

Effect of Flavoring with Rosemary, Lemon and Orange on the Quality, Composition and Biological Properties of Olive Oil: Comparative Study of Extraction Processes

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ADDITIONAL FIGURES (with Figure caption)

Figure S1. Flow chart of the experimental plan. EVOO: extra virgin olive oil; EVOO+O: extra virgin olive oil with orange; O+O: olive with orange; EVOO+R: extra virgin olive oil with rosemary; O+R: olive with rosemary; EVOO+L: extra virgin olive oil with lemon; O+L: olive with lemon. The tests were conducted in triplicate.

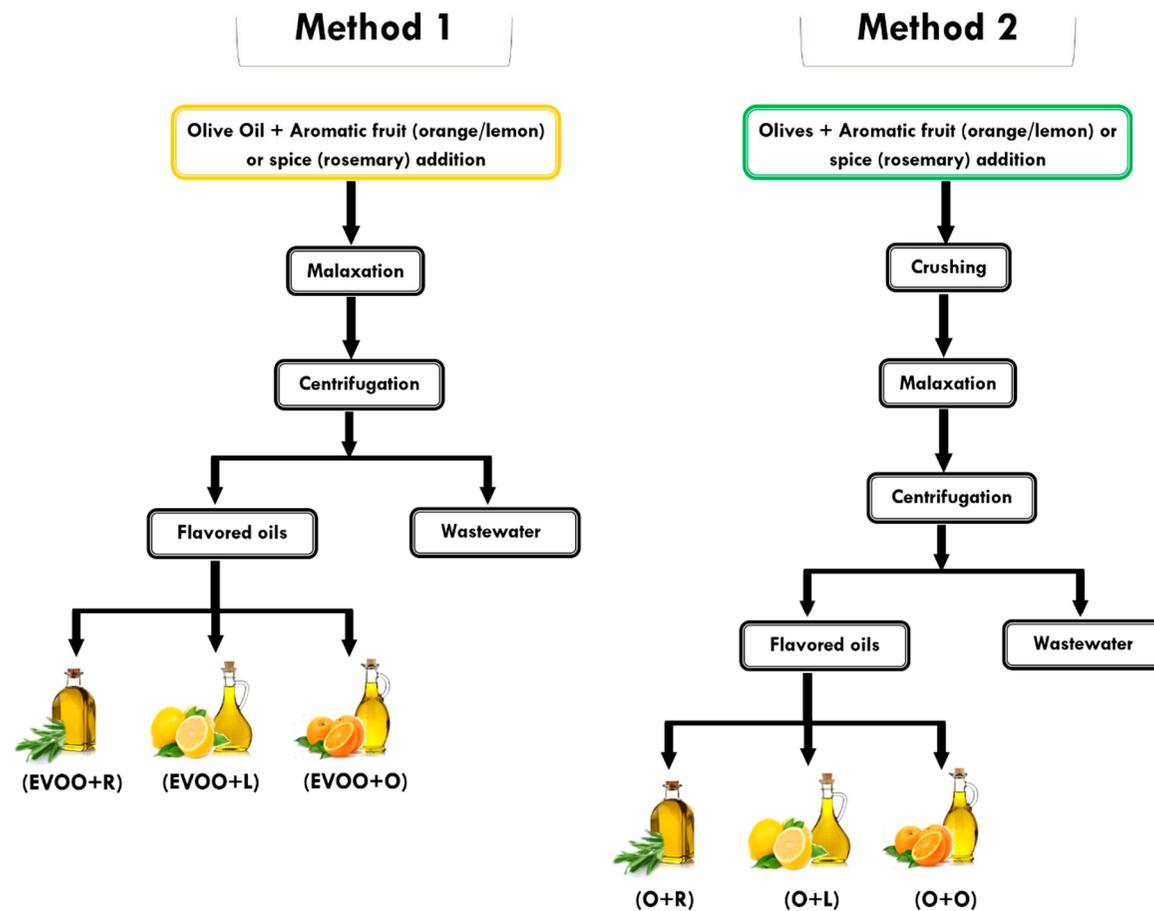
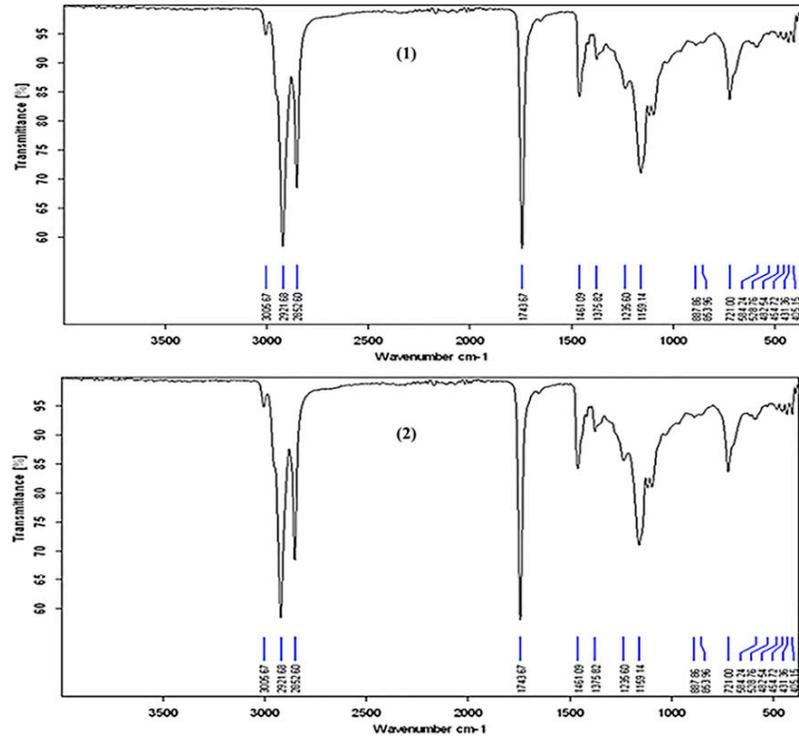
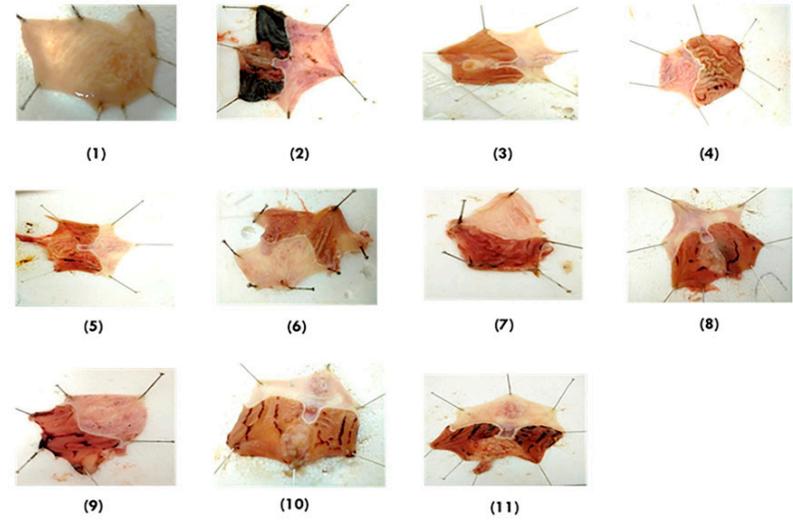


Figure S2. (A): FTIR spectra of the **(1)** extra virgin olive oil (EVOO) and **(2)** extra virgin olive oil with rosemary (EVOO+R). **(B):** Effect of the different flavored EVOO (at a concentration of 7.5 mg/ml.) on gastric ulcer induced by EtOH/HCl in Wistar rats. **(1)** Normal animals showing absence of ulcers; **(2)** ethanol-HCl alone administered control animals showing severe ulceration as reddish mucosal lesions; **(3)** standard drugs (ranitidine; 60 mg/kg bw. and Omeprazole; 30 mg/kg bw.) treated animals with less intense ulceration; **(4)** animals treated with RLC; **(5)** animals treated with OC; **(6)** animals treated with EVOO+R displaying minor ulceration; **(7)** animals treated with O+R showing mild ulceration with short mucosal lesions; **(8)** animals treated with EVOO+O; **(9)** animals treated with O+O; **(10)** animals treated with EVOO+L; **(11)** animals treated with O+L. **(C):** Principal component analysis (PCA) based on the chemical composition and biological activities (antioxidant, enzymatic, analgesic and gastroprotective) of the different flavored olive oils. Object scores were highlighted for a better visualization.

(A)



(B)



(C)

