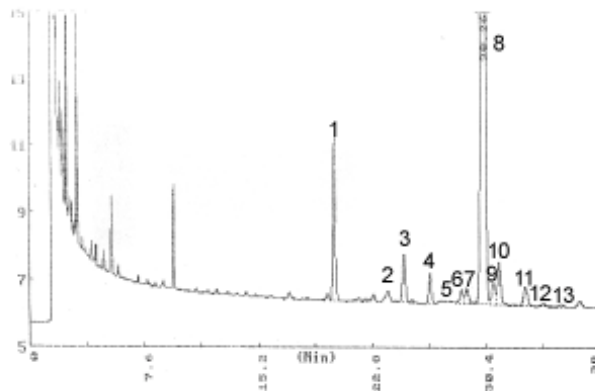


SEPARATION OF STEROLS IN OLIVE OIL (ORUJO)

Column: **TRB-1**, P/N TR-111535
 Dimensions: 30m x 0.53mm x 1.5µm
 Injection: 1µL extraction of Olive Oil following norm, splitless (1.5min), 280°C
 Carrier gas: He, constant pressure 3 psi (20.7 KPa).
 Oven program: 265°C (Isothermal)
 Detector: FID, 300°C

Chromatogram provided by Jesus Rodríguez from Aceites Monterreal (Villa del Río, Córdoba)



Peak Name

- 1-Cholesterol
- 2-24-methylenecholesterol
- 3-Campesterol
- 4-Stigmasterol
- 5- Δ^7 -campesterol
- 6- $\Delta^5,23$ -stigmasterol
- 7-Chlerosterol
- 8- β -sitosterol
- 9-Sitosterol
- 10- Δ^5 -avenasterol
- 11- $\Delta^5,24$ -stigmastadienol
- 12- Δ^7 -stigmasterol
- 13- Δ^7 -avenastero

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