

A: DI Water with 0.1% Formic Acid (v/v)

B: Acetonitrile with 0.1% Formic Acid (v/v)

Gradient:

Time (minutes)	%B
0	5
3	15
4	15
6	30
7	30
11	95
14	95
15	5

Post Time: 3 minutes

Injection vol.: 1µL

Flow rate: 0.3mL / minutes

Detection: ESI - NEG - PerkinElmer Flexar SQ 300 Mass Spectrometer

Sample Preparation: Commercial Olive Leaves Extract was dissolved in DI Water at a concentration 10ppm.

t₀: 0.6 minutes

Note: Olive Leaves are food byproducts (after pruning of Olive Trees) which are full of bioactive compounds. These compounds are potent polyphenols, which show antibacterial, antiviral, anti-cancer, anti-inflammatory, and antioxidant activities. Different extraction procedures are used for selective extraction of polyphenols from olive leaves. An analytical method to monitor and evaluate the resulting extract is needed.

[1] J.E. Hayes, P. Allen, N. Brunton, M.N. O'Grady, and J.P. Kerry, *Food Chemistry*, 126, (2011) 948-955.



Attachment

No 284 Oleuropein in Olive Leaves Extract Analyzed with LCMS pdf 0.2 Mb [Download File](#)

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