





## Unravelling the bioactivity of olive oil side-stream products – Where we stand?

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**Toxicologist** 

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### **FoodOxys**

### **About us**

FoodOxys is a spin-off company of the University Of Thessaly, founded in 2019 by a core team of bioscientists

### Mission statement

To provide state-of-the-art services for ensuring nutritional wellness at a personalized level and testing the bioactivity of food products and dietary supplements





Fotios Tekos, PhD
Chief Executive Officer



**Zoi Skaperda, PhD**Chief Scientific Officer



Periklis Vardakas, MSc Chief Strategy Officer



Maria Nechalioti, MSc Chief Operational Officer

### WHY

To enhance animal welfare by increasing the quality and nutrient content of animal feed, ultimately benefiting the entire food chain.

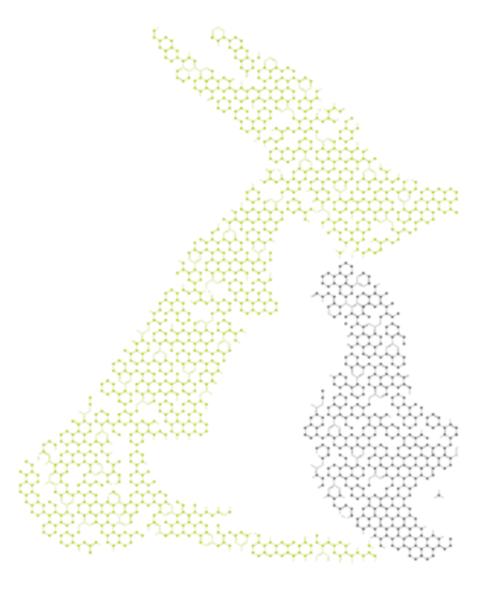
### **HOW**

By offering a zero-waste product that benefits humans, animals, and the environment.

### **WHAT**

OLIVE SOLUBLE a highly phenolic feed material produced from olive oil waste.





## Olive oil (OO) properties and nutritional benefits

### **Chemical Composition**

It is rich in phenolic compounds that contribute to its health benefits

### Source

Olive oil is derived from the fruit of the Olea europea tree

### **Health Benefits**

Olive oil has antiinflammatory and chemoprotective properties

### **Dietary Role**

It is a key element of the Mediterranean diet

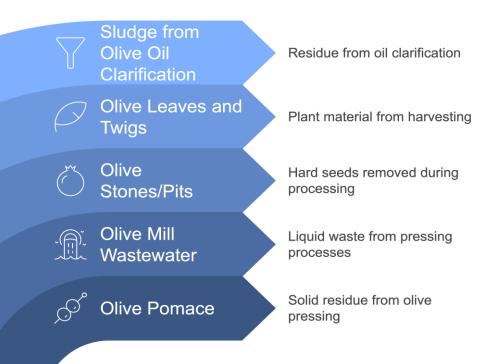
### Medical Importance

Olive oil plays an important role in medicine

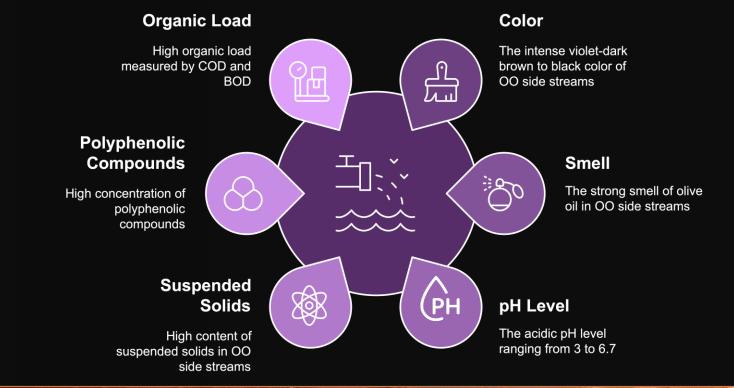


## OO production and side streams

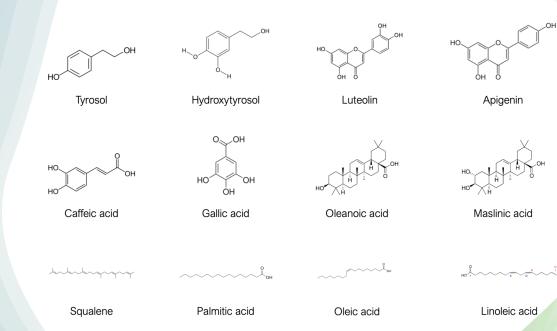
### **Breakdown of Olive Oil Side Streams**



# The environmental impact of OO side streams



# OO side streams are particularly rich in bioactive compounds



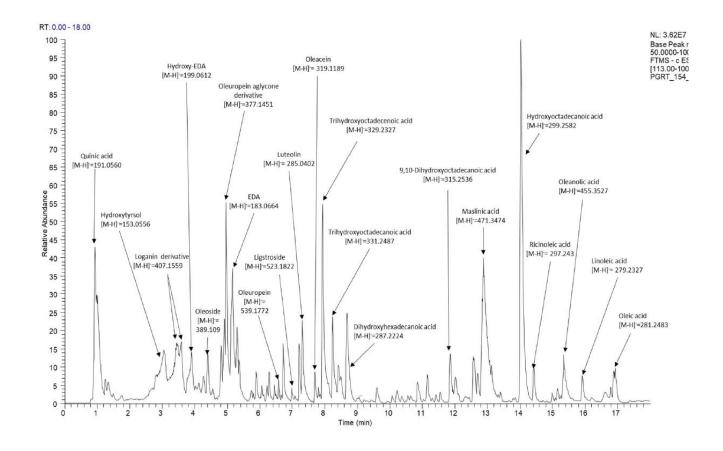
Unravelling the biological properties



# Characterization of bioactive compounds



Qualitative and quantitative characterization of bioactive compounds via liquid chromatography-mass spectrometry/mass spectrometry (LC-MS/MS) system



# Evaluation of bioactivity at different levels of complexity

### in vivo

plasma, erythrocytes, tissues

### cell lines

myotubes and endothelial, liver and cervical cancer

### in vitro

plasmid and bacterial DNA, commercial and natural free radicals

### OXIDATIVE DAMAGE

(GSSG, GSH/GSSG, protein carbonyls, TBARS, MDA, albumin dimmers, cysteine/cystine)

### **ANTIOXIDANT CAPACITY**

[GSH, H<sub>2</sub>O<sub>2</sub> decomposition (CAT, Prx, GPx), SOD, GR, GST, NADPH oxidase, NAD+ kinase, Trx, TrxR, NO\* synthase, XO, albumin, TAC, O<sub>2</sub>\*, OH\*, expression of antioxidant enzymes and genes]

### REDUCING POTENTIAL

(NADPH, NADH, G6PD, sORP, cORP)

### OXIDATIVE POTENTIAL

 $(NO^{\bullet}, H_2O_2)$ 

### TOXICITY

(assessment of cell viability with XTT assay)

### ANTIOXIDANT CAPACITY

(redox biomarkers, expression of antioxidant enzymes and genes)

### ANTIRADICAL AND REDUCING CAPACITY

(DPPH\*, ABTS\*+, O2\*-, OH\*, reducing power)

### PROTECTION AGAINST FREE RADICAL-INDUCED DAMAGE OF DNA

(OH\*, ROO\*)

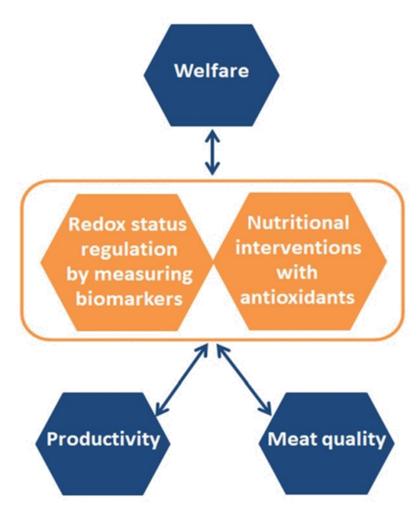
### ANTIMUTAGENIC AND ANTICARCINOGENIC ACTIVITY

(Ames test, SCEs, Topo I and II)

## Redox status in animal welfare and productivity

### Assessment of animal redox status to evaluate

- Animal performance
- Quality of Life
- Heat Stress
- Immunity status post-vaccination
- Meat Quality
- Egg Quality
- Milk Quality



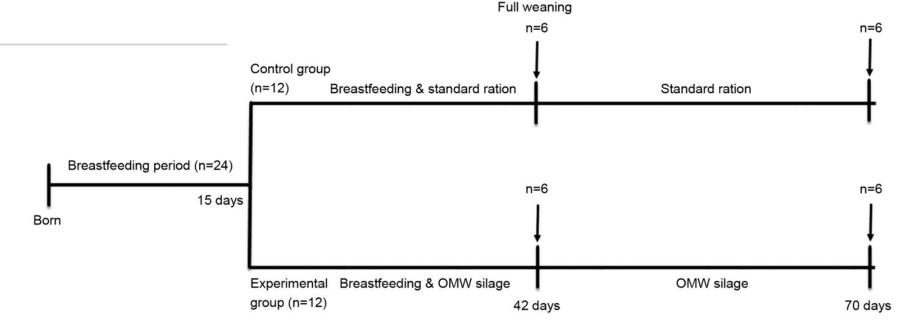
# Supplementation of lamb feed with Olive Oil side-stream products

In Vivo. 2018 Mar-Apr;32(2):291-302. doi: 10.21873/invivo.11237.

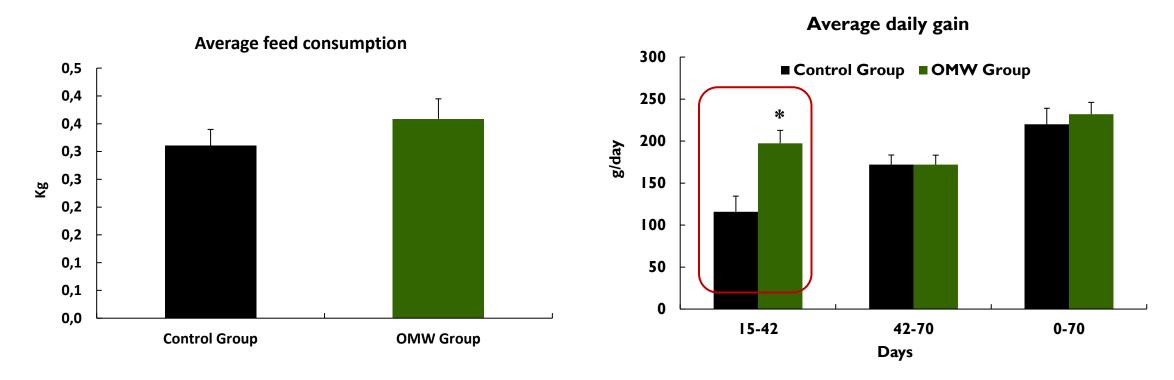
### Novel Feed Including Olive Oil Mill Wastewater Bioactive Compounds Enhanced the Redox Status of Lambs

```
Sotiria Makri <sup>1</sup>, Ioannis Kafantaris <sup>1</sup>, Salomi Savva <sup>1</sup>, Polyxeni Ntanou <sup>1 2</sup>, Dimitrios Stagos <sup>1</sup>, Ioannis Argyroulis <sup>1</sup>, Basiliki Kotsampasi <sup>3</sup>, Vladimiros Christodoulou <sup>3</sup>, Konstantinos Gerasopoulos <sup>1 4</sup>, Konstantinos Petrotos <sup>4</sup>, Dimitrios Komiotis <sup>1</sup>, Demetrios Kouretas <sup>5</sup>
Affiliations + expand
PMID: 29475912 PMCID: PMC5905197 DOI: 10.21873/invivo.11237
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### Feed supplemented with Olive Oil side-stream products increased the bodyweight gain

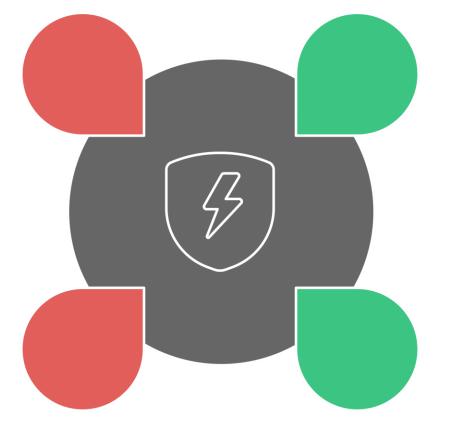


<sup>\*</sup> Statistically significant difference compared to the control group (significance level p < 0.05)

### Feed supplemented with Olive Oil side-stream products enhanced redox status

### **PCARBS** Levels

Lower protein carbonyls signifying reduced protein damage



### **GSH Levels**

Increased glutathione levels providing cellular protection

### **TBARS** Levels

Lower thiobarbituric acid reactive substances indicating less lipid oxidation

### **TAC Levels**

Increased total antioxidant capacity enhancing antioxidant defense

### REFERENCES



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> Food Chem Toxicol. 2015 Aug;82:42-9. doi: 10.1016/j.fct.2015.04.021. Epub 2015 Apr 24.

### Feed supplemented with byproducts from olive oil mill wastewater processing increases antioxidant capacity in broiler chickens

Konstantinos Gerasopoulos <sup>1</sup>, Dimitrios Stagos <sup>2</sup>, Stylianos Kokkas <sup>3</sup>, Konstantinos Petrotos <sup>4</sup>, Dimitrios Kantas <sup>3</sup>, Panagiotis Goulas <sup>3</sup>, Dimitrios Kouretas <sup>5</sup>

Affiliations + expand

PMID: 25916917 DOI: 10.1016/j.fct.2015.04.021

> In Vivo. 2020 Jul-Aug;34(4):1811-1821. doi: 10.21873/invivo.11976.

### Biofunctional Feed Supplemented With By-products of Olive Oil Production Improves Tissue Antioxidant Profile of Lambs

```
Sotiria Makri <sup>1</sup>, Sofia Raftopoulou <sup>1</sup>, Ioannis Kafantaris <sup>1</sup>, Basiliki Kotsampasi <sup>2</sup>, Vladimiros Christodoulou <sup>2</sup>, Charitini Nepka <sup>3</sup>, Aristidis S Veskoukis <sup>1</sup>, Demetrios Kouretas <sup>4</sup>
Affiliations + expand
PMID: 32606151 PMCID: PMC7439886 DOI: 10.21873/invivo.11976
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```

> Food Chem Toxicol. 2015 Dec;86:319-27. doi: 10.1016/j.fct.2015.11.007. Epub 2015 Nov 10.

### Feed supplemented with polyphenolic byproduct from olive mill wastewater processing improves the redox status in blood and tissues of piglets

```
Konstantinos Gerasopoulos <sup>1</sup>, Dimitrios Stagos <sup>2</sup>, Konstantinos Petrotos <sup>3</sup>, Stylianos Kokkas <sup>3</sup>, Dimitrios Kantas <sup>3</sup>, Panagiotis Goulas <sup>3</sup>, Dimitrios Kouretas <sup>4</sup>
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Affiliations + expand

PMID: 26561741 DOI: 10.1016/j.fct.2015.11.007



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The high phenolic feed material is produced from by-products of the olive oil industry.

Phenolic / bioactive antioxidants > 14%



The process of olive oil production is accompanied by the generation of huge amounts of by-products with a high pollution load. OLEA FORTIUS provides an eco-friendly management of these polyphenolrich by-products using them for the production of OLIVE SOLUBLE.





The phenolic compounds present in OLIVE SOLUBLE possess strong biological activities including, antioxidant, anti-inflammatory, antimicrobial properties.



Previous studies have reported that

OLIVE SOLUBLE improves metabolic

biomarkers associated with redox status,
thus promoting animal health and welfare.

### Certificates



8011 BZ ZWOLLE











### Thank you very much for your attention!

**Dr. Fotios Tekos** 

Let's build something together:



