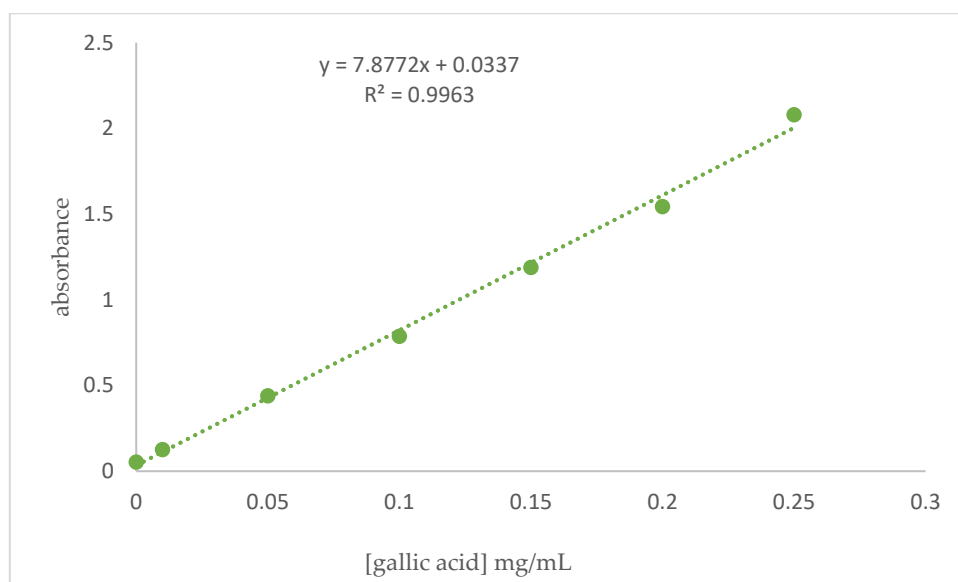


Figure S4 – calibration curve of gallic acid

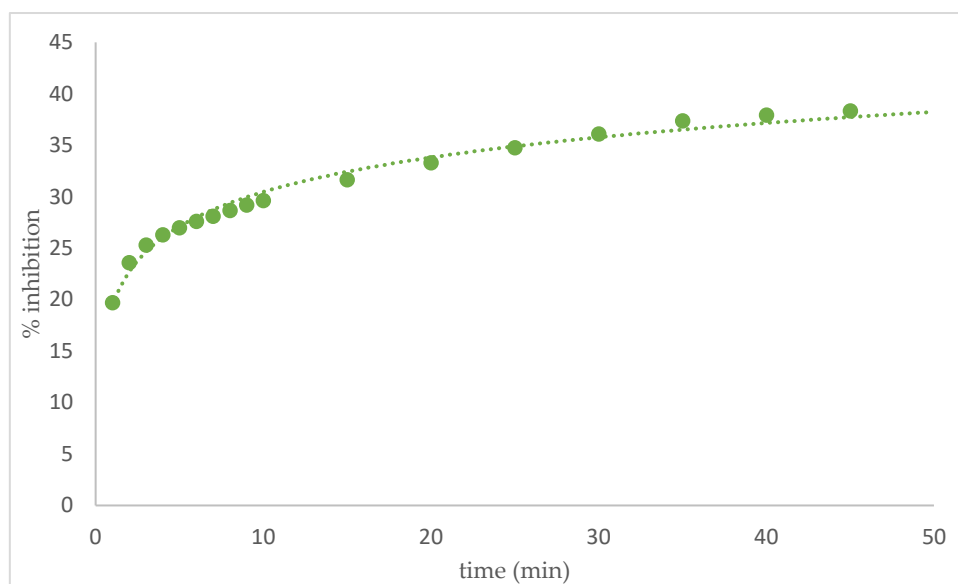


Figure S5 – Determination of the stationary state of ABTS for sample 2

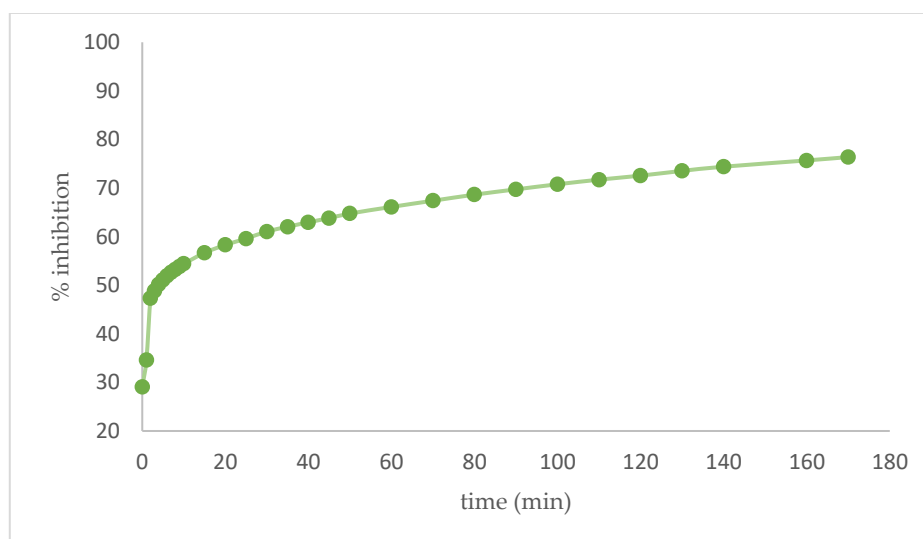


Figure S6 – Determination of the stationary state of ABTS for pomace extract

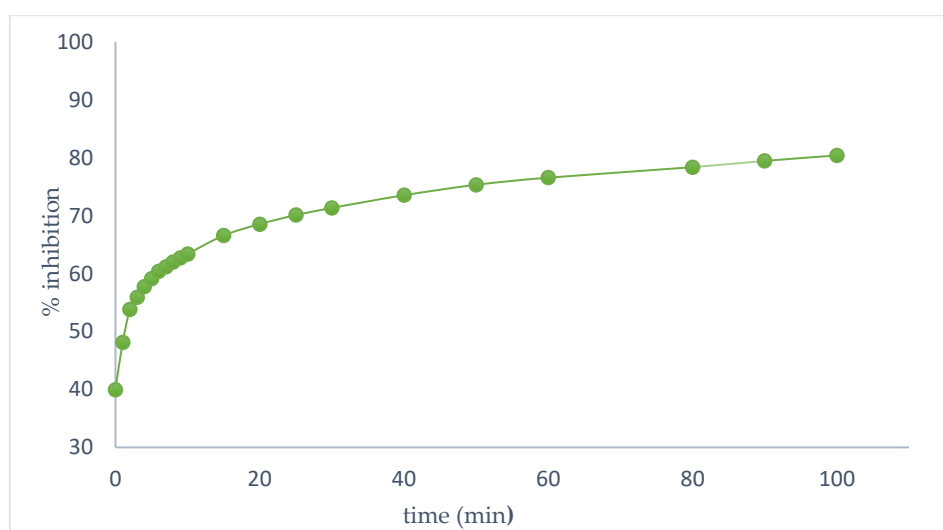


Figure S7 – Determination of the stationary state of ABTS for olive leaves extract

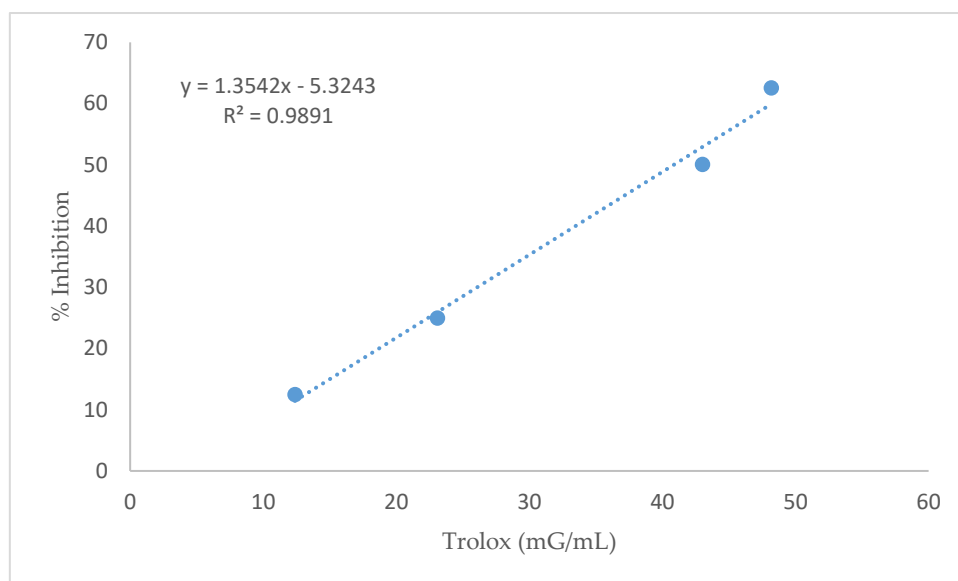


Figure S8 – calibration curve of Trolox