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# Czech J. Food Sci. Ergönül P.G., Nergiz C.:

## Determination of organic acids in olive fruit by HPLC

Czech J. Food Sci., 28 (2010): 202-205

Organic acids (oxalic, citric, malic, and succinic) contents of Domat, Memecik and Uslu varieties of olives grown in Turkey were investigated using HPLC method. Organic acids were extracted from olives with water-methanol mixture solution 75:25 (v/v) and were analysed through KC-118 ion-exchange column using UV absorbance detector at 214 nm. The mobile phase was phosphoric acid (0.1%, w/v). The recovery values of the organic acids added into olive fruit samples were 92.8%, 98.75%, 110%, and 86% for oxalic, citric, malic, and succinic acids, respectively.

#### Keywords:

organic acids; olive fruit; HPLC

[fulltext]

