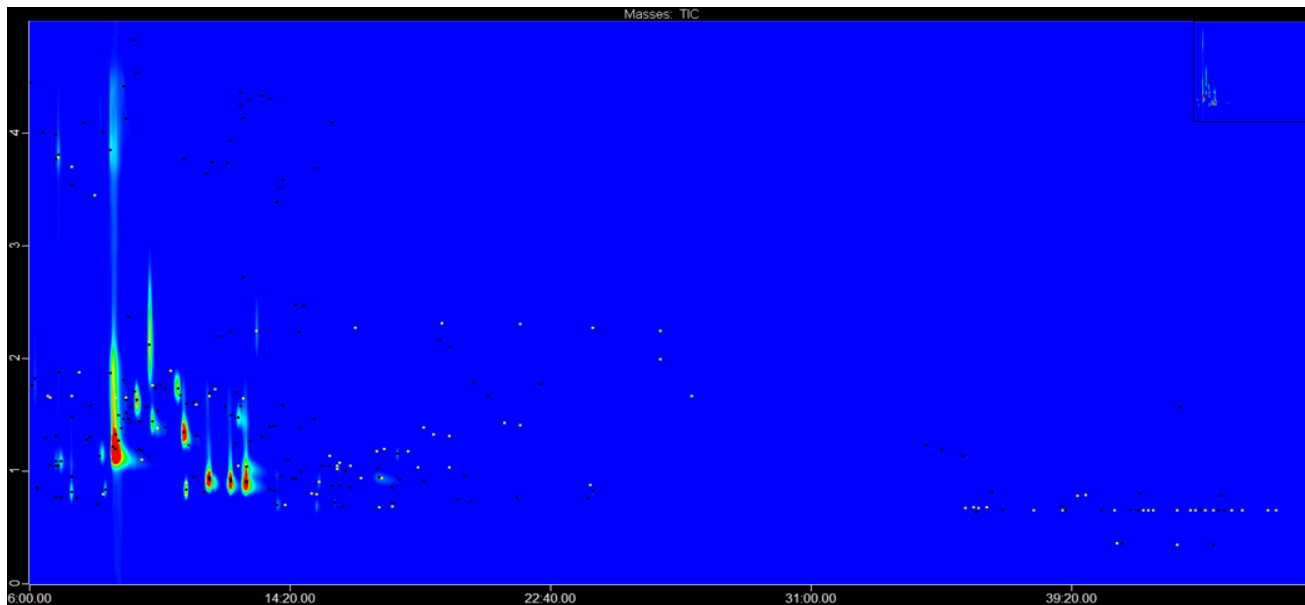
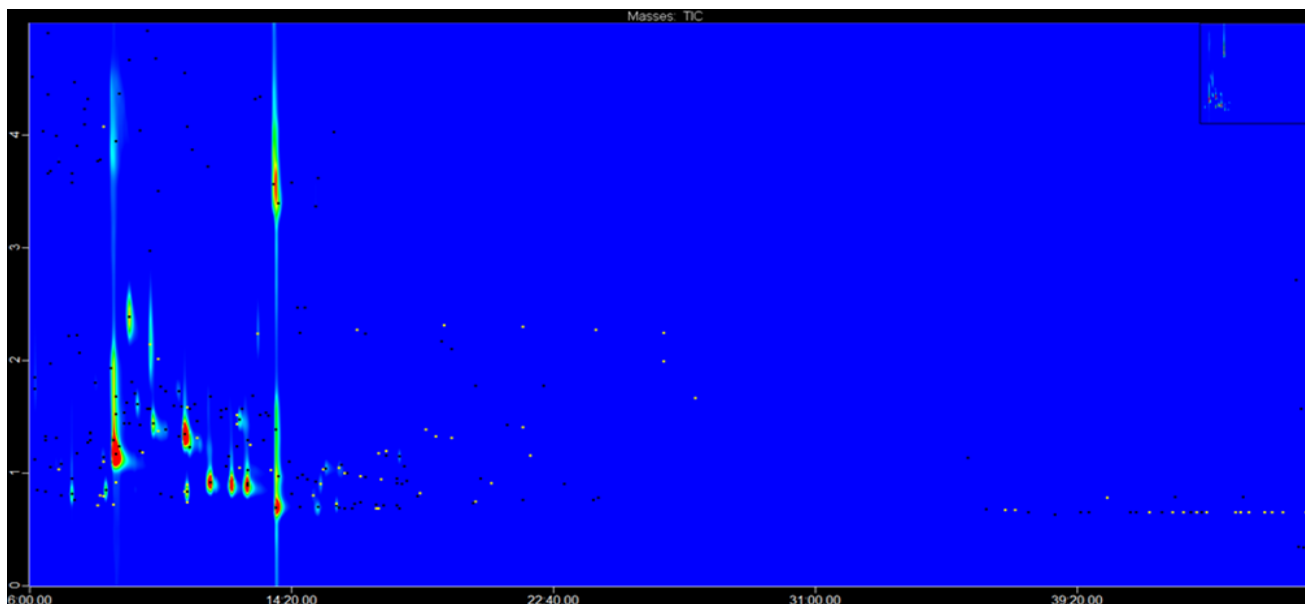


Figure S1: Chromatograms of volatile aroma compounds found in monovarietal PDO and commercial-blended extra virgin olive oil by headspace solid-phase microextraction combined with gas chromatography / mass spectrometry (HS-SPME-GC-MS/MS).



Monovarietal (PDO)



Commercial-blended

Figure S2: Contour plots (2D-chromatograms) of volatile aroma compounds found in monovarietal PDO and commercial-blended extra virgin olive oils by headspace solid-phase microextraction combined with comprehensive two-dimensional gas chromatography-mass spectrometry (HS-SPME-GC×GC-TOF-MS).

Monovarietal (PDO)

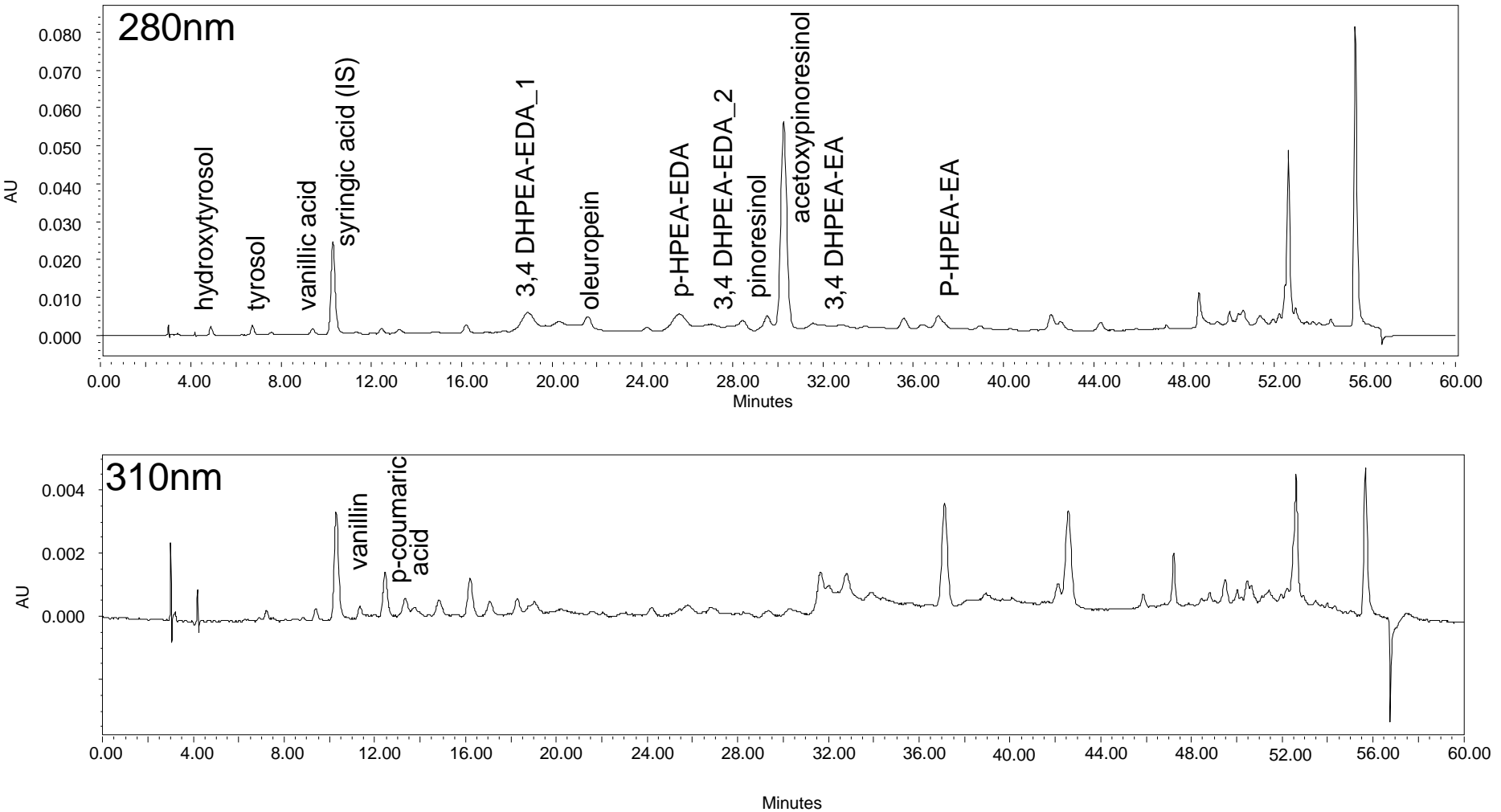


Figure S3: Chromatograms of phenols found in monovarietal PDO and commercial-blended extra virgin olive oils by high-performance liquid chromatography with UV at wavelength of 280 nm and 310 nm respectively.

Commercial-blended

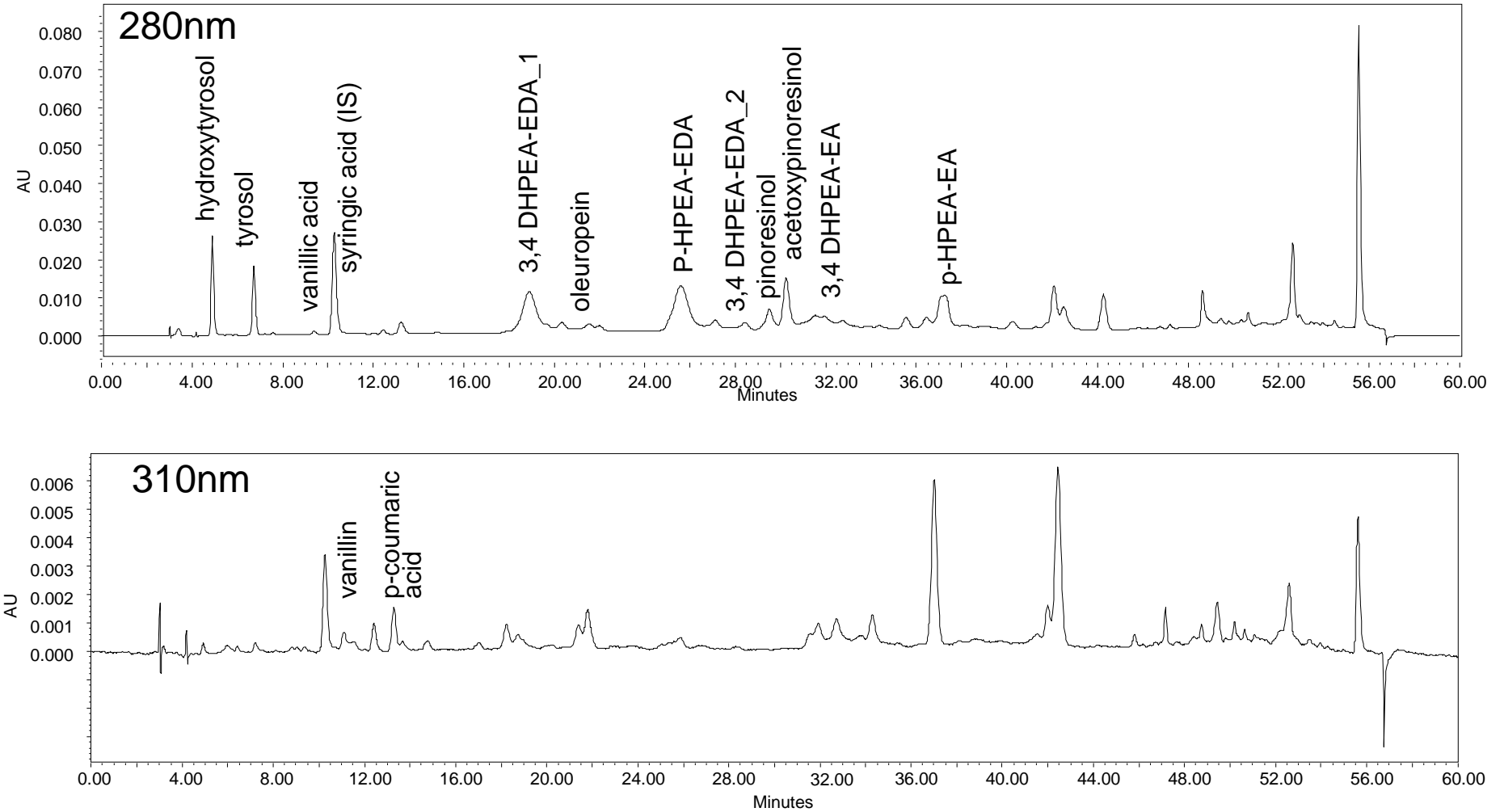


Figure S3: Chromatograms of phenols found in monovarietal PDO and commercial-blended extra virgin olive oils by high-performance liquid chromatography with UV at wavelength of 280 nm and 310 nm respectively.

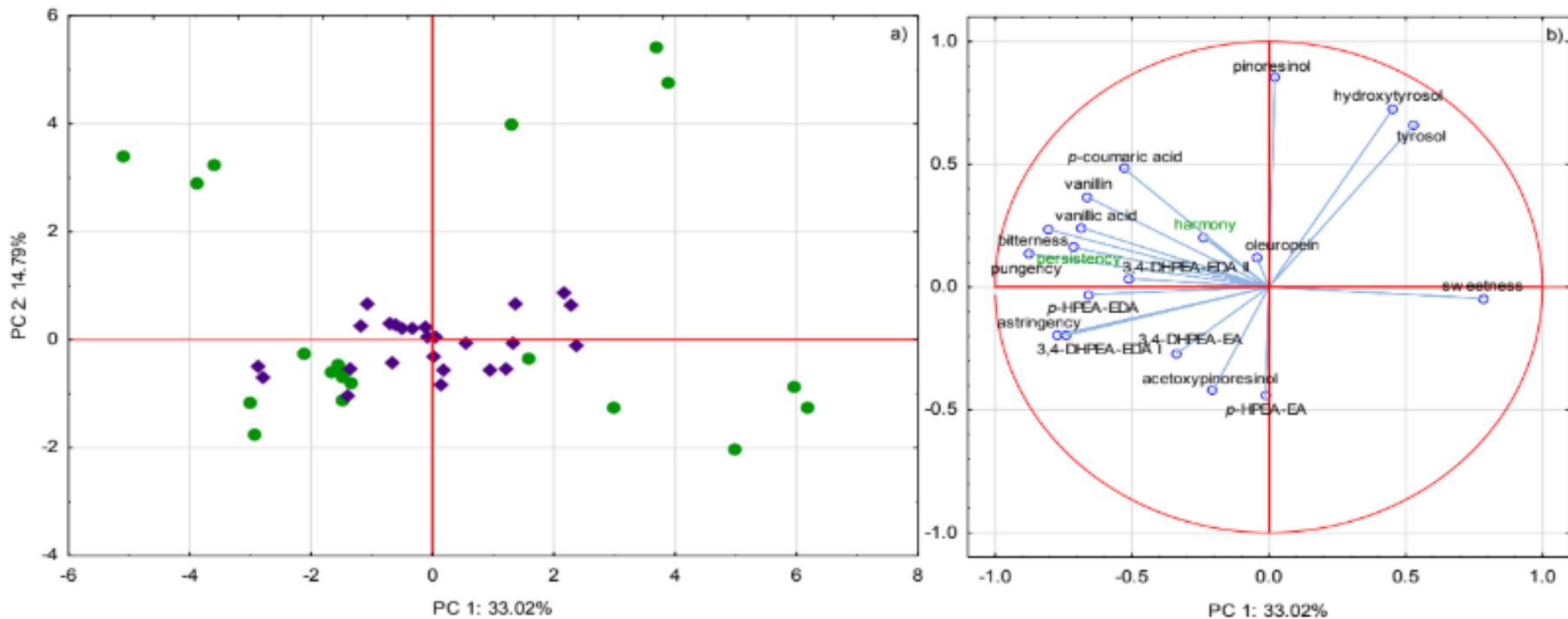


Figure S4: Principal component analysis (PCA) of HPLC-DAD-MS data; (a) indicates the score plot with all compounds; (b) loading plot correlated with sensory attributes in EVOO samples