



Department of Analytical Chemistry
Marie Curie Annex Building
Campus Universitario de Rabanales
University of Córdoba
14071 Córdoba (Spain)
Phone and Fax: +34 957 218615



Determination of phenolic compounds in olive oil samples by LC-MS/MS

Date: 29th January, 2016

Producer: Molino de Zafra

Samples: Internal code **Sample 1**

Season: 2015/2016

Analytical method: Liquid-liquid extraction of phenolic compounds and analysis of the extract by liquid chromatography coupled to tandem mass spectrometry (LC-MS/MS)

Absolute quantitation: Calibration models prepared with standard solutions of pure phenols spiked in sunflower oil at different concentrations.

	CONCENTRATION (mg/kg)	
	Sample 1	
Oleacein	519	
Oleocanthal	763	
Oleuropein aglycone	676	
Ligstroside aglycone	144	
Aldehydic form of oleuropein aglycon	227	
Aldehydic form of ligstroside aglycon	150	
Hydroxytyrosol	3.34	
Hydroxytyrosol acetate	2.39	
<i>p</i> -Coumaric acid	0.48	
Luteolin	2.37	
Apigenin	0.65	
Diosmetin	0.39	
Luteolin-7-glucoside	nq	<0.025 mg/L
Apigenin-7-glucoside	nq	<0.025 mg/L
Caffeic acid	nq	<0.025 mg/L

Responsible

M.D. Luque de Castro

Supervisor

F. Priego-Capote

Laboratory analyst

V. Sánchez de Medina