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Preliminary discrimination of commercial extra virgin olive oils from Brazil by geographical origin and olives' cultivar: A call for broader investigations

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Introduction

Olive oil imports by Brazil (t)













Olive oil production in Brazil (L)

250000



Carvalho et al, 2020



Carvalho et al, 2020

Factors that influence on olive oil composition



Cultivar and ripening degree

Edaphoclimatic conditions

Conditions of olive oil production







Factors that influence on olive oil composition



Cultivar and ripening degree

Edaphoclimatic conditions

Conditions of olive oil production

Multivariate analysis





Objective

To achieve a preliminary discrimination of commercial olive oils produced in Brazil according to olives' cultivar and region of production by applying multivariate analysis to the oils' compositional profiles.



Samples and Methods

EVOO sampling







All data used to perform multivariate analysis are available in the previously mentioned publication, and ranged among samples as follows:



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Minor components by NP-LC-DAD/FLD (mg/kg)

4 Tocopherols

• n.d. to 267

2 Free sterols

• n.d. to 1739

6 Pigments

• n.d. to 25.1

8 Volatile and semivolatile compounds (μg/g)

n.d. to 18.5

Carvalho et al, 2020

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Carvalho et al, 2020



Figure 1. Minor component profiles (mg/kg) of the studied EVOOs determined by reversed phase (RP)-LC-MS (sample identification in Table 3): (a) Secoiridoids; (b) lignans; (c) simple phenols, phenolic acids, and related substances; (d) flavonoids; (e) triterpenic compounds; and (f) free fatty acids. SE, Samples from the Southeast. S, Samples from the South. • Compounds quantified in mg of homologous substance/kg, as shown in Table S5a.

Carvalho et al, 2020

Representative figure to

Results

















Conclusion



Thank you!

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