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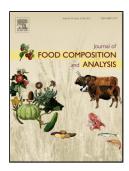
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High-throughput Extraction Method for Phenolic Compounds in Olive Fruit (Olea

Europaea)

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**Highlights** 

An improved method for extracting phenolic compounds from olive fruit was developed

Extraction method is rapid, high-throughput and reduces solvent waste

Method was optimized for structurally-diverse bitter phenolics in olive fruit

Validation of accuracy, precision and sensitivity was performed

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