

**Table 1**

Concentration range of some distinctive components in olive oil and soy oil.

	Oleic acid <sup>a</sup> (% w/w)	Linoleic acid (% w/w)	Tyrosol (ppm)	Total phenolics (ppm)	Squalene (ppm)
Olive oil	78.90 <sup>b</sup>	4.02 <sup>b</sup>	27.45 <sup>c,d,e</sup>	100–1000 <sup>f</sup>	1360–7080 <sup>g</sup>
Soy oil	23–34 <sup>h</sup>	54 <sup>h</sup>	4.10 <sup>i</sup>	115 <sup>i</sup>	203 <sup>i</sup>

<sup>a</sup> Mainly as triolein, i.e. glycerol tri-oleate.<sup>b</sup> Hermoso-Fernández et al. [57].<sup>c</sup> Boskou [55].<sup>d</sup> Gerber [56].<sup>e</sup> Owen et al. [8].<sup>f</sup> Tuck and Hayball [7].<sup>g</sup> Kiritsakis [58].<sup>h</sup> Liu [33].<sup>i</sup> Campos [18].

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