

**Phenolic Compounds:
Their Role During Olive Oil Extraction and in
Flaxseed – Transfer and Antioxidant Function**

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**A thesis submitted to the Faculty of Agromical
Engineer of the University of Lleida in partial
fulfillment of the requirements of the degree of
Doctorate of Philosophy**

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Lleida, Spain, 2006**

ANNEXES

I. LIST OF PAPERS

PUBLISHED AND SUBMITTED

1. Authors: **Artajo, L.S.**; Romero, M.P.; Motilva, M.J.

Title: Transfer of phenolic compounds during olive oil extraction in relation of ripening stage of the fruit

Publication: Journal of the Science of Food and Agriculture. 84 (4): 517-528 p. 2006

2. Authors: **Artajo, L.S.**; Romero, M.P.; Tovar, M.J.; Motilva, M.J.

Title: Effect of irrigation applied to olive trees (*Olea europaea* L.) on phenolic compound transfer during olive extraction process

Publication: European Journal of Lipid Science and Technology. 108 (1): 19-27 p. 2006

3. Authors: **Artajo, L.S.**; Romero, M.P.; Morelló, J.R.; Motilva, M.J.

Title: Enrichment of refined olive oil with phenolic compounds: Evaluation of their antioxidant activity and their effect on the bitter index

Journal: Journal of Agricultural and Food Chemistry. 54 (16): 6079-6088 p. 2006

4. Authors: **Artajo, L.S.**; Romero, M.P.; Suárez, M.; Motilva, M.J.

Title: Partition of phenolic compounds during the virgin olive oil industrial extraction process

Publication: European Food Research and Technology. *In press*

5. Authors: **Artajo, L.S.**; Bacala, R.; Romero, M.P.; Barthet, V.

Title: Analysis of Flaxseed (*Linum usitatissimum*) Phenolic Compounds.

Publication: Journal of the American Oil Chemists' Society. *Submitted*

II. TECHNOLOGICAL TRANSFER

CONTRIBUTIONS TO CONFERENCES AND CONGRESSES

1. **Artajo, L.S.**, Romero, M.P., Motilva, M.J. "Enrichment Of Olive Oil: Antioxidant Capacity Functionalized With Phenolic Compounds. 4th Euro Fed Lipid Congress: Oils, Fats and Lipids for a Healthier Future. Madrid: Spain. 2006
2. Barthet, V.J., **Artajo, L.S.**, Bacala, R., Romero, M.P., Motilva, M.J. "Phenolic Compounds In Flaxseed. XXIII Conference on Polyphenols. Canada: Winnipeg, Universidad of Manitoba. 2006
3. Barthet, V.J., **Artajo, L.S.**, Przybylski, R., Daun, J.M. "The Flaxseed Antioxidant System: Measuring Phenolic Compounds In Flaxseed". 97th AOCS Annual Meeting & Expo. Usa: St. Louis. 2006
4. Barthet, V.J., Bacala, R., **Artajo, L.S.** "Understanding The Flaxseed Antioxidant System". 61st Flax Institute of the United States Of America. USA: Fargo. 2006
5. **Artajo, L.S.**, Motilva. M.J., Romero, M.P. "Perfil Cromatográfico de la fracción Fenólica en las Fases del Proceso de Extracción de Aceite de Oliva: Uso de Coadyuvantes (Microtalc Natural MTN). 3rd Spanish Food Engineering Congress. Spain: Pamplona. University Of Navarra. 2004
6. Bergua, A., **Artajo, L.S.**, Romero, M.P. "Extracción De Aceite De Oliva En Planta Piloto: Estudio de la Influencia de las Condiciones de Batido en el Rendimiento en La Extracción y en los Compuestos Fenólicos. 3rd Spanish Food Engineering Congress. Spain: Pamplona. University of Navarra. 2004
7. **Artajo, L.S.**, Motilva. M.J., Romero, M.P. "Transfer Of The Main Antioxidants Compounds During Olive Oil Extraction in Relation to Ripening Stage of the Fruit". 3er Euro Fed Lipid and Expo: Oils, Fats and Lipids in a Changing World. Scotland: Edinburgh. 2004

8. **Artajo, L.S.**, Morelló, J.R., Motilva, M.J., Romero, M.P. "Effect of Extraction System on the Phenolic Profile of Virgin Olive Oil". XXII Conference On Polyphenols. Finland: Helsinki, Universidad of Helsinki. 2004