

1 *Supplementary Materials*

2 **From Extra Virgin Olive Oil to Refined Products:**
3 **Intensity and Balance Shifts of the Volatile**
4 **Compounds versus Odor**

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11 **Table S1.** List of the air/liquid partition coefficients (K) and the calculated odor thresholds (OTs) in
12 air (ppbv) of volatile organic compounds.

Compounds	K×10000 ^a	OT1 ^b	OT2 ^c	OT3 ^d	OT4 ^e	OT5 ^f	OT6 ^g	OT ^h
Methanol			24745255		100000			100000
Acetaldehyde			825		210			210
Formic acid				27925				27925
Ethanol			273766		10000			10000
2-Propenal			1564		210			210
Propanal			419					419
Acetone			17618249		100000			100000
Acetic acid			2435	162	1000	562		162
Dimethyl sulfide			1179		1			1
Butan-2-one	48	59624	149168		10000			10000
Propanoic acid			1881	33				33
Methyl acetate			561124					561124
Dimethyl sulfoxide			940		1			1
Ethyl acetate	53	1269	241973					1269
Butanoic acid			53	4	1			1
trans-2-Pentenal						437		437
Pentanal			117			11		11
Ethyl propionate			1682					1682
3-Methylbutanoic acid			19					19
Pentanoic acid			9					9
Cyclohexane			727665					727665
trans-2-Hexenal							1	1
Hexanal	6	11	69			12	0.27	0.27
4-Methylpentan-2-one					470			470
Butyl acetate	5	29	3385					29
Ethyl butyrate			8					8
Ethyl isobutyrate			5					5
Hexanoic acid			127			635		127

Compounds	K×10000 ^a	OT1 ^b	OT2 ^c	OT3 ^d	OT4 ^e	OT5 ^f	OT6 ^g	OT ^h
Toluene			87827		2140-4680			2140
Ethenyl benzene			8250		47-100			47
Ethyl benzene			39323					39323
2,4-Heptadienal						8		8
trans-2-Heptenal						19		19
Heptanal	3	30	39			10	0.19	0.19
Heptan-2-one	5	30	1463				1	1
1,2,4-Trimethylbenzene			24545					24545
trans-2-Octenal						4	1	1
3-Octen-2-one							1	1
Octanal	2	11	2			2	0.08	0.08
1-Octen-3-ol							1	1
Octan-2-one	3	27						27
Propyl butanoate			2078					2078
α-Pinene			3251					3251
β-Pinene			5961					5961
Limonene			6864			130		130
trans,trans-2,4-Nonadienal							0.04	0.04
trans-2-Nonenal							0.02	0.02
Nonanal			59			4	0.45	0.45
Nonan-2-one							5	5
Hexyl acetate			307					307
trans, trans-2,4-Decadienal							0.37	0.37
trans-2-Decenal						1	0.43	0.43
Decanal			63			1	0.41	0.41

13 ^a van Ruth, et al. [1]; ^b Morales, et al. [2]; ^c Nagata and Takeuchi [3]; ^d Nielsen, et al. [4]; ^e Leonardos, et al. [5]; ^f Xu,
14 et al. [6]; ^g Yang, et al. [7]; ^h The lowest OT selected from publications was used in this study.

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