

# Sulla presenza anomala di eritrodiolo negli oli extra vergini di oliva della varietà Verdial\*

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## **The unusual presence of erythrodiol in Verdial variety extra virgin olive oils**

For a long time the chemical composition of olive oils has remained unchanged, even though, the advent of globalization, has brought about a there is an awareness, in the last decade of oils that, even if genuine, possess a parameter that exceeded the limits.

For this reason, Italian researchers propose to the international community the creation of decision trees that permitted, within certain limits, a compositional anomaly in the presence of suitable guarantee standards. The anomalies best known are those of the  $\Delta 7$  stigmastanol for some Syrian productions, Turkish and Greek in most of the cases, for the Campesterol exceeding the 4% limit mainly for the Arbequina and Barnea varieties, especially those produced in the Southern Hemisphere.

There are other compositional anomalies but they involve lower volumes, one of these, mainly concentrated in Spain and Portugal is linked to the presence of Erythrodiol in quantities exceeding the legal limits.

The Erythrodiol is present in all classes of olive oils; in particular, it is rich in pomace oil, 5 to 10 times compared to that contained in the olive oil obtained by physical extraction.

The amount of discovery of Erythrodiol exceeding the legal limits might suggest being in the presence of extraction oil, although the oil under examination could actually be an Extra virgin.

To clarify the situation there are various possibilities, one linked to the absolute content of erythrodiol, the other brought to light a possible marker that allows distinguishing these situations, identified in this work Erythrodiol monoesterified.

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