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evaluation and authenticity

- 1.4.1 . Ascertaining the grade;
- 1.4.2 . Identity;
- 1.4.3 . Properties and methods not included in international standards;
  - 1.4.3.1 . Oxidative stability;
  - 1.4.3.2 . Polar phenols;
  - 1.4.3.3 . Absorbance at 225 nm;
  - 1.4.3.4 . Measurement of antioxidant capacity;
  - 1.4.3.5 . Partial glycerides;
  - 1.4.3.6 . Polymeric compounds and oxidation products as determined by high-performance size-exclusion chromatography ( H ...

1.5 . Synopsis of health effects of virgin olive: Claims related to fatty acid composition and polar phenols

- 1.5.1 . Health claims;
- 1.5.2 . Bioactivity of various minor constituents;
  - 1.5.2.1 . Polar phenolic compounds; Hydroxytyrosol, tyrosol, oleuropein, oleocanthal, and others; Lignans; Flavonoids; Hydroxy-isochromans;
  - 1.5.2.2 . Nonpolar phenols;
  - 1.5.2.3 . Nonphenolic compounds; Triterpene dialcohols and hydroxyterpenic acids; Phytosterols; Squalene;

1.6 . Processing of nonedible oils: Composition and properties of refined olive oil and refined residue oil;

- 1.6.1 . Refined olive oil
- 1.6.2 . Refined olive residue (olive pomace) oil

1.7 . Factors affecting virgin olive oil composition, properties, quality, and nutritional value;

- 1.7.1 . Pedoclimatic factors, fruit maturity, cultivar;
- 1.7.2 . Processing of fruits, storage, and packaging;
- 1.7.3 . Innovative proposals to maintain high levels of biophenols in virgin olive oil;
  - 1.7.3.1 . Preprocessing;
  - 1.7.3.2 . Crushing and malaxation;
  - 1.7.3.3 . Filtration;
  - 1.7.3.4 . Cloudy (veiled) virgin olive oil;

1.8 . Culinary applications;

- 1.8.1 . Frying;
- 1.8.2 . Innovative proposals for the production of olive-based products

1.9 . Novel analytical techniques to monitor quality and check authenticity, varietal differences, geographical origin, ...

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