

Figure S1. HPLC chromatogram of polyphenol extracts from Taralli CTRL, OPC and OPL. Samples were recorded with DAD at 278 nm. Peak numbers: 1, Hydroxytyrosol; 2, Tyrosol; 3, Verbascoside; 4, Oleacin; 5, Isoverbascoside; 6, Oleocanthal.

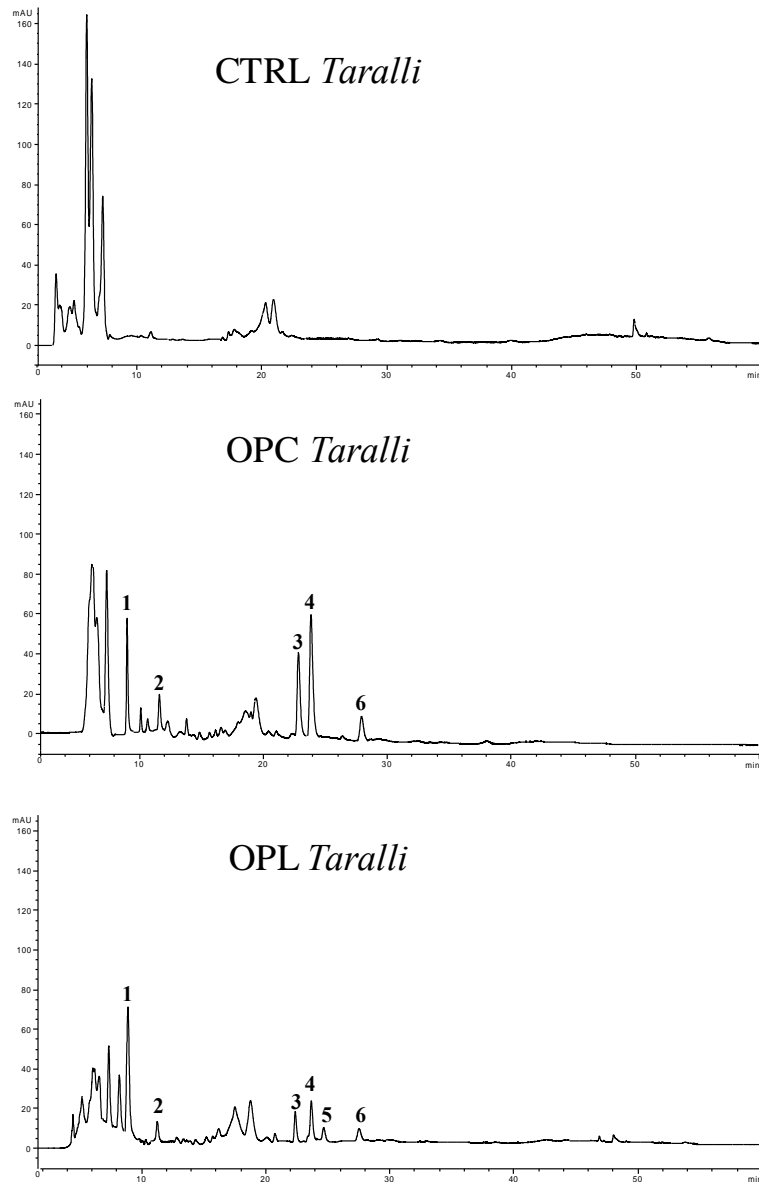


Table S1. Polyphenols composition of virgin olive oil from Cellina di Nardò and Leccino olive cultivars.

	Cellina di Nardò	Leccino
	mg/100g	
Hydroxytyrosol (3,4-DHPEA)	0.26±0.08	0.42±0.001
Tyrosol (p-HPEA)	1.38±0.05	0.38±0.03
Oleuropein	47.08±2.44	9.52±0.86
Quercetin	4.74±0.14	3.05±0.29
Pinoresinol	nd	0.11±0.001
<i>Total</i>	<i>53.46±2.71</i>	<i>13.48±1.18</i>

Significance: nd, not detected. Data represent the mean ± standard deviation of three replicate measurements (n = 3).