

## Supporting Information

Olive Oil Waste as a Source of Functional Food Ingredients:

Assessing Polyphenolic Content and Antioxidant Activity in

Olive Leaves

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**Table S1.** Geographical locations of olive leaves samples collection.

<b>Sample ID</b>	<b>City</b>	<b>GPS coordinates</b>
<b>1</b>	Arcos de Valdevez	41° 51' 24.4" N, 8° 25' 46.7"W
<b>2</b>	Arcos de Valdevez	41° 51' 25.8"N, 8° 25' 46.9"W
<b>3</b>	Arcos de Valdevez	41° 51' 17.6"N, 8° 26' 09.9"W
<b>4</b>	Vila Nova de Gaia	41° 03' 52.1"N, 8° 32' 52."W
<b>5</b>	Braga	41° 32' 23,66"N, 8° 23' 34"W
<b>6</b>	Luso	40° 23' 15.2"N, 8° 23' 17.8"W
<b>7</b>	Vila Real	41° 15' 47"N, 7° 44' 5"W
<b>8</b>	Mirandela	41° 26' 23.8"N, 7° 17' 34.5"W
<b>9</b>	Cervães, Vila Verde	41°35'58.8"N 8°31'08.8"W
<b>10</b>	Porto	41° 08' 58" N, 8° 36' 39"W
<b>11</b>	Paços de Ferreira	41°14'40.1"N 8°24'12.8"W
<b>12</b>	Celorico de Basto	41°23'57.6"N 8°00'05.4"W

**Table S2.** HPLC calibration curves for standard compounds.

Standards	Slope (L <sup>-1</sup> mg)	Intercept	R	R <sup>2</sup>	LOD (mg L <sup>-1</sup> ) <sup>a</sup>
Gallic acid	48595	-13528	0.998	0.996	0.07
Hydroxytyrosol	9724	-704	1.000	0.999	0.2
Catechin	11545	-1786	1.000	0.999	0.1
Oleuropein	4956	-1771	0.994	0.988	0.03
Pinoresinol	34957	-12450	0.997	0.994	0.01
Caffeic acid	98558	17293	1.000	1.000	0.01
Rutin	28909	6008	0.987	0.974	0.03
Quercetin	23356	-9533	1.000	0.999	0.2
Luteolin	45584	-3772	0.989	0.978	0.2

<sup>a</sup> calculated from the signal to noise ratio, n=10. LOQ values were < 0.25 mg L<sup>-1</sup> for all tested compounds.

**Table S3.** TEAC values determined by each methodology for the polyphenolic compounds under analysis.

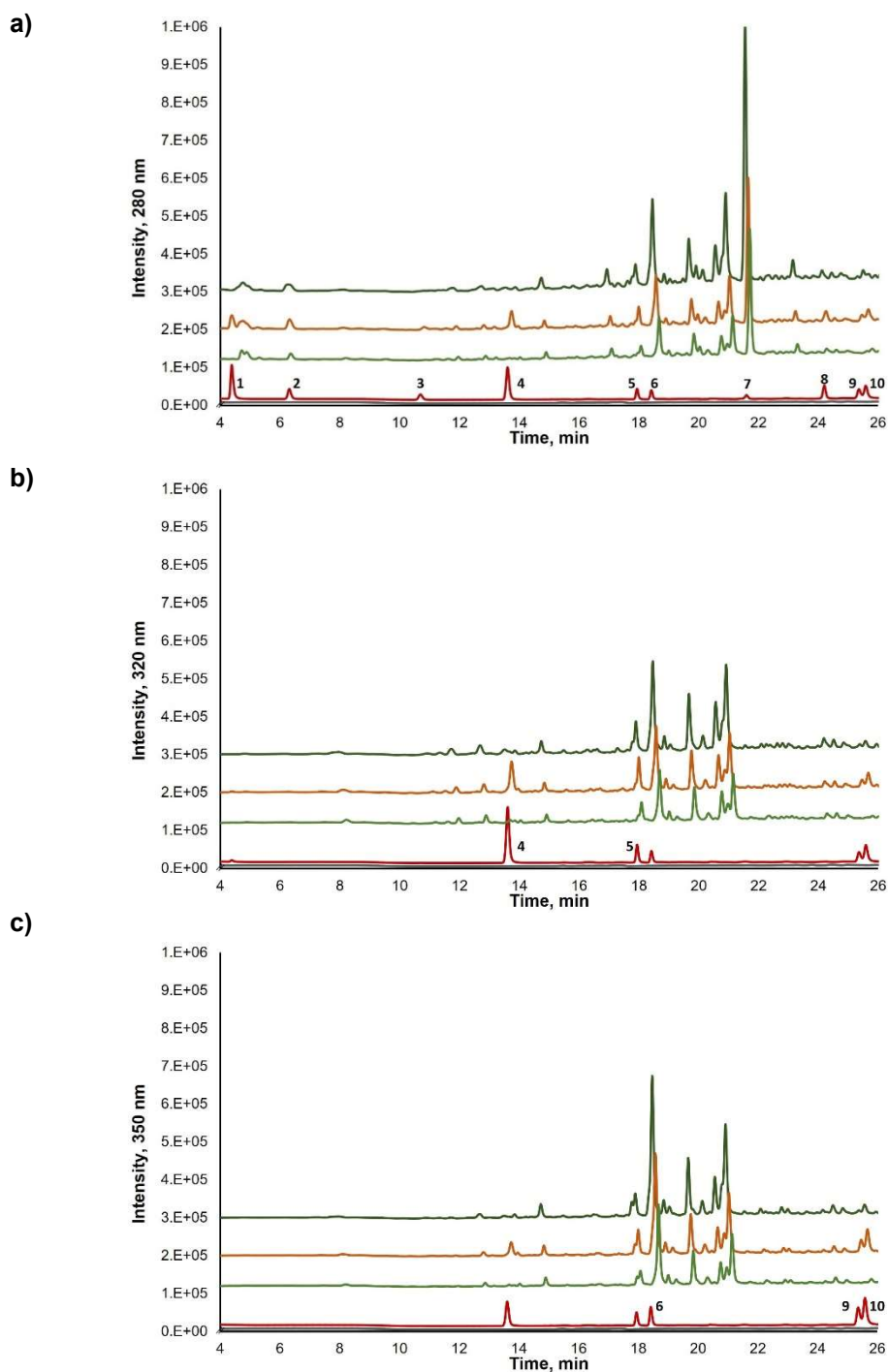
	<b>Folin<sup>a</sup></b>	<b>CUPRAC<sup>b</sup></b>	<b>ABTS<sup>b</sup></b>	<b>DPPH<sup>b</sup></b>	<b>ORAC<sup>b</sup></b>
<b>Gallic Acid</b>	1.00 <sup>a</sup>	2.0 ± 0.1	4.9 ± 0.1	5.3 ± 0.5	1.9 ± 0.1
<b>Hydroxytyrosol</b>	0.92 ± 0.01	1.60 ± 0.04	1.50 ± 0.01	0.99 ± 0.04	6 ± 1
<b>Catechin</b>	1.58 ± 0.01	2.39 ± 0.04	4.3 ± 0.1	3.3 ± 0.1	8.9 ± 0.6
<b>Caffeic Acid</b>	0.98 ± 0.01	1.11 ± 0.03	2.11 ± 0.02	1.04 ± 0.03	6.5 ± 0.8
<b>Rutin</b>	1.57 ± 0.01	1.9 ± 0.1	2.55 ± 0.03	2.1 ± 0.2	10.2 ± 0.8
<b>Oleuropein</b>	0.99 ± 0.01	2.07 ± 0.03	1.32 ± 0.02	0.99 ± 0.04	5.6 ± 0.2
<b>Pinoresinol</b>	1.19 ± 0.01	1.19 ± 0.03	2.6 ± 0.1	1.1 ± 0.1	8 ± 1
<b>Quercetin</b>	2.0 ± 0.1	1.64 ± 0.02	3.3 ± 0.1	2.4 ± 0.1	11 ± 2
<b>Luteolin</b>	2.71 ± 0.02	2.08 ± 0.04	3.43 ± 0.06	2.0 ± 0.1	9 ± 1
<b>Verbascoside</b>	1.9 ± 0.1	4.2 ± 0.1	2.48 ± 0.04	2.09 ± 0.08	5.7 ± 0.2

<sup>a</sup> TEAC values expressed in relation to gallic acid.

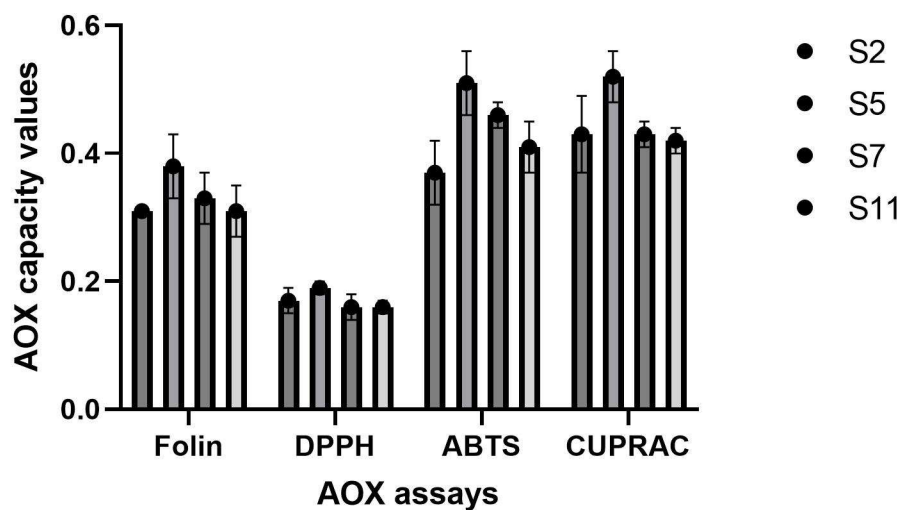
<sup>b</sup> TEAC values expressed in relation to Trolox.

**Table S4.** Content of polyphenols (mg) per g of olive leaves determined in liquid extracts before and upon lyophilization.

	<b>Sample 5</b>		<b>Sample 7</b>	
	<b>Liquid extract</b>	<b>Lyophilized powder</b>	<b>Liquid extract</b>	<b>Lyophilized powder</b>
<b>Hydroxytyrosol</b>	7.4 ± 0.7	2.9 ± 0.1	6.4 ± 0.3	1.6 ± 0.1
<b>Oleuropein</b>	485 ± 56	167 ± 1	202 ± 6	40 ± 1
<b>Pinoresinol</b>	3.6 ± 0.3	1.45 ± 0.01	2.3 ± 0.2	0.58 ± 0.01
<b>Verbascoside</b>	11.6 ± 0.3	4.35 ± 0.02	7.5 ± 0.5	1.88 ± 0.01
<b>Rutin</b>	5.0 ± 0.5	3.0 ± 0.1	4.4 ± 0.4	2.5 ± 0.1
<b>Quercetin</b>	1.4 ± 0.1	0.70 ± 0.01	1.2 ± 0.1	0.59 ± 0.1
<b>Luteolin</b>	1.7 ± 0.1	0.83 ± 0.03	4.9 ± 0.2	1.45 ± 0.04



**Figure S1.** Chromatograms at (a) 280 nm, (b) 320 nm and (c) 350 nm depicting: a standard solution containing 10 mg L<sup>-1</sup> of the following compounds (red line): 1) gallic acid, 2) hydroxytyrosol, 3) catechin, 4) caffeic acid, 5) verbascoside, 6) rutin, 7) oleuropein, 8) pinoreosin, 9) quercetin, and 10) luteolin; 50% (v/v) EtOH extract from sample 5, undiluted (dark green line) and diluted 2× (light green line) and, for the same extract, diluted 2× supplemented with 5 mg L<sup>-1</sup> of each compound (orange line). Compounds 1-3, 7, 8 were monitored at 280 nm; compounds 4 and 5 were monitored at 320 nm; compounds 6, 9, 10 were monitored at 350 nm. The grey line represents the injection of mobile phase.



**Figure S2.** Antioxidant (AOX) capacity values (mean  $\pm$  SD) for samples 2, 5, 7 and 11 as determined by Folin, DPPH, ABTS and CUPRAC methods.