

Fig. S1. HPLC-DAD profile, visualized at 280nm, of the olive leaves extracts (OLEs) object of this study during the first observation period (January-February). Numbers refer to Table S1 and text. B = ‘Biancolilla’; NE = ‘Nocellara Etnea’; NM = ‘Nocellara Messinese’; NS = ‘Nocellara Siracusana’; Z = ‘Zaituna’. See text for further details.

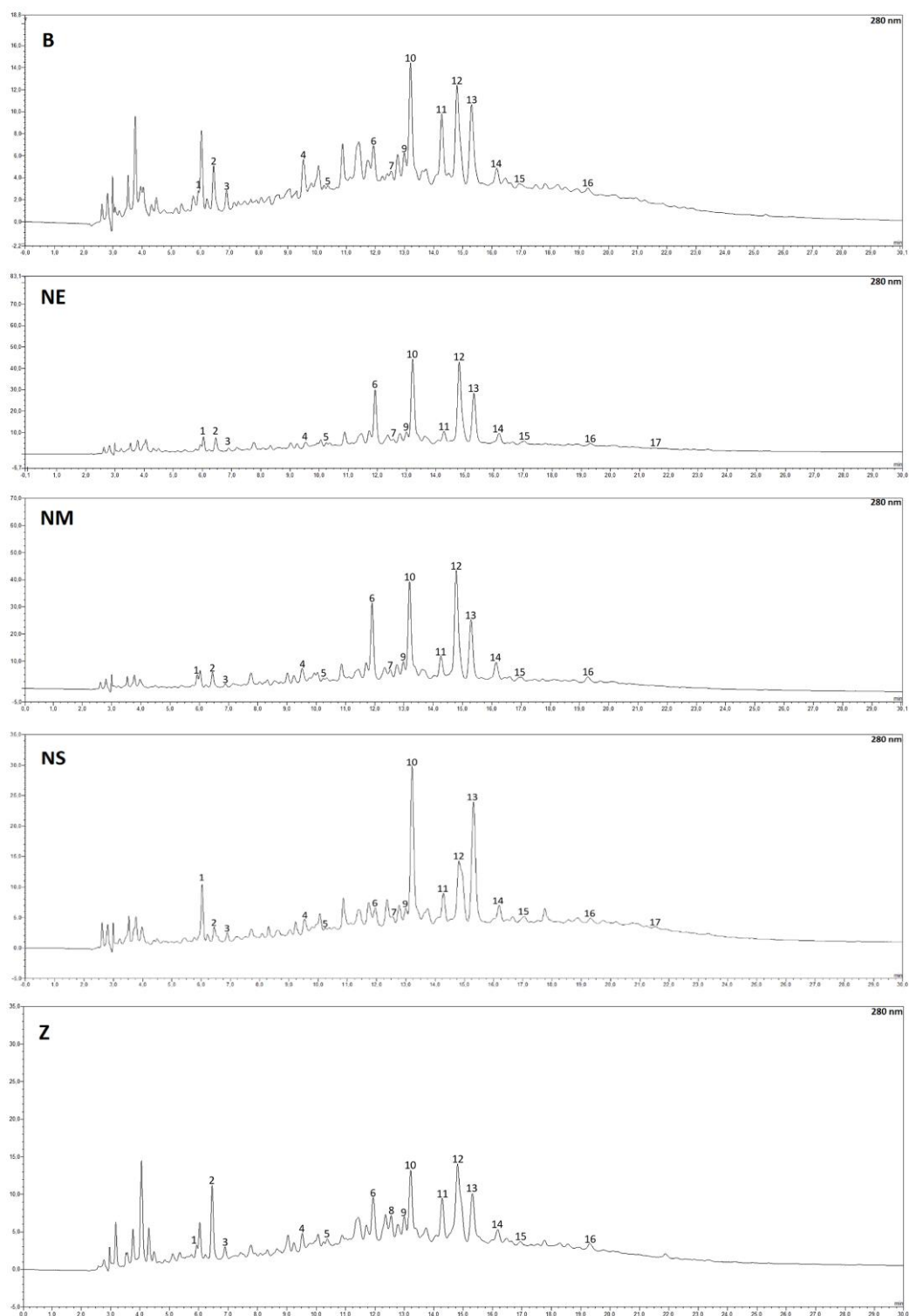


Table S1

Phenols identified in OLEs from five Sicilian cultivars object of this study using HPLC/DAD and HPLC/ESI-MS. See Figure S1 for numbering and text for details.

peak	compound	Rt ^a	λmax ^b	m/z exp ^c	subclass
1	hydroxytyrosol glucoside	5.93	280.1	315	simple phenol
2	hydroxytyrosol ^d	6.46	280.5	153	simple phenol
3	dihydroxyphenylacetic acid (DOPAC) ^d	6.92	280.6	167	simple phenol
4	chlorogenic acid ^d	9.53	325, 295sh	353, 191	hydroxycinnamic acid
5	caffeic acid ^d	10.36	323, 290sh	179	hydroxycinnamic acid
6	verbascoside ^d	11.95	329,290sh	623,461	hydroxycinnamic acid
7	p-coumaric acid	12.54	309.5	163	hydroxycinnamic acid
8	ferulic acid ^d	12.78	322, 290sh	193	hydroxycinnamic acid
9	rutin ^d	13.09	354, 255	609, 463	flavonoid
10	luteolin 7- <i>O</i> -glucoside ^d	13.23	349.7, 264.3, 254	447, 285	flavonoid
11	apigenin hexoside	14.28	335, 266.3	431	flavonoid
12	oleuropein ^d	14.82	280.6, 240.5	539, 377, 307	secoiridoid
13	apigenin 7- <i>O</i> -glucoside ^d	15.30	337, 266	431, 269	flavonoid
14	ligstroside ^d	16.18	276, 244	523, 361	secoiridoid
15	oleuropein aglicone	16.95	280, 241	377	secoiridoid
16	luteolin ^d	19.27	349, 265, 253	285	flavonoid
17	apigenin	21.48	366, 267	269	flavonoid

^a retention time, in minutes, as mean of 5 (cultivars) x 4 (observation periods) x 3 (replicates) = 60 chromatographic analyses

^b absorption maxima expressed in nm, from HPLC.

^c detected pseudomolecular ion mass [M-H]⁻ and main fragments

^d identification confirmed with the use of the corresponding commercial standard; see experimental for details