
**Determination of hydroxytyrosol
and tyrosol content in extra virgin
olive oils — Reverse phase high
performance liquid chromatography
(RP-HPLC)**

*Détermination de la teneur en hydroxytyrosol et tyrosol dans les
huiles d'olive vierges extra — Chromatographie liquide à haute
performance en phase inverse (CLHP-RP)*

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Foreword

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Introduction

Biophenolic compounds of a secoiridoid nature and typical of extra virgin olive oil (*Olea europaea* L.), are derived from oleuropein and ligstroside and are correlated to different beneficial health effects for human beings other than particular sensorial characteristics. The biophenolic compounds contain, in an esterified form, two aromatic alcohols, namely hydroxytyrosol and tyrosol. The method given in this document is based on an extraction of the biophenolic fraction with a methanol/water solution and a subsequent hydrolysis reaction to produce free tyrosol and hydroxytyrosol^{[1][2]}.

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