

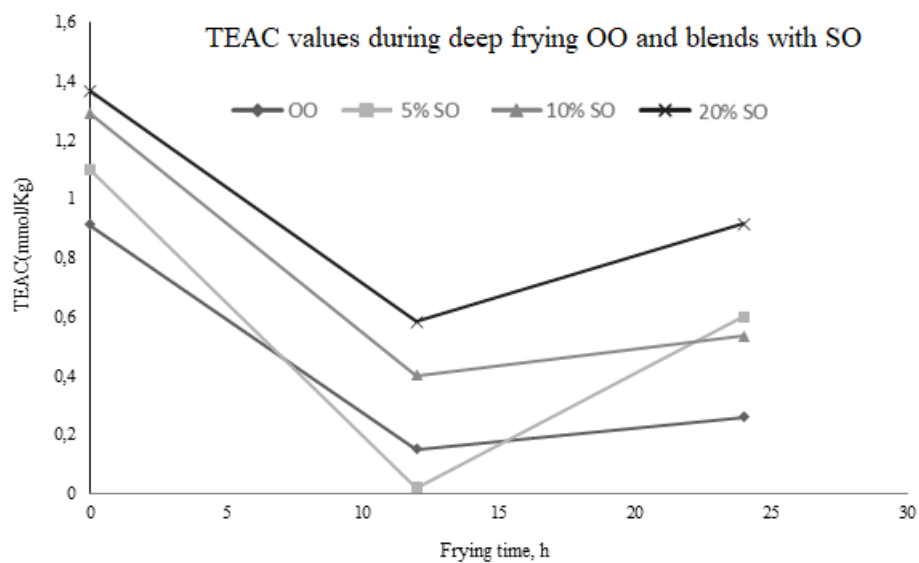
Table S1: Total Polar Compounds during deep frying Olive oil(OO), Extra Virgin Olive Oil(EVOO) and blends with sesame oil(SO).

Time/h	Frying Cycles	TPCs %							
		OO	OO &5% SO	OO &10% SO	OO &20% SO	EVOO	EVOO &5% SO	EVOO &10% SO	EVOO &20% SO
0	1	5.5	3.5	3.5	4	3	3	3	3.5
0.25	2	6	4.5	5	5.5	4	4.5	4.5	4.5
0.5	3	6.5	5	5.5	6	4.5	4.5	5	5
0.75	4	7	5	6	6	4.5	5	5	5
1	5	7	5	6	6.5	4.5	5.5	5.5	5.5
1.25	6	6.5	5.5	6	6.5	4.5	5.5	5.5	5.5
1.5	7	7	5.5	6	6.5	5	5.5	5.5	5.5
1.75	8	7.5	5.5	6	6.5	5	5.5	5.5	5.5
2	9	7.5	5.5	6	6.5	5	6	5.5	5.5
2.25	10	8	6	6	6.5	5	6	5.5	5.5
2.5	11	8	6	6	6.5	5.5	6	5.5	5.5
2.75	12	8	6	6	6.5	5.5	6	5.5	5.5
3	13	8.5	6	6	6.5	5.5	6.5	5.5	5.5
3.25	14	8.5	6.5	6.5	6.5	5.5	6.5	6	5.5
3.5	15	8.5	6.5	6.5	6.5	6	6.5	6	5.5
3.75	16	9	6.5	6.5	6.5	6	7	6.5	5.5
4	17	9	7	7	7	6	7	6.5	6
4.25	18	9	7	7	7	6.5	7	6.5	6
4.5	19	9.5	7	7	7.5	6.5	7.5	7	6
4.75	20	9.5	7	7.5	7.5	7	7.5	7	6.5
5	21	9.5	7	7.5	7.5	7	7.5	7	6.5
5.25	22	10	7	7.5	8	7	8	7.5	7
5.5	23	10	7.5	8	8	7.5	8	7.5	7
5.75	24	10	7.5	8	8.5	7.5	8	7.5	7
6	25	10.5	8	8	8.5	7.5	8.5	8	7.5
6.25	26	11	8	8.5	9	8	8.5	8	7.5
6.5	27	11	8	8.5	9	8	8.5	8.5	8
6.75	28	11	8.5	8.5	9	8.5	9	8.5	8
7	29	11.5	8.5	8.5	9.5	8.5	9	8.5	8.5
7.25	30	11.5	9	9	9.5	9	9	9	8.5
7.5	31	11.5	9	9	9.5	9	9.5	9	8.5
7.75	32	12	9	9	10	9	9.5	9	9
8	33	12.5	9.5	9.5	10	9.5	9.5	9.5	9
8.25	34	12.5	9.5	9.5	10.5	9.5	10	9.5	9
8.5	35	13	10	10	11	9.5	10	9.5	9.5
8.75	36	13	10	10	11	10	10	10	9.5

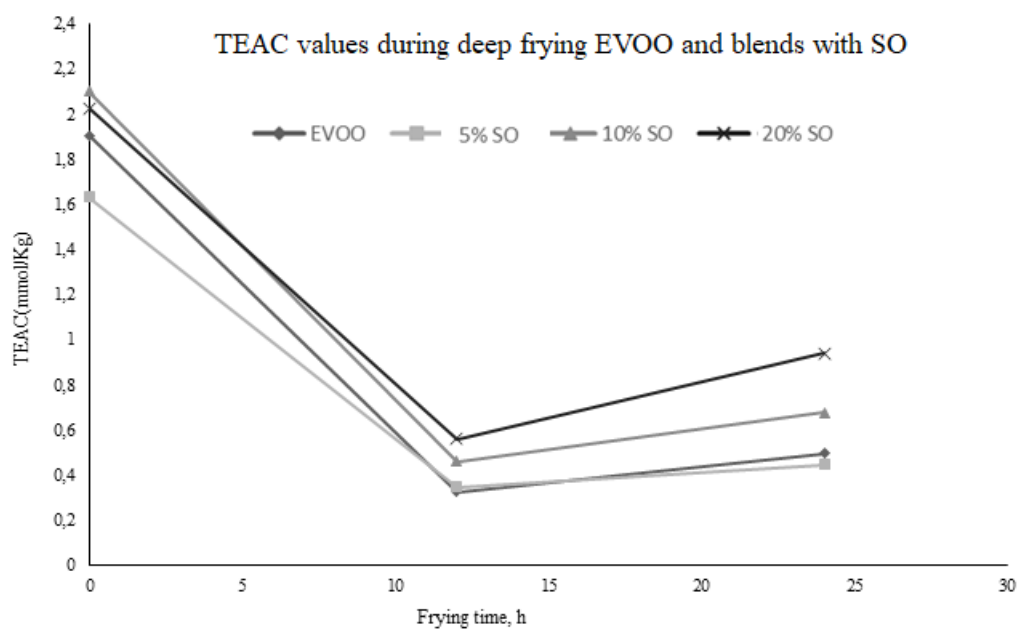
9	37	13	10.5	10.5	11	10	10	10	9.5
9.25	38	13	10.5	10.5	11.5	10	10.5	10	10
9.5	39	13.5	11	11	11.5	10.5	10.5	10.5	10
9.75	40	14	11	11	12	10.5	10.5	10.5	10
10	41	14	11	11.5	12	11	11	11	10.5
10.25	42	14	11.5	11.5	12	11	11	11	10.5
10.5	43	14.5	11.5	11.5	12.5	11	11	11	11
10.75	44	14.5	12	12	12.5	11.5	11.5	11.5	11
11	45	15	12	12	13	11.5	11.5	11.5	11
11.25	46	15	12	12	13	11.5	12	12	11.5
11.5	47	15	12.5	12.5	13	12	12	12	11.5
11.75	48	15.5	13	12.5	13.5	12	12.5	12	11.5
12	49	15.5	13.5	13	13.5	12	12.5	12.5	11.5
12.25	50	16.5	13.5	13.5	14	12.5	12.5	12.5	12
12.5	51	16.5	14	14	14	13	13	13	12.5
12.75	52	16.5	14.5	14	14.5	13	13	13	12.5
13	53	17	15	14.5	14.5	13.5	13	13	13
13.25	54	17	15	14.5	15	14	13.5	13.5	13
13.5	55	18	15.5	14.5	15	14	13.5	13.5	13.5
13.75	56	18	15.5	14.5	15	14	13.5	13.5	13.5
14	57	18	16	15	15.5	14.5	14	14	14
14.25	58	18.5	16	15	15.5	14.5	14	14	14.5
14.5	59	18.5	16	15.5	15.5	14.5	14.5	14.5	14.5
14.75	60	18.5	16.5	16	16	15	14.5	14.5	14.5
15	61	18.5	16.5	16	16	15	14.5	14.5	15
15.25	62	19	17	16	16	15	15	15	15
15.5	63	19	17	16	16.5	15	15	15	15
15.75	64	19.5	17	16.5	17	15.5	15.5	15	15.5
16	65	20	17.5	16.5	17.5	15.5	15.5	15.5	15.5
16.25	66	20	17.5	16.5	17.5	15.5	15.5	15.5	16
16.5	67	20	18	17	17.5	16	16	16	16
16.75	68	20.5	18	17	18	16	16	16	16
17	69	20.5	18.5	17	18	16	16.5	16.5	16
17.25	70	20.5	19	17.5	18	16.5	16.5	16.5	16.5
17.5	71	21	19	17.5	18.5	16.5	16.5	16.5	16.5
17.75	72	21	19.5	18	18.5	17	17	17	16.5
18	73	21	19.5	18	19	17	17	17	17
18.25	74	21.5	20	18.5	19	17	17.5	17.5	17
18.5	75	21.5	20	18.5	19	17.5	17.5	17.5	17.5
18.75	76	22	20.5	19	19.5	18	17.5	17.5	17.5

19	77	22	20.5	19	19.5	18	18	18	18
19.25	78	22.5	21	19.5	20	18.5	18	18.5	18
19.5	79	22.5	21	20	20	18.5	18.5	18.5	18.5
19.75	80	23	21	20	20.5	19	18.5	18.5	18.5
20	81	23	21.5	20	20.5	19	19	19	19
20.25	82	23	21.5	20.5	21	19.5	19.5	19	19
20.5	83	23.5	22	20.5	21	19.5	19.5	19.5	19.5
20.75	84	24	22	20.5	21.5	20	19.5	19.5	20
21	85	24.5	22.5	20.5	21.5	20	20	20	20
21.25	86	24.5	22.5	21	22	20.5	20	20	20
21.5	87	25	22.5	21	22	20.5	20.5	20.5	20.5
21.75	88		23	21	22	21	20.5	20.5	20.5
22	89		23.5	21.5	22.5	21.5	21	21	20.5
22.25	90		23.5	21.5	22.5	21.5	21	21	21
22.5	91		24	22	23	22	21.5	21.5	21
22.75	92		24.5	22	23.5	22	21.5	21.5	21.5
23	93		25	22.5	23.5	22.5	22	22	21.5
23.25	94			23	24	22.5	22.5	22.5	22
23.5	95			23.5	24	23	22.5	22.5	22
23.75	96			23.5	24.5	23	23	23	22.5
24	97			24	25	23.5	23	23	23
24.25	98			24		23.5	23.5	23.5	23
24.5	99			24		24	23.5	23.5	23.5
24.75	100			24.5		24.5	24	23.5	23.5
25	101			25		24.5	24	24	24
25.25	102					25	24.5	24	24
25.5	103						25	24.5	24.5
25.75	104							25	24.5
26	105								25

Fig S1: Changes in the TEAC (mmol/Kg) values during deep frying (a) OO, (b) EVOO and the blends with SO



(a)



(b)

Fig S2: Changes in total phenols (mg GA/Kg oil) during deep frying OO and the blends with SO

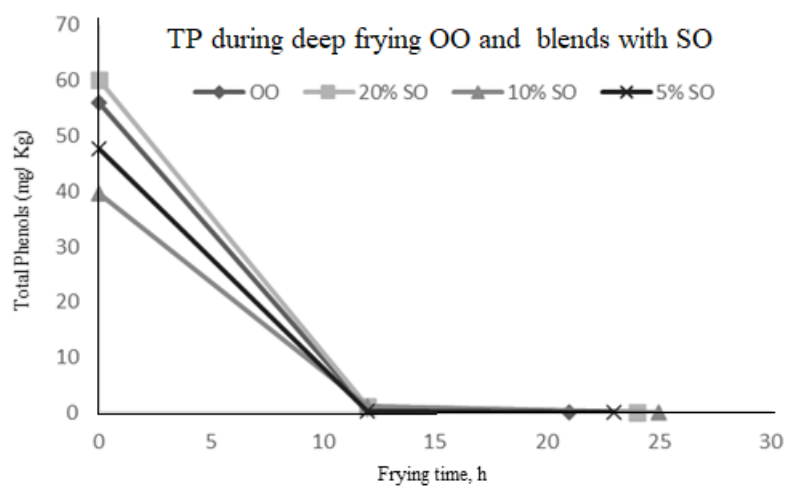


Fig S3: Changes in total phenols (mg GA/Kg oil) during deep frying EVOO and the blends with SO

