Table S1. General components.

Chemical	%	Methods
Humidity and volatile materials	0.06	IRAM 500
Fiber	< 0.01	AOAC
Total Carbon hydrates	< 0.01	Total sugars method
Proteins	< 0.01	Kjeldahl methods, N x 5,8
Calories	899	Kcal /100 g
	3767	Kjoul /100 g
Total lipids	99.94	Twisselmann method

TableS1: Specific chemical components found in EVOO were expressed as a percentage of the analyzed material. IRAM: international standards (www.iram.org.ar, Instituto Argentino de Normalización y Certificación = Normalization and certification Argentinian institute).

Table S2. EVOO fatty acid chromatography.

Class	Percentage of methyl esters
Palmitic	14.25 ± 0.24
Palmitoleic	1.48 ± 0.01
Heptadecanoic	0.07 ± 0.01
Stearic	2.07 ± 0.08
Oleic	70.36 ± 0.28
Linoleic	9,92 ± 0.70
Linolenic	0.72 ± 0.26
Arachidonic	0.37 ± 0.10
Behenic	0.11 ± 0.01

Table S2: The fatty acid composition was expressed as a percentage of methyl esters ± SD.

Table S3. Determination of acidity and peroxide index of olive oil.

Acidity: g% % oleic acid	0,79±0.1
Peroxide index: meq O_2/kg	9.0±0.5

Table S3: Acidity (ISO standard 660 – 1996 / amd 1: 2003) was expressed as a percentage and peroxide index (ISO standard: 3960:2007) as meq.