

Table of Contents

Preface

Chapter 1. Chemical and Pharmacological Properties of Olive Oil

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Department of Chemistry, Sri Venkateswara College, University of Delhi, Delhi, India

Chapter 2. Does the Addition of Olive Leaves Improve the Quality of Olive Oil?

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Chapter 3. Microencapsulation of Olive Oil: A Review

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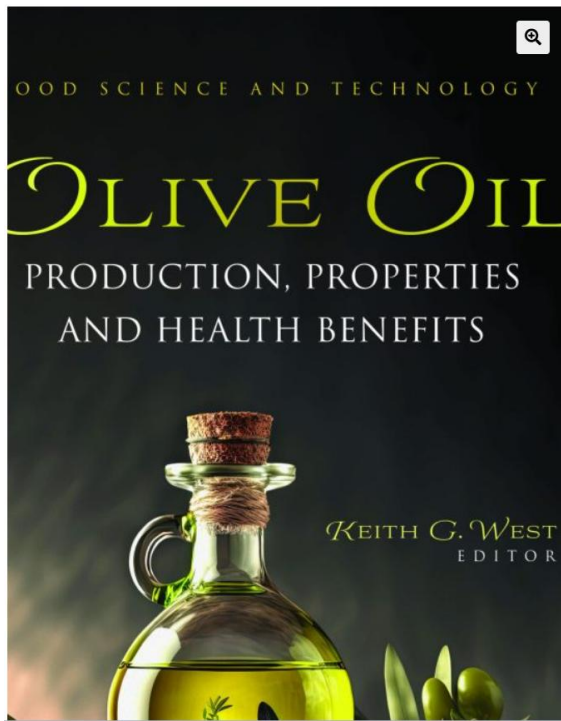
Chapter 4. Evaluation of Chemical, Nutritional and Functional Properties of Olive Oil During Frying

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Chapter 5. Valorization of Olive By-Products: Challenges and Opportunities for the Olive Oil Sector

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1

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