

Review **Neuroprotective Effects of Olive Oil: A Comprehensive Review of Antioxidant Properties**

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Abstract: Neurodegenerative diseases are a significant challenge to global healthcare, and oxidative stress plays a crucial role in their development. This paper presents a comprehensive analysis of the neuroprotective potential of olive oil, with a primary focus on its antioxidant properties. The chemical composition of olive oil, including key antioxidants, such as oleuropein, hydroxytyrosol, and oleocanthal, is systematically examined. The mechanisms by which these compounds provide neuroprotection, including counteracting oxidative damage and modulating neuroprotective pathways, are explored. The neuroprotective efficacy of olive oil is evaluated by synthesizing findings from various sources, including in vitro studies, animal models, and clinical trials. The integration of olive oil into dietary patterns, particularly its role in the Mediterranean diet, and its broader implications in neurodegenerative disease prevention are also discussed. The challenges in translating preclinical findings to clinical applications are acknowledged and future research directions are proposed to better understand the potential of olive oil in mitigating the risk of neurodegenerative conditions. This review highlights olive oil not only as a dietary component, but also as a promising candidate in preventive neurology, advocating for further investigation in the context of neurodegenerative diseases.

Keywords: olive oil; neurodegenerative diseases; neuroprotection; olive oil polyphenols; antioxidants

1. Introduction

Neurodegenerative diseases are a diverse set of disorders that involve the progressive degeneration of the central or peripheral nervous system. These diseases are characterized by a gradual loss of neurons, leading to impairments in motor and cognitive functions [\[1](#page-40-0)[,2\]](#page-40-1). Examples of neurodegenerative diseases include Alzheimer's disease (AD), Parkinson's disease (PD), Huntington's disease (HD), and amyotrophic lateral sclerosis (ALS). Notably, these diseases are not limited to neuronal cells, but also involve metabolic dysfunction in the brain, spinal cord, and nerves [\[2\]](#page-40-1). The molecular mechanisms underlying these diseases remain largely unknown, and researchers are actively seeking effective biomarkers for early diagnosis and therapeutic interventions [\[3\]](#page-40-2). The complexity of neurodegenerative diseases is further compounded by the involvement of miRNAs in post-transcriptional gene regulation, suggesting a critical epigenetic control mechanism that could play a role in the development and potential treatment of these conditions [\[4\]](#page-40-3).

The epidemiology of neurodegenerative diseases is characterized by a significant global health burden, with an increasing prevalence attributed to aging populations and

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extended life spans [\[5\]](#page-40-4). AD and PD are among the most extensively studied in terms of epidemiological data, with environmental factors such as mental and physical activity, diet, and neurotoxin exposure being implicated in their incidence [\[6\]](#page-40-5). The Global Bur of Disease 2019 study provides comprehensive estimates indicating that neurological disorders, including neurodegenerative diseases, are responsible for nearly 10 million deaths and 349 million disability-adjusted life years (DALYs) globally, with AD and PD showing a marked increase in DALYs from 1990 to 2019 [\[7\]](#page-40-6). Interestingly, while the overall burden of neurological disorders has increased, there is significant variation across regions, suggesting the need for region-specific strategies [\[7\]](#page-40-6). Additionally, the recent COVID-19 pandemic has been associated with both the modification of existing neurological disorders and the potential for future neurodegenerative diseases, highlighting the complexity of epidemiological patterns [\[8\]](#page-40-7). Currently, the treatment options focus on the symptoms rather than on preventing the loss of neurons [\[9\]](#page-40-8).

Neuroprotection is of paramount importance, as it encompasses strategies aimed at preserving neuronal structure and function, thereby preventing neuronal cell death, which is a common endpoint in various neurological disorders [\[10\]](#page-40-9). The significance of neuroprotection is underscored by the fact that neurological disorders, including neurodegenerative diseases and acute injuries, lead to progressive neuronal dysfunction and loss, contributing to morbidity and mortality worldwide [\[11\]](#page-40-10). Currently, there are several potential neuroprotective agents, and their respective mechanisms of action have been identified. These include compounds such as coenzyme Q10 [\[12](#page-40-11)[,13\]](#page-40-12) and polyphenols with antioxidative and anti-inflammatory properties [\[14](#page-40-13)[–16\]](#page-40-14). Additionally, the neuroprotective potential of neuroEPO, which is a modified form of erythropoietin that has been engineered to have neuroprotective effects without significantly stimulating erythropoiesis, in various neurological disorders has been highlighted, with observed benefits in ischemic or degenerative brain damage [\[17](#page-41-0)[,18\]](#page-41-1).

2. Neurodegenerative Diseases and Oxidative Stress

Oxidative stress is crucial in the pathophysiology of neurodegenerative diseases. It serves as both a symptom and a potential cause of neuronal decline [\[19\]](#page-41-2). Owing to their high metabolic activity, neurons require a significant amount of oxygen, which leads to the production of reactive oxygen species (ROS) and other free radicals [\[19\]](#page-41-2). The presence of polyunsaturated fatty acids in neuronal membranes renders them particularly susceptible to oxidative stress [\[20](#page-41-3)[,21\]](#page-41-4). Additionally, the brain's high iron (Fe) content can catalyze the formation of more damaging free radicals. The relative deficiency of antioxidant defenses, such as superoxide dismutase (SOD) and glutathione peroxidase (GPx), further exacerbates this vulnerability [\[21\]](#page-41-4). Neurodegenerative disorders, including AD [\[22,](#page-41-5)[23\]](#page-41-6), PD [\[23,](#page-41-6)[24\]](#page-41-7), HD [\[23](#page-41-6)[,25\]](#page-41-8), and ALS [\[23](#page-41-6)[,26\]](#page-41-9), exhibit elevated levels of oxidative stress markers not only in the brain but also in peripheral tissues. This systemic manifestation of oxidative stress has a broad effect on neuronal integrity. The origin of oxidative stress in these conditions is multifaceted and is influenced by environmental factors, genetic predispositions, and their interactions, resulting in widespread damage to lipids, proteins, and DNA within neural tissues [\[23\]](#page-41-6). Disturbances in the balance of metals such as Fe and copper are also crucial in the development of neurodegenerative diseases [\[23\]](#page-41-6). These metals can catalyze the formation of highly reactive hydroxyl radicals (HO•) through the Fenton reaction, thereby intensifying oxidative stress and cellular damage [\[23\]](#page-41-6). The role of oxidative stress extends to the specific mechanisms involved in a diverse range of neurodegenerative diseases.

Free radicals, which include ROS and reactive nitrogen species (RNS), are generated by cell metabolism and are fundamental in normal cell function, while potentially damaging when in higher concentrations. In fact, as depicted in Figure [1,](#page-2-0) ROS can be subdivided into oxygencentered radicals, such as superoxide anion $(O_2^{\bullet -})$ and HO^{\bullet} or covalent molecules, for instance hydrogen peroxide (H₂O₂). While the former do not appear to be nearly as reactive as H_2O_2 , O_2 ^{•–} is the precursor of several ROS. There are several sites to produce this anion, including the mitochondria, as a result of the electron transport chain; the endoplasmic reticulum (ER) of liver, lung, and small intestine cells, where cytochrome P450-dependent oxygenases produce

it; the cell membrane of phagocytes through the action of nicotinamide adenine dinucleotide phosphate (NADPH) oxidase (NOX); and the cytosol, via the action of the enzyme xanthine oxidase that produces H_2O_2 as well. Moreover, in a pathway that does not involve enzymes, reduced coenzymes, prosthetic groups, and reduced xenobiotics can transfer a single electron to oxygen, therefore originating O_2 ^{\bullet}. This anion can undergo several reactions, including conversion into H_2O_2 by SOD or through reaction with transition metals. In this sense, the Haber–Weiss reactions, which include the Fenton reaction, appear to have significant importance, as they allow for the production of HO^{\bullet} from H_2O_2 . Furthermore, GPx can reduce H_2O_2 to water and catalase can transform it into oxygen and water, meaning they constitute endogenous antioxidant mechanisms [\[27](#page-41-10)[,28\]](#page-41-11).

Figure 1. Generation and metabolism of reactive oxygen species (ROS). ROS are produced during cell metabolism and play crucial roles in normal cell function. However, they can be harmful when present in excess. ROS can be categorized into two groups: oxygen-centered radicals, such as superoxide oxygen-centered radicals, such as superior control radical radical radical radical radical radical radical radi
O2•−) and hydroxyl radicals (UO²), and assumed radical radical radical radical radical radical radical radi anions (O₂•[−]) and hydroxyl radicals (HO•), and covalent compounds, such as hydrogen peroxide (H₂O₂). O_2 ^{•−} is produced in various cellular compartments, including mitochondria, where O_2 [•] − is a byproduct of the electron transport chain; endoplasmic reticulum (ER), in the liver, lung, and small intestine cells, cytochrome P450-dependent oxygenase generate O₂• ⁻; in cell membranes of phagocytes, NADPH oxidase (NOX) catalyzes the production of O₂ \bullet^- ; in cytosol, xanthine oxidase produces H₂O₂. O₂ \bullet^- can be converted to H_2O_2 by superoxide dismutase (SOD) or through reactions with transition metals. The Haber–Weiss reactions, including the Fenton reaction, are noteworthy because they lead to the formation reactions, including the Fenton reaction, are noteworthy because they lead to the forof HO^{\bullet} from H_2O_2 . Endogenous antioxidant mechanisms, such as glutathione peroxidase (GPx), reduce $\rm H_2O_2$ to water, whereas catalase transforms it into oxygen and water.

ROS

As organisms age, their once relatively high resistance to exogenous factors that may cause oxidative stress decreases, causing ROS/RNS-mediated late-onset diseases, which include neurodegenerative diseases [\[28\]](#page-41-11). The brain is an organ that consumes about 20% of total basal oxygen and is susceptible to oxidative stress due to several factors, depicted in Table [1](#page-4-0) [\[29\]](#page-41-12).

Table 1. Reasons for the susceptibility of the brain to oxidative stress. Adapted from [\[29\]](#page-41-12).

ATP: adenosine triphosphate; Ca²⁺: calcium ion; CO₃^{•-}: carbonate radical; CO₂: carbon dioxide; COX: cyclooxygenase; Cu: copper; DA: dopamine; Fe: iron; GSH: glutathione; GPx: glutathione peroxidase; H₂O: water; H₂O₂: hydrogen peroxide; HIF1-α: hypoxia-inducible factor 1-alpha; NADPH: nicotinamide adenine dinucleotide phosphate; NO• : nitric oxide radical; NO² •−: nitrogen dioxide radical; NOS: nitric oxide synthase; NOX: NADPH oxidase; Nrf-2: nuclear factor erythroid 2-related factor 2; O₂: oxygen; O₂^{•−}: superoxide anion; OS: oxidative stress; ONOO⁻: peroxynitrite; PI3K: phosphoinositide 3-kinase; PRDX: peroxiredoxin; ROH: radical traps; ROO: peroxyl radical; ROOH: lipid hydroperoxide; ROS: reactive oxygen species; SOD: superoxide dismutase; TRDX: thioredoxin.

The neurodegenerative process shares certain characteristics with aging, such as lipofuscin accumulation and neurofibrillary degeneration. Neurofibrillary degeneration is a consequence of the formation of intracellular neurofibrillary tangles, which are commonly found in AD and are composed of phosphorylated high molecular weight neurofilament proteins, microtubule-associated protein 2, microtubule-associated protein tau (often hyperphosphorylated), and ubiquitin. Research has suggested that ROS plays a role in tau phosphorylation. Additionally, oxidative stress leads to the activation of c-Jun N-terminal kinases and p38 and inactivation of protein phosphatase 2A, which contributes to the phosphorylation of tau. Furthermore, phosphorylated tau is more susceptible to oxidative stress-induced modifications, resulting in its misfolding and aggregation. In contrast, extracellular amyloid deposition in the gray matter is another hallmark of AD [\[28\]](#page-41-11). The current understanding of AD pathogenesis emphasizes the cleavage of amyloid precursor protein (APP) into the Aβ peptide, which subsequently aggregates into plaques. Some studies suggest that the toxicity associated with these plaques may contribute to the morphological changes observed in the tau protein [\[30\]](#page-41-13). The amyloidogenic pathway of APP is believed to be triggered by reactive species, which also promote the elevated activity of β-secretase. Consequently, this results in the accumulation of Aβ peptide [\[28\]](#page-41-11). Table [2](#page-12-0) presents the effects of ROS on mechanisms related to the development of AD, which were reviewed elsewhere.

PD symptoms can be subdivided into motor and non-motor symptoms, including depression, sleep disorders, and cognitive deficits [\[31\]](#page-41-14). Motor symptoms are primarily caused by a reduction in neurons in the substantia nigra pars compacta and loss of dopamine content. Additionally, the presence of Lewis bodies is a significant characteristic of neurodegenerative diseases. These structures are eosinophilic inclusions with a dense core and a pale-stained halo of radiating filaments that contain misfolded α -synuclein (α -Syn). The neuropathological presentation of PD extends beyond the dopaminergic nuclei and involves non-dopaminergic areas. The presence of Lewis bodies in these areas is the reason for the non-motor symptoms of this pathology. It is essential to note that the pathology of PD does not originate in the substantia nigra pars compacta, but rather in the olfactory bulb and lower brain stem before progressing to the midbrain and eventually extending to cortical regions [\[32\]](#page-41-15). Oxidative stress can induce the oligomerization of α-Syn (Table [2\)](#page-12-0) [\[28\]](#page-41-11). Dopamine is typically transported into synaptic vesicles by the vesicular monoamine transporter. However, in damaged neurons, there may be excess dopamine outside the vesicles, which can be metabolized by either monoamine oxidase (MAO) or through auto-oxidation via ROS. This can lead to dopamine-mediated toxicity and oxidative stress, resulting in mitochondrial dysfunction and alterations in several fundamental proteins in PD, including α-Syn. The dopamine quinones resulting from auto-oxidation can be further oxidized to form aminochrome, which can in turn result in the formation of a superoxide radical and a decrease in NADPH [\[31\]](#page-41-14). It is essential to emphasize that the detrimental metabolism of dopamine is likely attributable to the production of 3,4-dihidroxyphenylacetaldehyde (3,4-DHPAA), which plays a crucial role in potentiating the loss of dopaminergic neurons in PD [\[33\]](#page-41-16).

The etiology of HD is marked by the expansion of a trinucleotide repeat in the CAG sequence of the Huntington protein, resulting in an abnormally lengthy protein [\[34\]](#page-41-17). There is a significant probability that the mutant Huntington protein aggregates, which may result in neurotoxicity. Notably, oxidative stress can exacerbate the aggregation of this protein, ultimately leading to cell death [\[28\]](#page-41-11). Accumulation of this complex impairs the mitochondrial respiratory chain, resulting in ROS production. Decreased mitochondrial function contributes to disease progression (Table [2\)](#page-12-0) [\[23\]](#page-41-6).

ALS is a progressive neurodegenerative disease with an unknown etiology that is characterized by rapid degeneration of motor neurons in both the upper and lower nervous systems. The pathogenesis of ALS is multifactorial, involving genetic predisposition, glutamate excitotoxicity, oxidative stress, mitochondrial dysfunction, and other factors; however, it is not fully understood. Symptoms of ALS include muscle weakness, atrophy, and paralysis, which typically lead to death within 3–5 years of diagnosis. Interestingly, although the etiology of ALS is still unknown, certain genetic and environmental factors have been identified as contributing to its onset and progression [\[35\]](#page-41-18). For instance, familial ALS accounts for 5–10% of cases, indicating a genetic component, whereas sporadic ALS

suggests other etiological factors. Additionally, the ALS split-hand phenomenon, where there is selective atrophy of the hand muscles, points to differential cortical representation as a possible factor in the manifestation of the disease [\[36\]](#page-41-19). Table [2](#page-12-0) presents crucial information regarding the various components that contribute to ROS generation and accumulation in ALS. Mitochondrial dysfunction caused by gene mutations results in impaired mitochondrial function, reduced ATP production, and increased ROS production. This table also emphasizes the impact of metal ion imbalances, particularly elevated Fe levels, which exacerbate oxidative stress through the Fenton reaction. Inflammation, which is driven by the activation of astrocytes and microglia, contributes to oxidative stress through the production of pro-inflammatory cytokines and activation of NADPH oxidase. The decline in natural antioxidant defenses, including a reduction in key enzymes, such as GPx and catalase, is a significant factor in the accumulation of ROS. Genetic factors such as mutations in SOD1 result in the formation of misfolded proteins that exacerbate oxidative stress and mitochondrial dysfunction. Environmental factors, including exposure to pesticides, metals, and electromagnetic fields have also been identified as contributors to oxidative stress and neuronal damage. Moreover, the accumulation of misfolded protein aggregates in motor neurons has been described as a cause of oxidative and inflammatory damage, perpetuating a cycle of oxidative stress and neuroinflammation. Finally, overactivation of glutamate receptors, particularly N-Methyl-D-Aspartate (NMDA) receptors, leads to excessive Ca^{2+} influx into neurons. The resulting increase in intracellular Ca^{2+} levels disrupt the mitochondrial function, leading to ROS generation. This cascade of events exacerbates OS and contributes to motor neuron degeneration. Hence, this dysfunction in $Ca²⁺$ homeostasis and mitochondrial impairment results in sustained OS, which plays a crucial role in ALS pathophysiology [\[37\]](#page-41-20).

Table 2. Reactive oxygen species origin in neurodegenerative disorders.

ROS production [\[49](#page-42-3)[–56\]](#page-42-4).

α-Syn: alpha-synuclein; AD: Alzheimer's disease; AGEs: advanced glycation end products; Al: aluminum; ALS: amyotrophic lateral sclerosis; Apo-E: Apolipoprotein E; APP: amyloid precursor protein; ATP: adenosine triphosphate; Aβ: amyloid beta; BBB: blood–brain barrier; Ca²⁺: calcium ion; C9orf72: chromosome 9 open reading frame 72; Cu: copper; Cu/Zn-SOD: copper/zinc superoxide dismutase; DA: dopamine; DAQs: dopamine quinones; DJ-1: protein deglycase DJ-1 (encoded by the PARK7 gene); DNA: deoxyribonucleic acid; D-loop: displacement loop; EMF: electromagnetic fields; ETC: electron transport chain; Fe: iron; GPx: glutathione peroxidase; GSH: glutathione; GSSG: glutathione disulfide; H₂O₂: hydrogen peroxide; HD: Huntington's disease; Hg: mercury; 4-HNE: 4-hydroxynonenal; HPA: hypothalamic–pituitary–adrenal; IL-1β: interleukin-1 beta; IL: interleukin; LPS: lipopolysaccharides; MDA: malondialdehyde; MetS: metabolic syndrome; Mn: manganese; mHTT: mutant huntingtin; NADPH: nicotinamide adenine dinucleotide phosphate; NF-κB: nuclear factor kappa B; NM: neuromelanin; NLRP3: NOD-like receptor family pyrin domain containing 3; NO: nitric oxide; NOX: NADPH oxidase; O2• : superoxide anion; OS: oxidative stress; Pb: lead; PD: Parkinson's disease; PINK1: PTEN-induced putative kinase 1; PUFA: polyunsaturated fatty acids; RNS: reactive nitrogen species; ROS: reactive oxygen species; SIRT3: sirtuin 3; SOD: superoxide dismutase; SOD1: superoxide dismutase 1; TDP-43: TAR DNA-binding protein 43; TNF-α: tumor necrosis factor alpha; Zn: zinc.

3. Olive Oil Composition

3.1. Detailed Description of Olive Oil's Chemical Composition, Focusing on Antioxidants like Oleuropein, Hydroxytyrosol, and Oleocanthal

The chemical composition of olive oil can vary depending on multiple factors, such as agronomical and environmental conditions or technological factors involved in processing and storage [\[79\]](#page-43-7). However, it is possible to establish a foundational set of components inherent in all varieties of olive oil. As depicted in Figure [2,](#page-13-0) the main constituents of this ingredient of the MD are triacylglycerols, followed by free fatty acids, mono- and diacylglycerols and, in a lower concentration, minor bioactive compounds, which can be divided into two categories: unsaponifiable and hydrophilic components [\[80\]](#page-43-8). The unsaponifiable components are the fraction obtained through saponification of the oil, followed by solvent extraction. On the other hand, the hydrophilic components correspond to the soluble fraction [\[81\]](#page-43-9). It is important to mention that olive oil has low concentrations of saturated fatty acids, which contributes to the numerous health benefits associated with this oil [\[82\]](#page-43-10).

Figure 2. Graphical representation of olive oil composition. **Figure 2.** Graphical representation of olive oil composition.

The production of polyols, such as mannitol and oligosaccharides, occurs in the cells of the olive leaf, as a result the of $CO₂$ fixation that occurs during photosynthesis. Along with sucrose, these compounds are then transported to the olive, contributing to the overall carbon economy, and allowing for the production of oil and all the molecules that constitute it. Moreover, the olive itself has chloroplasts with the ability of fixing $CO₂$ [\[83\]](#page-43-11). While photosynthesis can be fundamental in the production of plant's lipids, glycolysis can play a pivotal role in this process, as the synthesis of fatty acids requires the existence of acetyl-CoA, considering that it forms their carbon backbone. In fact, the pyruvate resultant from glycolysis can serve as a precursor for acetyl-CoA production. Acetyl-CoA can undergo carboxylation to form malonyl-CoA, which constitutes the first step of fatty acids synthesis within the plastids. The malonyl group is subsequently transferred onto the acyl carrier protein and elongation of fatty acids is initiated through the cyclic incorporation of twocarbon units. To form oleic acid, the main fatty acid in olive oil, desaturation needs to occur, considering it is a monounsaturated fatty acid. The addition of carbon units typically ends at C16 or C18 [\[84\]](#page-43-12). On the other hand, the synthesis of triacylglycerols is a result of the Kennedy pathway, which involves several reactions that take place in the ER and are

catalyzed by acyltransferases [\[83](#page-43-11)[,84\]](#page-43-12). Furthermore, incomplete synthesis of triacylglycerols or hydrolytic reactions involving these compounds can lead to the presence of partial acylglycerols, such as mono- or diacylglycerols [\[85\]](#page-43-13).

As previously mentioned, the minor bioactive compounds encompass two main categories. The unsaponifiable components include hydrocarbons, tocopherol, fatty alcohols, triterpenic alcohols, 4-methylsterols, sterols, other terpenic compounds, and polar pigments, with the most abundant compound being an hydrocarbon that is formed by the condensation of six isoprene units, named squalene [\[81\]](#page-43-9). Synthesis of squalene occurs across multiple organelles rather than being restricted to a single one. In fact, it can take place in the cytoplasm, mitochondria, plastids, or ER and via two distinct pathways: the cytosolic mevalonate and the plastidial non-mevalonate pathways, which result in the production of isoprenoid intermediates and, ultimately, squalene [\[86\]](#page-43-14). The hydrophilic components include the phenolic compounds, which have several categories, such as secoiridoids, phenylethanoids, phenolic acids, lignans, hydroxyisocromans, and flavonoids [\[87\]](#page-43-15). Among these, the secoiridoid oleuropein (OLE) and the phenylethanoids hydroxytyrosol (HT) and oleocanthal (OLC) appear to have the most significant contribution to the antioxidant and anti-inflammatory activities of olive byproducts and, consequently, their health benefits [\[88](#page-43-16)[,89\]](#page-43-17).

3.1.1. Oleuropein

The main phenolic compound in olive fruit is OLE, which is a high molecular weight hydrophilic molecule [\[90\]](#page-43-18). In 1908, Bourquelot and Vintilesco firstly demonstrated its existence, describing it as a heterosidic ester of elenolic acid and dihydroxyphenylethanol (or HT), although the chemical structure was only unraveled in 1960 [\[91](#page-43-19)[,92\]](#page-43-20). Nevertheless, the concentration of this compound decreases through the course of fruit ripening and processing. Considering this, while most polyphenols in table olives originate from the hydrolysis of OLE, its concentration in edible forms as an isolated glycoside typically remains low [\[91\]](#page-43-19). While olive oil contains low levels of OLE, this polyphenol is accountable for its bitterness taste [\[92](#page-43-20)[,93\]](#page-43-21).

The molecular structure of OLE is illustrated in Figure [3.](#page-15-0) It is composed of HT, a monoterpene and a glucose molecule. Moreover, classified as a secoiridoid, OLE is part of a group of compounds that have in common a monoterpene with a heterocyclic ring formed by six carbons and what used to be a cyclopentane ring (as it is in iridoids), but is now opened at the 7,8 bond [\[92\]](#page-43-20). Furthermore, mevalonic acid is an important precursor of OLE, since the synthesis of this phenolic compound occurs as a branching event of the mevalonic acid cycle. In fact, mevalonic acid is formed by the condensation of three molecules of acetyl-SCoA, which originates ester β-hydroxy-β-methylglutaryl-CoA and finally, through hydrolysis, mevalonic acid. Figure [3](#page-15-0) depicts the biosynthesis of OLE in olives.

In general, polyphenols exhibit decreased bioavailability, as they have low absorption rates and are metabolized and excreted rapidly in the human organism. There are several reasons for this low bioavailability, such as regulatory mechanisms to reduce toxicity, the ability of these compounds to bind to the surface of blood cells and to the microbial flora both in the oral cavity and the gut, as well as their metabolism, which occurs in the gastrointestinal tract and in the liver [\[94\]](#page-43-22). The metabolism of phenolic compounds can initiate in the stomach. However, there are some polyphenols that remain in their conjugated form, as they are resistant to gastric hydrolysis due to the conditions of exposure in oil extraction. For instance, when olives undergo crushing and malaxation to originate olive oil, the compounds in their glycoside form are transformed into secoiridoids in an aglyconic form, through hydrolysis of endogenous β-glucosidases. Subsequently, these components continue to be metabolized in the gut, where the microflora can play a fundamental role [\[95\]](#page-43-23).

Specifically, OLE is a hydrophilic molecule, so it seems unlikely that it crosses the lipid bilayer of cells [\[90\]](#page-43-18). In fact, in a study that aimed to evaluate the anti-cancer potential of OLE against human BRAF melanoma cells, it was found that OLE competes with D-glucose for the glucose transporters, indicating this might be the main entrance mechanism of this polyphenol [\[96\]](#page-43-24). Moreover, a pharmacokinetic study indicated that OLE was rapidly absorbed and exhibited a biphasic response [\[97\]](#page-43-25). Human studies have also demonstrated that the absorption of a group of polyphenols, which included OLE, was as high as 55–66% [\[95\]](#page-43-23).

Figure 3. Oleuropein (OLE) synthesis. Adapted [fro](#page-44-0)m [98].

In the stomach, acidic hydrolysis can be responsible for the cleavage of the β-glycosidic bond of OLE, thereby releasing glucose and aglycone moiety. On the other hand, the action of the enzyme β-glucosidase can cleave this bond and generate the same metabolites. From these metabolites, two unstable dialdehydes are promptly generated and, at the interface between lipids and water, they are converted into a transposed secoiridoid, a stable lipophilic compound. It is only under severe and prolonged acidic conditions that the two ester groups of the transposed secoiridoid can be cleaved, originating HT and/or methanol. Alternatively, the administration of OLE can occur via gastroresistant capsules, therefore allowing for this compound to be processed in the gut. In the intestine, OLE suffers the action of a lipase that transforms it into HT and methyloleoside. Another lipase can act upon the methyloleoside, resulting in the release of oleoside and methanol [\[90\]](#page-43-18).

OLE is a potent antioxidant that acts as a free radical scavenger. In fact, it can donate electrons, and the hydroxyl groups that constitute it can donate hydrogens to prevent oxidation. Furthermore, it exhibits metal-chelating activity, preventing the formation of free radicals, which include ROS and RNS [\[99\]](#page-44-1). The reduction of intracellular ROS can have an influence on inflammation, since normally ROS control inflammation through activation

of NF-KB and AP-1. By blocking these pathways and inhibiting translocation of NF-KB and inflammatory mediators to the nucleus, OLE has a relevant anti-inflammatory effect. This polyphenol also has cardioprotective, hepatoprotective, and neuroprotective activities, as well as anti-cancer and anti-diabetic [\[99](#page-44-1)[,100\]](#page-44-2).

3.1.2. Hydroxytyrosol

HT can result from the hydrolysis of OLE, which can occur during the ripening of the olives as well as throughout their storage and processing into table olives. Hence, it is understandable that it has higher concentration as olives or olives leaves go through maturation and treatment. Contrary to OLE, HT is found abundantly in olive oil in its isolated form, playing a crucial role in guaranteeing its health benefits. It is an amphipathic phenol and can be found it its free form, as an acetate or as part of more complex molecules such as OLE [\[101,](#page-44-3)[102\]](#page-44-4). Moreover, as depicted in Figure [4,](#page-16-0) it has a phenylethyl alcohol structure.

Figure 4. Internal and external metabolism of HT. MAO—monoamino oxidase; **Figure 4.** Internal and external metabolism of HT. MAO—monoamino oxidase; ADH—alcohol dehydrogenase; ALR—aldehyde reductase.

This polyphenol can be originated from an internal source, particularly the dopamine metabolism or an external source, both of which are illustrated in Figure [4](#page-16-0) [\[103–](#page-44-5)[105\]](#page-44-6). The dopamine pathway can initiate with L-phenylalanine, which is converted to L-tyrosine. Subsequently, L-3,4-dihydroxyphenylalanine, the precursor of dopamine, arises from this reaction, allowing for the formation of the neurotransmitter, through the action of a Tyrosine/Dopa decarboxylase. Dopamine is converted into 3,4-DHPAA by MAO. The last step of this metabolic pathway is the generation of HT in a reversible reaction catalyzed by an alcohol dehydrogenase [\[102,](#page-44-4)[105\]](#page-44-6). On the other hand, the mechanism that constitutes the external source of HT and occurs in olives as they undergo maturation appears to be simpler. In fact, a β-glycosidase transforms OLE into OLE aglycone, which then, through hydrolysis, originates elenolic acid and HT [\[102\]](#page-44-4).

Polyphenols found in food typically come in two forms: glycosides and aglycones. To be absorbed, the former usually undergo enzymatic deglycosylation to remove the sugar molecule and convert them into absorbable aglycones. On the other hand, glucosides can be transported by the sodium-dependent glucose transporter 1 and further broken down by cytosolic β-glucosidases. In fact, the aglycones are then taken up by enterocytes. However, there are unabsorbed phenolic compounds that reach the colon, where they undergo extensive metabolism by microorganisms [\[106\]](#page-44-7). The absorption of HT occurs in the small bowel and colon and depends on the vehicle used, as it is more efficient when the polyphenol is administered within olive oil [\[102\]](#page-44-4).

After absorption, all polyphenols go through a two-phased metabolism that occurs in the intestine and in the liver. Phase I consists of oxidation, reduction, and hydrolysis (normally occurring under acidic conditions of the stomach) that are catalyzed by the cytochrome P450 family of enzymes, and phase II corresponds to conjugation into glucuronidated, methylated, and sulfated forms [\[106–](#page-44-7)[108\]](#page-44-8). Nevertheless, free form on HT can still be detected in caecum and feces, indicating it can reach the large intestine. This could potentially be explained by the action of microbial enzymes that deconjugate phase II metabolites [\[109\]](#page-44-9).

Indeed, while free HT is present in human plasma in relatively low concentrations, approximately 98% of HT in glucuronide form is detected in plasma and urine. The reason for this could be the fact that the half-life of HT in plasma is 1–2 min due to rapid metabolism. Moreover, this compounds is able to spread easily to surrounding tissues, as well as crossing the blood–brain barrier [\[102\]](#page-44-4).

HT exerts its antioxidant potential by acting in a similar manner to OLE. Additionally, HT presents particular mechanisms to fight oxidative stress, including the activation of phase II detoxifying enzymes and mitochondrial biogenesis, as well as improving ER biogenesis and activating pathways that allow for adaptation when the ER is under stress [\[93\]](#page-43-21). Furthermore, it inhibits the cooper sulfate-induced oxidation of LDL and exhibits anti-inflammatory effects, through the suppression of pro-inflammatory cytokines. Several other health benefits of this polyphenol have been described, which include, among others, anti-cancer, antimicrobial, and anti-diabetic effects [\[93,](#page-43-21)[110\]](#page-44-10).

3.1.3. Oleocanthal

The secoiridoid OLC was firstly isolated in 1993, where it was described as the dialdehydic form of elenolic acid linked to (ρ-hydroxyphenyl)-ethanol [\[111\]](#page-44-11). However, it was only in 2005 that the compound was named "Oleocanthal", with oleo- for olive, canthfor sting (due to the throat burning sensation that is associated with consumption of this compound and, consequently, olive oil) and -al for aldehyde. The following year, a method for its synthesis was patented [\[112\]](#page-44-12). In fact, OLC accounts for only 10% of extra virgin olive oil (EVOO) total polyphenolic content, although its specific concentration can vary with several factors, for instance, olive cultivar. Contrary to other phenolic compounds, OLC presents a high resistance to heating associated with cooking, remaining relatively stable [\[113\]](#page-44-13).

The biosynthesis of this phenolic compound remains poorly documented in the current scientific literature. Nevertheless, there are several synthetic methodologies that have been tested and described [\[114](#page-44-14)[–116\]](#page-44-15).

Since OLC is an amphiphilic molecule, it is distributed between the oily and aqueous phase existent in the stomach, considering it is slightly more concentrated in the later, due to the presence of polar functional groups in its chemical structure. In this organ, the phenolic compound is hydrolyzed to tyrosol, although there are studies that indicate that it can maintain stability, therefore not being hydrolyzed. Moreover, the non-hydrolyzed OLC undergoes phase I and phase II metabolism both in the stomach and small intestine. In the liver, CYP enzymes appear to have a significant role in phase I-dependent drug metabolism, therefore being involved in subsequent reactions that occur in metabolites that come from the stomach or intestine. These metabolites are later absorbed in the intestine [\[117\]](#page-44-16). In fact, a study that evaluated the biotransformation of this polyphenol found that OLC is metabolized through phase I metabolism, which includes hydroxylation,

hydration, and hydrogenation. The metabolites that undergo hydrogenation can further be submitted to phase II metabolism, which might include metabolic reactions, such as glucuronidation [\[113\]](#page-44-13).

In fact, information concerning bioavailability and pharmacokinetics of OLC is still scarce, as most studies reflect upon these properties, but applied to OLE, HT, and tyrosol. Nevertheless, intestinal permeation has been assessed to evaluate the pharmacokinetic of the compound and the results were positive, since both OLC and oleacein obtained a permeation of 50%. It is important to mention that tyrosol achieved a higher value of 78%, indicating its potential higher absorption levels in humans [\[118\]](#page-44-17). A distinct study aimed to evaluate the same properties as well, by utilizing LC-HRMS/MS. The findings not only revealed the inability to detect OLC itself in plasma, suggesting a short half-life in vivo, but also unveiled two potential biomarkers of the polyphenol: oleocanthalic acid and tyrosol sulfate. Oleocanthalic acid is a product of phase I metabolism, specifically oxidation, while tyrosol sulfate arises from hydrolysis (phase I metabolism), followed by sulfonation (phase II metabolism) [\[119\]](#page-44-18).

> OLC is a well-known anti-inflammatory natural compound, whose properties have been compared to those of the non-steroidal anti-inflammatory drug ibuprofen. In fact, this phenolic compound has proved to have even stronger effects against inflammation [\[120](#page-44-19)[,121\]](#page-44-20). In fact, both compounds inhibit cyclooxygenase 1 (COX 1) and cyclooxygenase 2 (COX 2), which are part of the prostaglandin pathway, demonstrated in Figure [5](#page-18-0) [\[122\]](#page-44-21).

Figure 5. Involvement of ibuprofen and oleocanthal (OLC) in the prostaglandin **Figure 5.** Involvement of ibuprofen and oleocanthal (OLC) in the prostaglandin pathway. Adapted from $[123]$.

This pathway initiates with arachidonic acid resulting from the action of phospholipase A2 upon phospholipids of the cell membrane. Afterwards, COX 1 and COX 2 convert arachidonic acid into prostaglandin H2, an unstable intermediate [\[123\]](#page-44-22). In fact, while COX 1 in generally expressed in tissues, playing an important role in homeostasis, COX2 is expressed in inflammatory cells when stimuli, such as cytokines and bacterial endotoxins, are present. The anti-inflammatory effect of these enzymes is clearly associated with their production of prostaglandins and thromboxane [\[122\]](#page-44-21). Prostaglandin is then converted by tissue-specific enzymes into prostanoids, such as PGE_2 , PGD_2 , $PGF_{2\alpha}$, PGI_2 , and TxA_2 , which exert several effects [\[123\]](#page-44-22). OLC has similar inhibitory function as that of ibuprofen. Nevertheless, while the phenolic compound is thought to increase p38 phosphorylation, therefore reducing p38 expression, which results in the inhibition of the COX enzymes, ibuprofen binds reversibly to the active site of the same enzymes [\[122](#page-44-21)[,124\]](#page-44-23). Additionally, the non-steroidal drug has some other effects that contribute to its overall anti-inflammatory effect. For instance, it can scavenge HO[•], [•]NO, and ONOO[−], which are either ROS or RNS produced by immune cells during inflammation [\[123\]](#page-44-22). Interestingly, the first study to evaluate the scavenger capacities of OLC demonstrated its remarkable antioxidant profile, which is actually comparable to that of tyrosol, considering it is capable of scavenging

ROS, such as HOCl and O2•− [\[118\]](#page-44-17). OLC also has the ability to inhibit the production of inflammatory mediators, which is induced by LPS in macrophages and chondrocytes [\[113\]](#page-44-13). Moreover, ibuprofen demonstrated analgesic effects, since it can trigger the antinociceptive axis by interacting with cannabinoid receptors, which include the cannabinoid receptor 1 and cannabinoid receptor 2, and hindering the action of an enzyme named fatty acid amide hydrolase (FAAH), responsible for breaking down the endocannabinoid anandamide. Hence, through the inhibition of FAAH, ibuprofen elevates the levels of anandamide, resulting in enhanced ability to activate cannabinoid receptors and thereby exerting analgesic effects [\[123\]](#page-44-22). To our knowledge, no studies have evaluated whether OLC has the same analgesic effects.

Furthermore, OLC has demonstrated remarkable anti-cancer potential, by potentiating apoptosis or having an anti-proliferative effect in colon and breast cancer cells and having anti-melanoma activities. Other health benefits of OLC have been described, such as neuroprotective and anti-rheumatic [\[113\]](#page-44-13).

3.2. Discussion on the Different Types of Olive Oil and Their Relative Antioxidant Capacities

As defined by the EU Council Regulation (EC) No 1234/2007, there are three general types of olive oil, which are virgin olive oils (VOOs), refined olive oil, and olive oil (constituted by a blend of refined and VOOs). Concerning VOOs, they can be defined as oils derived from olives through mechanical or alternative physical methods, therefore not resulting in any chemical and biochemical alterations in the oil. Three main subcategories arise regarding VOOs, considering distinct acidity levels: EVOO, with a maximum free acidity, in terms of oleic acid, of 0.8 g per 100 g; VOO, withholding an acidity level of 2 g per 100 g; and lampante olive oil (LOO), whose acidity level is usually more than 2g per 100 g [\[125\]](#page-44-24). On the other hand, refined olive oil, with a free acidity content of not more than 0.3 g per 100 g, is obtained after refining of VOOs, not resulting in changes in the initial glyceridic structure, but rather leading to the removal of most bioactive and antioxidant compounds [\[126\]](#page-45-0). The refining process includes neutralization of acidity using alkalis or ion-exchange resins, deodorization through steam injection and/or vacuum application, and bleaching utilizing activated carbon or diatomaceous earth [\[125,](#page-44-24)[127\]](#page-45-1). Lastly, the olive oil composed of a mixture of refined olive oil and VOO (except LOO) usually has an acidity level of 1 g per 100 g [\[125\]](#page-44-24). In fact, higher-quality oil is usually associated with lower free acidity levels [\[128\]](#page-45-2).

The oxygen radical absorbance capacity (ORAC) assay is one example of method to assess the antioxidant capacity of compounds since it tests their ability to protect a fluorescent probe from oxidative degeneration [\[129\]](#page-45-3). A study utilized this assay to verify the antioxidant capacity of VOO and obtained values in the range of 183–949 μ mol TE/100 g, while a distinct study found that the values for EVOO were between 178 and 620 μ mol TE/100 g [\[130\]](#page-45-4). Although we would expect to see higher values for EVOO due to the higher content of phenolic compounds, these results do not illustrate that. Moreover, sensory attributes, such as the bitter and pungent sensation, and antioxidant capacity were found to be positively correlated with EVOO and VOO categories. In fact, the same correlation could not be found in LOO, as the total phenolic content is substantially lower, when comparing with the other two categories [\[131\]](#page-45-5).

As previously mentioned, obtaining refined olive oil involves the removal of the bioactive compounds; hence, it is expected that this category of olive oil has the lowest antioxidant capacity. The ORAC value for this oil was of 155 μ mol TE/100 g [\[132\]](#page-45-6).

4. Explore How Olive Oil's Antioxidants Can Potentially Counteract Oxidative Stress in the Brain

Olive oil's polyphenols exhibit remarkable antioxidant and anti-inflammatory activities which, in theory, makes them appropriate candidates as neuroprotective compounds. Nevertheless, there is an important factor that needs to be considered: whether these phenolic compounds can cross the blood–brain barrier. Various studies have accessed

this issue to verify if it could be possible to translate in vitro results into in vivo models and, therefore, validate if these bioactive compounds could exert their neuroprotective activities. For instance, in a study whose aim was to evaluate the ability of HT to cross the endothelium of the blood–brain barrier, the authors found that the percentage of endothelial transport of this polyphenol was of 70% [\[133\]](#page-45-7). These findings align with prior research in the field [\[90,](#page-43-18)[134\]](#page-45-8). Moreover, regarding OLE, it has been discovered that OLE aglycone is the metabolite of OLE with greater capacity to penetrate the blood–brain barrier, since it can easily cross membranes through passive diffusion [\[135](#page-45-9)[,136\]](#page-45-10). Additionally, OLE has been shown to reduce the permeability of the blood–brain barrier, thus contributing significantly to its neuroprotective effects [\[137\]](#page-45-11). Finally, mice treated with OLC have an improvement in the cerebral clearance of $\mathbf{A}\beta$ through the blood–brain barrier, underscoring its efficacy in traversing the blood-brain barrier [\[138\]](#page-45-12).

Phenolic compounds primarily exert their neuroprotective functions through one central mechanism, the nuclear factor erythroid 2-related factor 2/antioxidant response element (Nrf2/ARE) pathway [\[139\]](#page-45-13). In fact, Nrf2 is critical to mitigate oxidative stress in the brain [\[140\]](#page-45-14). Hence, in physiological and basal conditions, Nrf2 is inhibited by the Kelch-like ECH-associated protein 1 (Keap1), forming a complex that remains in cytosol until Nrf2 enters the proteasome, where it is ubiquitinated and degraded. In oxidative stress situations, Keap1 senses ARE due to the cysteine residues and Nrf2 is released. Translocation of this transcription factor to the nucleus follows and here it forms heterodimers with the small Maf protein. Nrf2 then binds to ARE that regulates the expression of numerous phase II detoxifying enzymes. Polyphenols can activate Nrf2, therefore contributing to the activation of endogenous antioxidant response [\[33,](#page-41-16)[139\]](#page-45-13). Additionally, polyphenols were found to regulate the levels of several neurotrophins, including, for instance, the nerve growth factor. These findings indicate that they can exert neuroprotection by stimulating neuron growth and survival [\[141\]](#page-45-15).

The neuroprotective efficacy of olive oil's polyphenols encompasses not only their antioxidant properties, but also their robust anti-inflammatory properties. To understand how preventing inflammation correlates with protection in the tissues of the nervous system, one must firstly comprehend the meaning of hypoxia/reoxygenation and how it can increase the risk of developing neurodegenerative diseases. The brain can experience decreased levels of oxygen compared to those it needs to fully function, which is called hypoxia. This can lead to cell damage. Nevertheless, following this period, reoxygenation can occur and this reintroduction of oxygen can trigger and accentuate cell damage, due to, for example, oxidative stress [\[142\]](#page-45-16). Evidently, these events have been associated early on with the development of neurodegenerative pathologies [\[143\]](#page-45-17). Hence, VOO was found to inhibit inflammatory mediators that stimulate inducible nitric oxide synthase (iNOS) or interfere directly with the activity of the enzyme, after the brain experiences hypoxiareoxygenation, reducing overall oxidative stress and brain damage [\[144\]](#page-45-18). In fact, either olive oil or olive leaf extracts enriched with certain polyphenols have shown promising results in reducing neuroinflammation [\[145\]](#page-45-19).

Moreover, these compounds have potential to inhibit apoptosis, including H_2O_2 mediated cell death. This capacity is fundamental considering cell death plays an important role in the pathogenesis of neurodegenerative disorders. Polyphenols can induce cytoprotective effects, through the hyperpolarization of the basal mitochondrial membrane potential, as well as decreasing the activity of nerve $\mathrm{Na^+}/\mathrm{K^+}$ ATPase [\[146,](#page-45-20)[147\]](#page-45-21).

4.1. In Vitro Studies

Olive oil compounds display significant neuroprotective properties in various in vitro models and employ multiple mechanisms to safeguard neural cells. Specifically, HT and its derivatives have been shown to reduce markers of cell death and oxidative stress. By mitigating lipid peroxidation and preventing the depletion of vital antioxidants, such as glutathione (GSH), these compounds help maintain cellular integrity under stress conditions. Furthermore, olive oil phenolics exhibit considerable anti-inflammatory effects,

reducing the expression of inflammatory markers and inhibiting the pathways involved in inflammatory responses. Consequently, the neural cells are protected from inflammationinduced damage. Moreover, these compounds influence cellular signaling pathways, which are critical for cellular defense against oxidative stress. The activation of pathways such as Nrf2/ARE leads to the upregulation of protective enzymes, enhancing the ability of cells to counteract oxidative damage. This dual role of both an antioxidant and a modulator of protective signaling pathways underscores their potential in preventing neurodegeneration. While it is difficult to definitively conclude which pathological context benefits the most from the protective effects of olive oil compounds, such as AD, PD, HD, and ALS, studies indicate broad neuroprotective benefits that could be relevant across these neurodegenerative diseases. Evidence suggests that these compounds can mitigate oxidative stress and inflammation, which are common factors in the pathology of AD, PD, HD, and ALS (Figure [6\)](#page-21-0). Therefore, although the data support the potential of olive oil compounds to provide neuroprotection, further research is necessary to determine whether their effects are more pronounced or beneficial in one specific pathological context. Table 3 summarizes the neuroprotective effects of the olive oil compounds observed in vitro, which are multifaceted and involve antioxidant, anti-inflammatory, and cytoprotective mechanisms. This makes them promising candidates for further research and for potential therapeutic applications in neuroprotection.

Figure 6. Main mechanisms through which olive oil and its compounds exert their **Figure 6.** Main mechanisms through which olive oil and its compounds exert their neuroprotective effects, as well as key cell processes involved. APP: amyloid precursor protein; UPS: ubiquitinproteasome system; SOD: superoxide dismutase; CAT: catalase; GSH: glutathione; GPx: glutathione peroxidase; MDA: malondialdehyde; Nrf-2: nuclear factor erythroid 2-related factor 2; Keap1: Kelchlike ECH-associated protein 1; MAPK: mitogen-activated protein kinase; COX-2: cyclooxygenase-2; 5-LOX: 5-lipoxygenase; iNOS: inducible nitric oxide synthase; NF-κB: nuclear factor kappa-lightchain-enhancer of activated B cells; IL: interleukin; TNF-α: tumor necrosis factor alpha; PI3K: phosphoinositide 3-kinase; Akt: protein kinase B; mTOR: mechanistic target of rapamycin; AMPK: AMP-activated protein kinase; ULK: Unc-51-like autophagy-activating kinase; MMP: mitochondrial membrane potential; PGC1α: peroxisome proliferator-activated receptor gamma coactivator 1-alpha.

Table 3. Neuroprotection of olive oil compound observed in vitro.

α-Syn: alpha-synuclein; AAPH: 2,2'-azobis(2-amidinopropane) dihydrochloride; AD: Alzheimer's disease; Aβ: amyloid beta; Aβo: amyloid-β oligomer; AC: (+)-1-acetoxypinoresinol; pE3-Aβ: pyroglutamylated-3 Aβ; ACM: astrocyte-conditioned media; Akt: protein kinase B; ALS: amyotrophic lateral sclerosis; APP: amyloid precursor protein; ARE: antioxidant response element; BBB: blood-brain barrier; BV 2: murine microglial cell line, CA: caffeic acid; C9orf72: chromosome 9 open reading frame 72; CXCL10: interferon γ-induced protein 10; CU: p-coumaric; DA: dopamine; DHA: docosahexaenoic acid; DHPG: 3,4-dihydroxyphenylglycol; DMSO: dimethyl sulfoxide; DOPAC: 3,4-dihydroxyphenylacetic acid; DOPAL: 3,4-dihydroxyphenylacetaldehyde; DPPH: 2,2-Diphenyl-1-Picrylhydrazyl; EA: elaidic acid; EVOO: extra virgin olive oil; GCLC: glutamate–cysteine ligase catalytic subunit; GCLM: glutamate–cysteine ligase modifier subunit; GFAP: glial fibrillary acidic protein; GLT1: glutamate transporter 1; GLUT1: glucose transporter 1; GSH: glutathione; H₂O₂: hydrogen peroxide; HO-1: heme oxygenase-1; HD: Huntington's disease; HNE: 4-hydroxynonenal; Hsp70: heat shock protein 70; HT: hydroxytyrosol; HT-AC: hydroxytyrosol acetate; IC50: half-maximal inhibitory concentration; IL: interleukin; iNOS: inducible nitric oxide synthase; JNK: Jun N-terminal kinase; 7KC: 7-ketocholesterol; LC3: microtubule-associated protein 1A/1B-light chain 3; LDH: lactate dehydrogenase; LPS: lipopolysaccharides; LRP1: low density lipoprotein receptor-related protein 1; MAPK: mitogen-activated protein kinase; MET: 3,4-di-ortho-methylidene-hydroxytyrosol ethyl ether; MOPAL: 3-methoxy-4hydroxyphenylacetaldehyde; MOPET: 4-hydroxy-3-methoxyphenethanol; mHTT: mutant huntingtin; mTOR: mammalian target of rapamycin; N2a: fast-growing mouse neuroblastoma cell line; NADPH: nicotinamide adenine dinucleotide phosphate; NF-κB: nuclear factor kappa B; NMDA: N-methyl-D-aspartate; NQO1: NAD(P)H quinone dehydrogenase 1; Nrf2: nuclear factor erythroid 2-related factor 2; OA: oleic acid; 6-OHDA: 6-hydroxydopamine; OLC: oleocanthal; OleA: oleuropein aglycone; OLE: oleuropein; ONOO-: peroxynitrite; ORAC: oxygen radical absorbance capacity; OS: oxidative stress; PD: Parkinson's disease; PA: penitrem A; PC12: pheochromocytoma cell line; P-gp: P-glycoprotein; PGE2: prostaglandin E2; PN: (+)-pinoresinol; PSD-95: postsynaptic density protein 95; ROS: reactive oxygen species; SH-SY5Y: human neuroblastoma cell line; SIRT: sirtuin; SNAP-25: synaptosomal-associated protein of 25 kDa; SOD: superoxide dismutase; TBARS: thiobarbituric acid-reactive substances; TE: Trolox equivalent; TLR4: Toll-like receptor 4; TMA-DPH: trimethylammonium diphenylhexatriene; TNF-α: tumor necrosis factor alpha; TrxR1: thioredoxin reductase 1; Tyr: tyrosol; VOO: virgin olive oil.

4.2. In Vivo Studies

Most in vivo studies have indicated that olive oil compounds, particularly HT, possess neuroprotective properties in various neurodegenerative disease models by reducing oxidative stress, inflammation, and neuronal damage (Table [4\)](#page-37-0). These compounds exhibit potent antioxidant activity by scavenging free radicals, reducing oxidative stress, and inhibiting lipid peroxidation. Additionally, they enhance cellular antioxidant defense mechanisms, including increasing GSH levels and upregulating the activity of antioxidant enzymes, such as GPx and GSH reductase. The protective mechanisms of olive oil compounds involve the modulation of several pathways, including the Nrf2/ARE signaling pathway, which leads to upregulation of cytoprotective enzymes. These compounds also reduce the activity of inflammatory mediators, such as NF-κB and cytokines; inhibit the production of NO; and prevent mitochondrial dysfunction. Studies have demonstrated that these compounds can mitigate oxidative stress, reduce inflammation, and improve overall neuronal health, which are the common pathological features of AD, PD, HD, and ALS. Although further research is necessary to identify any potential disease-specific advantages, the current data suggest that olive oil compounds have a general neuroprotective role that could be beneficial across multiple neurodegenerative conditions. However, the in vivo studies reviewed in Table [4](#page-37-0) had several limitations. The diversity of animal models and disease conditions utilized in these studies introduces variability in the results, potentially affecting the generalizability of the findings. It is important to note that different models may not perfectly replicate human disease pathology and the effectiveness observed in animals may not directly translate to humans. Furthermore, the dosages and methods of administration of olive oil compounds vary widely among studies, which complicates the comparability of results and determination of optimal dosing regimens for potential therapeutic use. Many studies have been conducted over relatively short periods; therefore, the long-term effects and potential side effects of chronic administration of these compounds remain poorly understood. Some studies have used combinations of olive oil compounds with other treatments such as levodopa or aspirin. Although these combinations show enhanced effects, it is challenging to isolate the specific contribution of each component. Although these studies have suggested various protective mechanisms, such as antioxidant activity and anti-inflammatory effects, detailed mechanistic insights are often limited. Understanding the precise molecular pathways involved is crucial for the development of targeted therapies. Behavioral improvements have been reported in some studies; however, these assessments can be subjective and vary with different testing methods. More standardized behavioral tests would strengthen the evidence of cognitive and functional benefits. Furthermore, some studies may have limited sample sizes, which could affect the statistical power and robustness of the conclusions drawn. Larger studies with adequate power are required to confirm these findings. Overall, although the results are promising, these limitations highlight the need for further research to validate the therapeutic potential of olive oil compounds in neurodegenerative diseases.

Table 4. Neuroprotection of olive oil compound observed in vivo.

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Akt: protein kinase B; Apo-E: Apolipoprotein E; Atf6: activating transcription factor 6; 3NP: 3-nitropropionic acid; Aβ: amyloid beta; AchE: acetylcholinesterase; AD: Alzheimer's disease; AlCl₃: aluminum chloride; ALS: amyotrophic lateral sclerosis; AMPK: AMP-activated protein kinase; APP: amyloid precursor protein; Bax: Bcl-2-associated X protein; BBB: blood–brain barrier; BDNF: brain-derived neurotrophic factor; Bcl-2: B-cell lymphoma 2; COX-2: cyclooxygenase-2; CREB: cAMP response element-binding protein; DA: dopamine; DOPAC: 3,4-dihydroxyphenylacetic acid; DHA: docosahexaenoic acid; DHPG: 3,4-dihydroxyphenylglycol; ERK: extracellular-related kinase; EVOO: extra virgin olive oil; ER: endoplasmic reticulum; Erβ: estrogen receptor beta FOXO1: forkhead box protein O1; FOXO3: forkhead box protein O3; GAP43: growth-associated protein 43; GCLC: glutamate–cysteine ligase catalytic subunit; GCLM: glutamate–cysteine ligase modifier subunit; GFAP: glial fibrillary acidic protein; GLUT1: glucose transporter 1; GPx: glutathione peroxidase; Grp78: glucose-regulated protein 78; GSH: glutathione; HDL: high-density lipoprotein; HMGB1: high mobility group box 1 protein; HO-1: heme oxygenase-1; Hsp27: heat shock protein 27; HT: hydroxytyrosol; HT-AC: hydroxytyrosol acetate; HTEE: hydroxytyrosol ethyl ether; iNOS: inducible nitric oxide synthase; JAK2: janus kinase 2; JNK: Jun N-terminal kinase; LDH: lactate dehydrogenase; LDL: low-density lipoprotein; LRP1: low density lipoprotein receptor-related protein 1; MAPK: mitogen-activated protein kinase; MDA: malondialdehyde; MHTEE: 3,4-di-O-methylidene-hydroxytyrosol ethyl ether; MPTP: 1-methyl-4-phenyl-1,2,3,6-tetrahydropyridine; NAFLD: non-alcoholic fatty liver disease; NGF: nerve growth factor; NLRP3: NOD-like receptor pyrin domain containing 3; NMDAR1: N-methyl-D-aspartate receptor 1; NMDANR2A: N-methyl-D-aspartate receptor subunit 2A; NMDANR2B: N-methyl-D-aspartate receptor subunit 2B; 3NP: 3-nitropropionic acid; NO: nitric oxide; NF-κB: nuclear factor kappa-light-chain-enhancer of activated B cells; Nrf2: nuclear factor erythroid 2-related factor 2; OA: oleic acid; OLC: oleocanthal; OLE: oleuropein; OleA: oleuropein aglycone; OOLF: lipophilic fraction of olive oil; OOHF: hydrophilic fraction of olive oil; OS: oxidative stress; PAR: poly(ADP-ribose); PARP1: poly(ADP-ribose) polymerase 1; PD: Parkinson's disease; P-gp: P-glycoprotein; PGE2: prostaglandin E2; PGC-1α: peroxisome proliferator-activated receptor gamma coactivator 1-alpha; PI3K: phosphoinositide 3-kinase; PN: (+)-pinoresinol; PS1: presenilin1; PSD-95: postsynaptic density protein 95; RAGE: receptor for advanced glycation end products; ROS: reactive oxygen species; RSK2: ribosomal S6 kinase 2; SIRT1: sirtuin 1; SNAP-25: synaptosomal-associated protein of 25 kDa; SOD1: superoxide dismutase 1; TEE: tyrosol ethyl ether; TUNEL: terminal deoxynucleotidyl transferase dUTP nick-end labelling; Tyr, Tyrosol; VOO: virgin olive oil; α-Syn: alpha-synuclein.

4.3. Clinical Trials

One of the first clinical studies examined the association between olive oil consumption, a major component of the Mediterranean diet, and cognitive functioning in people over 65 years over a four-year follow-up. The three-city, multi-center cohort study in Bordeaux, Montpellier, and Dijon focused on estimating dementia and cognitive impairment risks related to vascular factors. Between 1999 and 2001, 9294 individuals were recruited, excluding 217 with prevalent dementia, leaving 9077 participants. By the third round, 7053 participants were examined, with a 4-year follow-up completion rate of 89.1%. The study concludes that in a large non-demented elderly population, intensive olive oil consumption is associated with lower odds of cognitive deficits and decline in specific cognitive functions, independently of other dietary intakes. These findings support the potential cognitive benefits of olive oil [\[204\]](#page-48-12). Another similar study, the PREDIMED-NAVARRA randomized trial, suggested that nutritional intervention with a Mediterranean diet supplemented with EVOO or nuts is associated with improved global cognition. This benefit was observed independently of potential confounders such as age, family history of cognitive impairment or dementia, genotype, education, physical activity, vascular risk factors, and energy intake. This is supported by mechanisms related to antioxidative and anti-inflammatory effects, and the reduction of vascular comorbidities by components of this diet, like the EVOO, which have antioxidant properties and are associated with improved cognitive function [\[205\]](#page-48-13).

Better than a standard Mediterranean diet are the effects of high- (HP-EH-EVOO) or moderate- (MP-EVOO) phenolic EVOO in mild cognitive impairment (MCI). The MI-COIL Pilot Study assessed a cohort of Greek elderly patients with MCI; the consumption of Greek HP-EH-EVOO and MP-EVOO was linked to improved cognitive performance over 12 months. Both EVOOs had high phenolic content, which might contribute to their cognitive benefits. The results suggest that Greek EVOO could act as a protective dietary component potentially preventing the progression from MCI to AD. Both HP-EH-EVOO and MP-EVOO are rich in oleic acid, which has been linked to lower inflammatory markers such as C-reactive protein and tumor necrosis factor alpha [\[206\]](#page-48-14). Another clinical study (Auburn University Research on Olive Oil for Alzheimer's Disease (AU-ROOAD)) demonstrated that EVOO reduces blood–brain barrier permeability, reduces levels of the neurotoxin amyloid-B, and improves clinical dementia in a cohort of 25 participants. This barrier is often compromised in MCI patients, which can lead to increases in neurotoxins in the brain, accelerating the disease progression to severe cases of Alzheimer's and dementia [\[207\]](#page-48-15).

Ongoing clinical studies focusing on the neuroprotective effects of olive oil include using olive leaves that contain phenolic compounds, like oleo-European and HT, to examine and contrast the effects of a Mediterranean diet and olive leaf beverages on memory and cognitive function in people with MCI (GOLDEN-NCT04440020, [\[208\]](#page-48-16)). Another is the study of Nutraceutical Intervention with High Phenolic Extra Virgin Olive Oil and Curcumin for Neurofibromatosis, Type 1, combining these two compounds on this disease, which causes the growth of tumors in the nerves (NCT05363267, [\[209\]](#page-48-17)).

The reviewed studies, summarized in Table [5,](#page-39-0) consistently highlight the significant cognitive benefits associated with olive oil consumption, particularly within the context of the Mediterranean diet. Use of olive oil, especially high-phenolicEVOO, is linked to improved cognitive function and a lower risk of cognitive decline in elderly populations. These findings suggest that olive oil's antioxidative and anti-inflammatory properties play a crucial role in its neuroprotective effects. The relevance of these findings in healthcare is substantial, given the growing prevalence of neurodegenerative diseases like Alzheimer's and Parkinson's.

Table 5. Clinical trials of olive oil effects in cognitive function.

AD: Alzheimer's disease; EVOO: extra virgin olive oil; MCI: mild cognitive impairment.

5. Challenges and Future Directions

One of the primary challenges in assessing the neuroprotective effects of polyphenols lies in their limited bioavailability [\[211\]](#page-48-19). This results in a clear difficulty to conduct in vivo assays, considering that decreased doses of these compounds are delivered to the tissues. Moreover, translating laboratory findings to clinical application can be a demanding task. Hence, clinical trials to evaluate the effectiveness of olive oil in preventing neurodegenerative diseases and promoting neuroprotection are scarce. One of the reasons for this is that, in laboratory studies, purified compounds are often utilized, which may not accurately reflect the complex matrix and typical dietary consumption of olive oil. While olive oil's polyphenols have remarkable biological effects, further research should explore several understudied areas, such as specific dosages, long-term effects of supplementation, and the impact of olive oil consumption on different stages of neurodegenerative disorders, as well as attempting to determine more precisely the specific pathological context in which these compounds are beneficial. Therefore, more large-scale and long-term clinical trials are needed to better understand the effects of these compounds and determine optimal amounts for consumption. Olive oil, a readily accessible and natural dietary component, offers a promising preventive strategy to mitigate the risk and progression of neurodegenerative conditions. Integrating olive oil into dietary patterns, particularly through the Mediterranean diet, could serve as an effective public health measure to improve cognitive health and reduce the burden of neurodegenerative disorders. Future research should focus on translating these findings into practical dietary recommendations and clinical applications. This ongoing exploration is crucial for developing comprehensive strategies to combat the rising incidence of neurodegenerative diseases and enhance overall cognitive well-being.

6. Conclusions

Neurodegenerative diseases pose a major challenge to global healthcare, as currently, there are no treatment options that aim to prevent neuronal loss. Instead, available therapies only address the symptoms. This underscores the critical need to discover compounds with neuroprotective properties that could potentially prevent or treat these illnesses. Olive oil can be considered the cornerstone of the Mediterranean diet, as its consumption is fundamental in this regimen. In fact, most of olive oil's health-related benefits are associated with a minor portion of its components, the phenolic compounds. Among these compounds, OLE, HT, and OLC are particularly significant, due to their antioxidant and anti-inflammatory properties, which enable them to exert neuroprotective effects. The onset of neurodegenerative diseases has been closely linked to oxidative stress. Therefore, it is reasonable to assume that compounds with antioxidant potential can help mitigate oxidative stress and potentially reduce its impact, contributing to prevention of disease progression

or development. In vivo and in vitro trials reviewed in this paper have confirmed these hypotheses, with the polyphenols showing remarkable results. For instance, in addition to their antioxidant properties, these compounds exhibit cytoprotective and anti-apoptotic effects, and possess the ability to reduce protein aggregation, a process commonly linked to the pathogenesis of neurodegenerative disorders. While there are evident challenges in translating preclinical findings to clinical applications, there is an increasing effort to confirm the notable neuroprotective effects of olive oil in clinical trials. Nevertheless, more large-scale and long-term clinical trials are still needed to better understand the potential of olive oil in mitigating the risk of neurodegenerative diseases. Moreover, continued research into the specific mechanisms underlying olive oil's role in preventive neurology is fundamental for harnessing its full therapeutic potential and advancing preventive strategies against these conditions.

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