

Evaluation of Phenolic Compounds and Tocopherols Content in Some Trade Iranian Olive Oils by HPLC

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The amount and composition of tocopherols and phenols, two main natural antioxidants in olive oil, have been evaluated and analysed by HPLC in seven different brands of Iranian olive oil.

Results showed that phenol and tocopherol amounts in Iran, because of long time and high temperature of malaxation and also type of extraction or even type of variety, polyphenols and tocopherols content of Iranian olive oil are low and were put on the category of low polyphenol olive oils and seems they don't have nutritional value as virgin olive oil.

Keywords: HPLC, Tocopherol, Polyphenol, Olive Oil

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