







Effective production of bioactive phenolic compounds from olive stones

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Introduction

Olive growing and the associated industry generate a large amount of waste.



Introduction

6 million tonnes/year of olives stones in Spain

The olive stone accounts for 10% of the weight of the olive





600,000 tonnes of olive stone per year



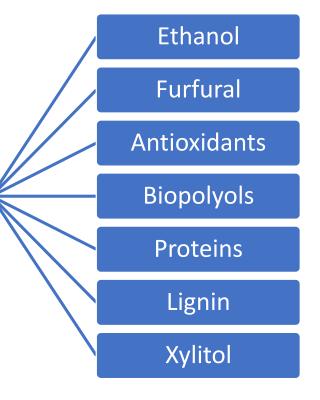
Olive stones (OS) are a by-product generated in the olive oil production process, obtaining an average of 600,000 tons of OS/year.

Introduction

Olive stones:

- Renewable and abundant lignocellulosic biomass.
- High concentration of sugars.
- Centralised location in mills and associated industries.

It is an ideal material to obtain high added value products in the **BIOREFINERIES** concept:



Antioxidants present potential health benefits and applications for the pharmaceutical and food industries.

Foods



The aim of this work is the valorization of the liquor obtained after a two-stage process, first acid stage followed by an organosolvent stage, for its use as a biosource of preservatives and non-synthetic additives for the food industry.



Materials and methods

BIOMASS CHARACTERIZATION

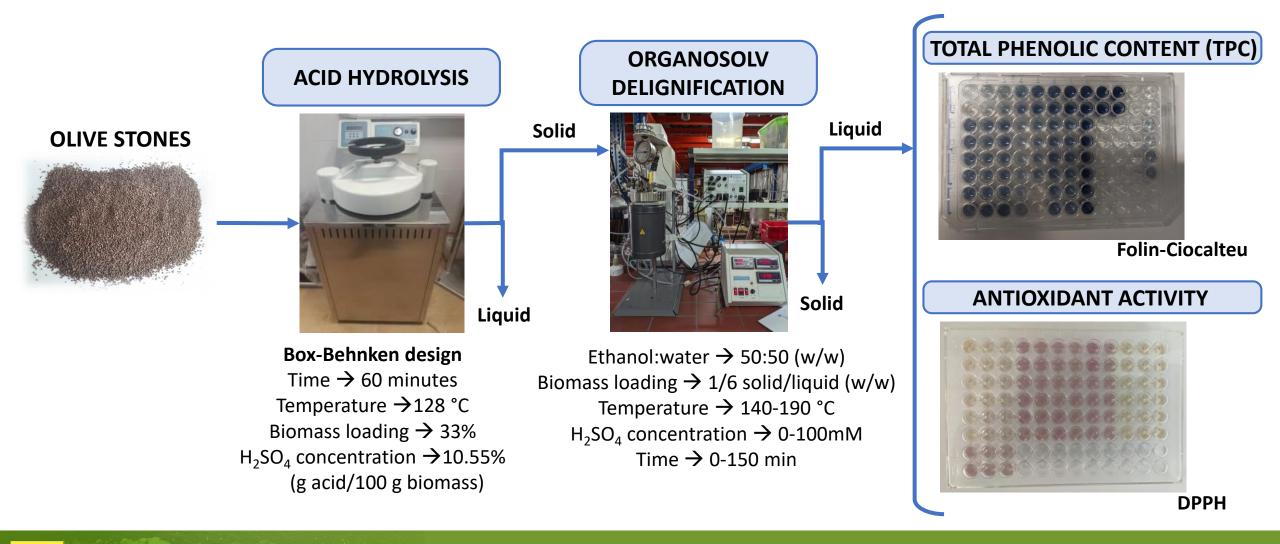


Sugars

- **Extractives**
- Acid Insoluble Lignin
- Acid Soluble Lignin
- Acetyl gropus
- Ash

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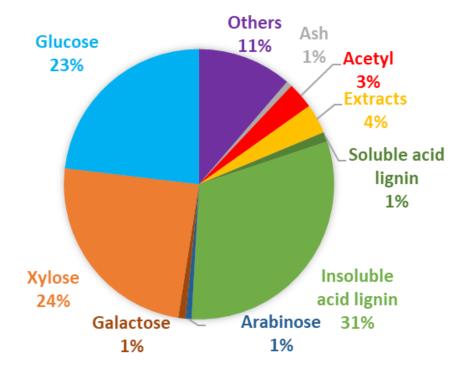
Materials and methods



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OLIVE STONES COMPOSITION



- Olive stones is a lignocellulosic material composed mainly of cellulose, hemicellulose and lignin.
- Xylose is the main hemicellulosic sugar.

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TWO-STAGE EXPERIMENTAL

FIRST ACID STAGE

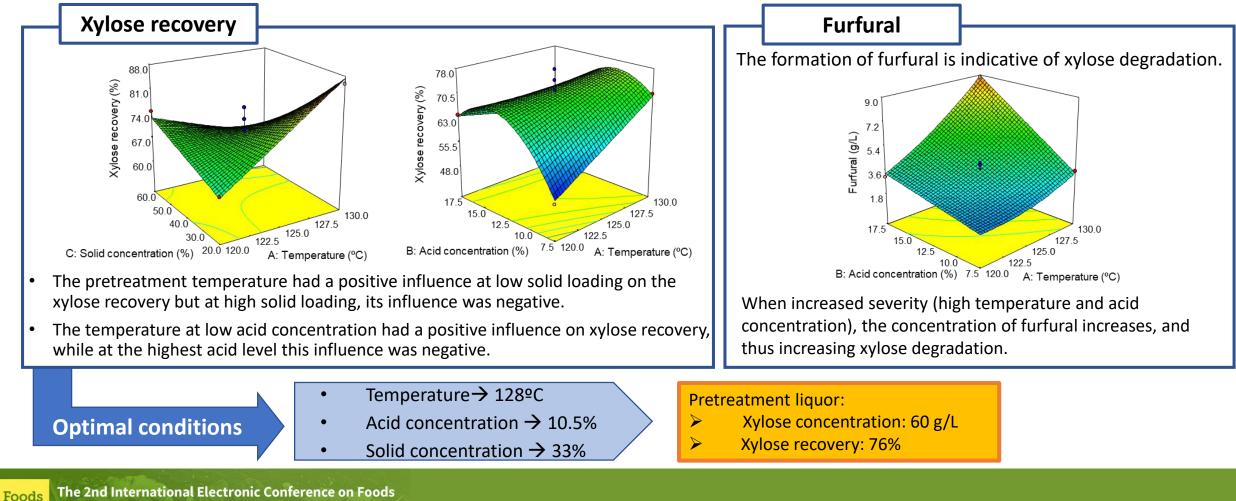
• Most of the hemicelluloses are solubilized in the first acidic stage.

SECOND ORGANOSOLV STAGE

- In the second organosolv stage, most of the lignin is removed, resulting in a cellulose-rich solid.
- The liquor obtained in the second organosolv stage is enriched in phenolic compounds and antioxidants.

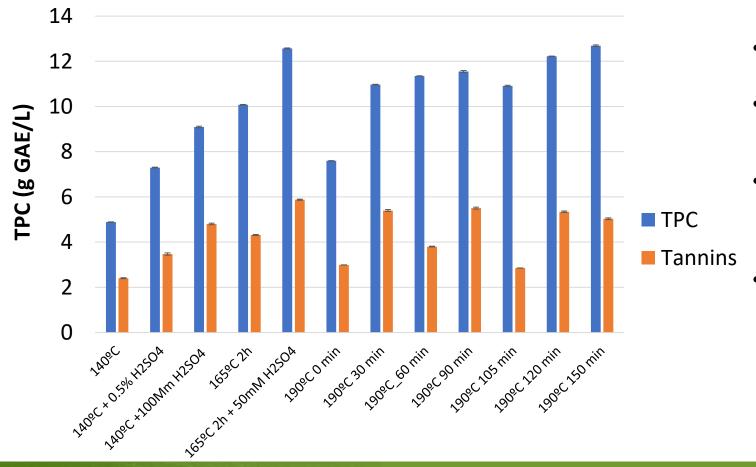
In the first acidic stage, the aim is to maximise xylose recovery.

OPTIMIZATION OF THE EXPERIMENTAL CONDITIONS OF THE FIRST ACIDIC STEP



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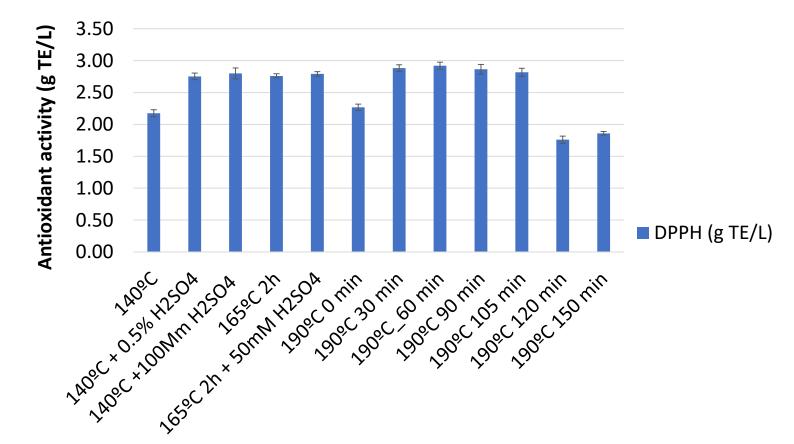
In the second organosolv stage, the aim is to maximise phenolic compounds and antioxidants recovery.



TOTAL PHENOLIC CONTENT OF THE ORGANOSOLV LIQUID

- The phenols concentration measured in the liquors is between 5 and 12 g GAE/L.
- Tannins between 2 and 6 GAE g/L. Tannins are non-synthetic preservatives and additives.
- It implies a phenols yield of 7 GAE g/100 g of processed material, being in the range of those obtained from other vegetable sources.
- The highest concentrations of phenols and tannins are obtained in the experiments performed at 165°C and 50 mM H₂SO₄ and at 190 °C in those with longer reaction time.

ANTIOXIDANT ACTIVITY OF THE ORGANOSOLV LIQUID



- No major variations were observed in the concentrations obtained in the different experiments.
- The highest concentrations are found in the experiments at 190 °C and with times between 30 and 105 minutes, reaching almost 3 g TE/L.

Conclusions

The first acidic stage is optimal for xylose recovery.
The liquor obtained after organosolv pretreatment of olive stones can be also valued as a bio-source of non-synthetic preservatives and additives for the food industry.

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