

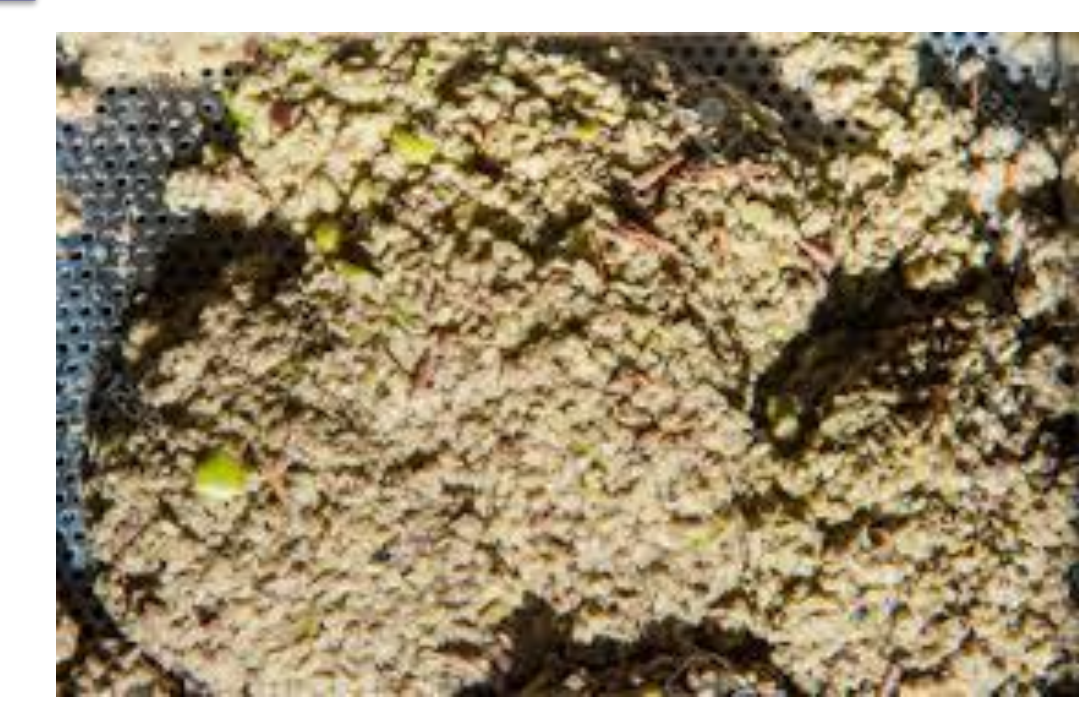
GREEN EXTRACTION OPTIMIZATION OF PHENOLIC COMPOUNDS FROM OLIVE POMACE BY PRESSURIZED ETHANOL-WATER

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1 INTRODUCTION

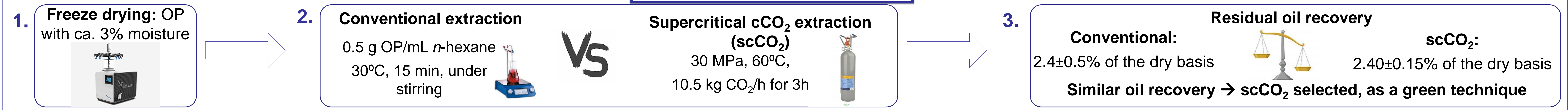


Olive Pomace (OP) is the main by-product of the olive oil industry and poses a great environmental threat due to its high organic load and phenolic content. At the same time, it can be considered as a source of valuable bioactive compounds → **high content in simple phenols (i.e. Hydroxytyrosol – HT) and secoiridoids (i.e. Oleuropein – OL, Oleacein – OLE)** with numerous biological activities reported, such as **antioxidant, anti-inflammatory, anti-carcinogenic, etc.**

Furthermore, 2-3% of the OP weight consists of **lipids/non-polar compounds**, from which the commercialized “OP oil” is produced. A defatting pre-treatment can not only contribute to a better phenolic extraction, but also add an extra value to the olive oil industry. Also, after the recovery of the lipophilic and phenolic components, the remaining waste can have plenty of **further potential applications in a biorefinery framework, i.e. bioenergy, agronomic uses, etc.**

2 METHODS & RESULTS

DEFATTING PRE-TREATMENT



PHENOLIC EXTRACTION

Conventional solid-liquid extraction
0.5 g scCO₂ defatted OP/mL
50% EtOH-H₂O, 70°C, 1h,
under stirring

HPLC-DAD-MS/MS

OLE: most abundant polyphenol

VS

Pressurized Liquid Extraction (PLE)
Central composite design (CCD; 24 experiments):

- Five levels (±1, ±a, 0)
- 10 center points

Three main parameters selected:

- **Temperature (T):** 65.0-185.0°C
- **EtOH% in H₂O:** 8.0-92.0%
- **Solid/Liquid ratio (S/L):** 0.2-0.8 g scCO₂ defatted OP/mL solvent

Responses:

- Extract richness in OL, OLE and HT
- ORAC Antioxidant Activity (AA)

Dry Extract (DE) Characterization
HPLC-DAD
ORAC AA

Optimal PLE conditions: comparison with conventional

Compound	Change	Conventional (mg/g _{DE})	Optimal PLE (mg/g _{DE})
OL	475% increase	2.4	13.8
OLE	373% increase	11	52
HT	428% increase	1.8	9.5

AA: 89% increase: 4.7 vs 8.9 mmol_{TE}/g_{DE}

Optimal conditions: T=66.1°C, EtOH%=8.0%, S/L=0.8 g/mL

Positive correlation with OLE (r=0.634) statistically significant (P<0.01)

3 CONCLUSIONS

- Two sustainable techniques were combined, producing highly concentrated phenolic extracts in 3 times shorter extraction time (from 1h to 20min) and 1.6 times fewer solvent volume (from 0.5 to 0.8 g OP/mL solvent), and transforming an environmentally hazardous agro-industrial by-product to an extract of great biological interest.
- scCO₂ was able to remove the remaining oil similarly to the conventional method, excluding toxic organic solvents. The PLE CCD system achieved a clear enhancement of the DE richness, using exclusively green solvents. Different conditions were found to optimize each response, establishing a selective, scalable and effective process.