

# SEPARATION OF STEROLS IN OLIVE OIL (VIRGEN EXTRA)

Column: **CGB-1**, P/N CG-111535

Dimensions: 30m x 0.53mm x 1.5  $\mu$ m

Injection: 1  $\mu$ L extraction of Olive Oil following  
norm, splitless (1.5min), 280°C

Carrier gas: He, constant pressure 3 psi  
(20.7 KPa).

Oven program: 265°C (Isothermal)

Detector: FID, 300°C

*Chromatogram provided by Jesus Rodríguez  
from Aceites Monterreal (Villa del Río, Córdoba)*

## Peak Name

- 1- Cholesterol
- 2- 24-methylenecholesterol
- 3- Campesterol
- 4- Stigmasterol
- 5- 7-campesterol
- 6- 5,23-stigmasterol
- 7- Chlerosterol
- 8- -sitosterol
- 9- Sitosterol
- 10- 5-avenasterol
- 11- 5,24-stigmastadienol
- 12- 7-stigmasterol
- 13- 7-avenasterol

