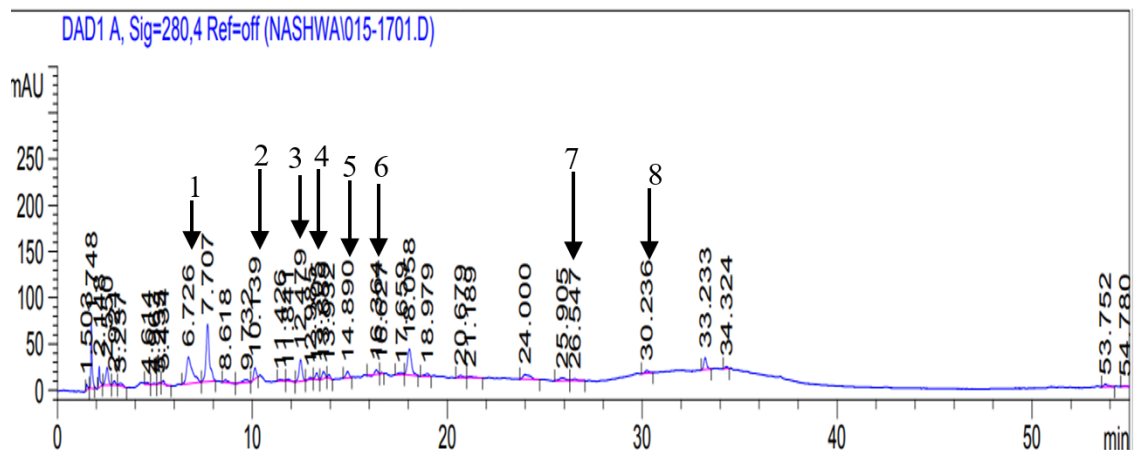


Supplementary information

Supplementary data include: stages for extracted oil and by-products of olive fruit, polyphenolic composition of olive mill waste water dried by using HPLC, HPLC chromatograph of tocopherol vitamin (E) and A vitamin in OMWW, and photograph image of mayonnaise prepared supplemented with different percentages of dried OMWW.



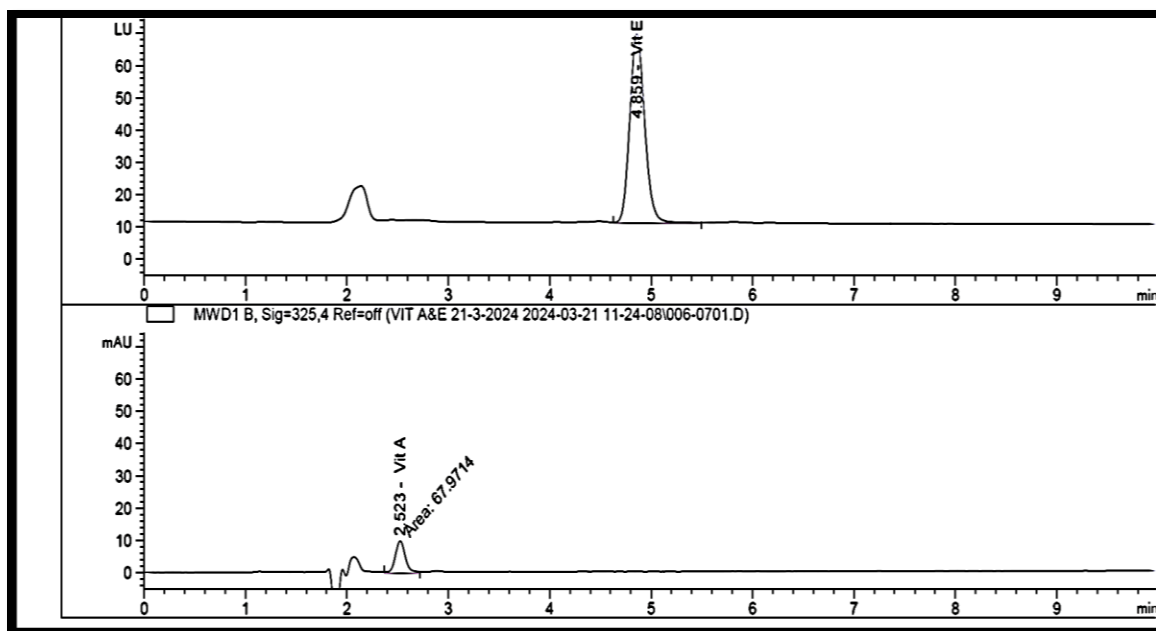
Supplementary Fig. 1 Stages for extracted oil and by-products of olive fruit.



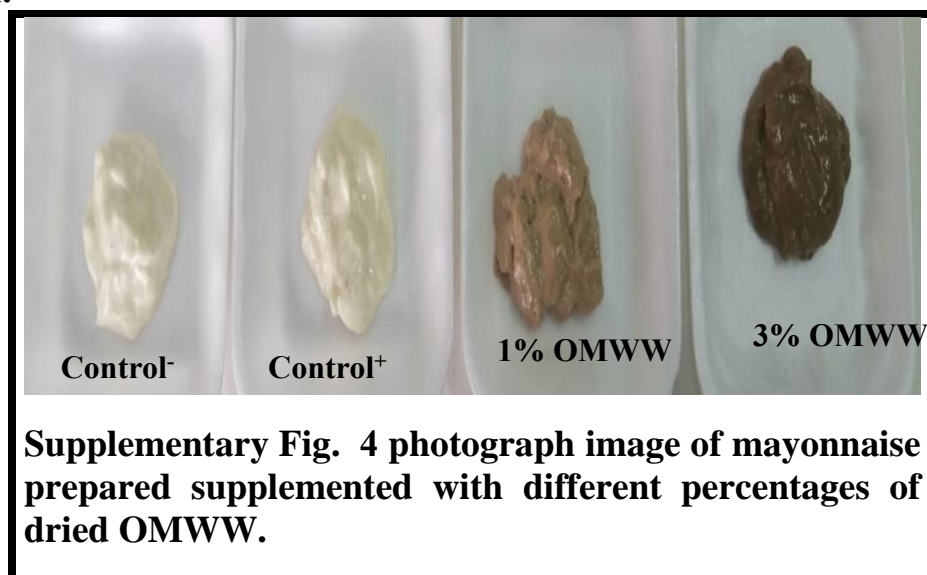
Supplementary Fig. 2 Polyphenolic composition of olive mill waste water dried by using HPLC. Protocatechuic acid (1), *p*-hydroxybenzoic acid (2), Chlorogenic acid (3), Caffeic acid (4), Syringic acid (5), Vanillic acid (6), *p*-coumaric acid (7), Oleuropein (8).

Supplementary Table 1 Polyphenolic composition of olive mill waste water dried by using HPLC

Compound	Retention time (min)	Concentration (mg/g)
Oleuropein	33.233	2.351704
Protocatechuic acid	7.707	0.65947
<i>p</i> -hydroxybenzoic acid	10.13	0.102071
Chlorogenic acid	12.47	0.077954
Syringic acid	14.89	0.051573
Caffeic acid	13.65	0.037550
<i>p</i> -coumaric acid	26.5	0.018707
Vanillic acid	16.36	0.014242



Supplementary Fig. 3 HPLC chromatograph of tocopherol vitamin (E) and A vitamin.



Supplementary Fig. 4 photograph image of mayonnaise prepared supplemented with different percentages of dried OMWW.