

The Influence of Olive Cultivar, Fruit Diameter and Harvesting Date on the Chemical and Sensory Properties of Olive Oil

Ali K. Alsaed, Mohammad A. Alumar and Khalid M. Al-Ismail*

ABSTRACT

This study was conducted at 2007 and 2008 harvesting seasons to evaluate the influence of olive cultivar, harvesting date and fruit diameter on the chemical and sensory properties of the obtained oil in both seasons 2007 and 2008. The obtained results revealed no effect for cultivar and fruit diameter on each of acidity and peroxide values, whereas poly-phenolics were significantly affected ($P \geq 0.05$). On the other hand, late harvesting dates had a negative effect on poly-phenolics. Nabali Baladi, Ayvalik and Nabali Muhassan olive oils extracted from fruits harvested in 2007 and for all fruit diameters, were free from any defect and were accordingly classified as extra virgin olive oils. At the same time, olive oil extracted from "Nabali Baladi" variety with a fruit size of 13 mm gave the higher values for all positive sensory attributes. Finally, late harvesting had a negative effect on the positive sensory attributes and increased significantly the negative ones for all fruits diameters.

Keywords: Extra virgin olive oil, Sensory properties, Chemical properties, Harvesting date, Cultivar, Fruit diameter.

*Faculty of Agriculture, The University of Jordan. Amman, Jordan.
akamil@ju.edu.jo

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