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(*Olea europaea* L.)

(Marsilio *et al.* 2001)

(Marsilio 1996)

Nergiz & Engez)

(Nergiz & Engez 2000)

(2000)

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cc (: V/V) -

cc

(Lavee et al. 1988)

(www.cyberlipid.org/fatty/fat0001.htm)

(Lavee 1986)

Monselise &)

(Goldschmidit 1982

(www.cyberlipid.org/fatty/fat0001.htm)

GC

-A GC (GC)

phenyl polysilphenylene-siloxane %

(Kalra & Brooks 1973)

(Izzo et al. 1995)

Student T-test

.P<0.05

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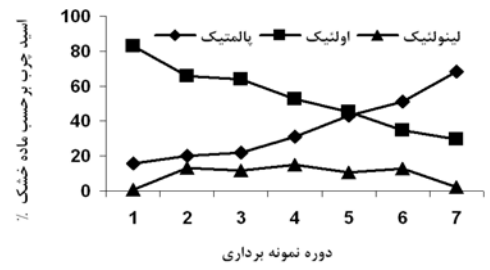
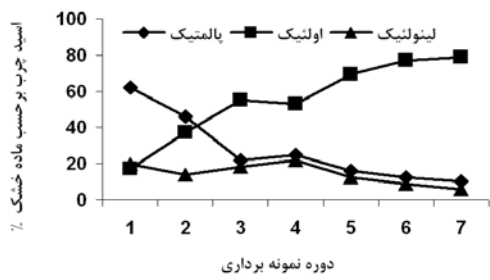
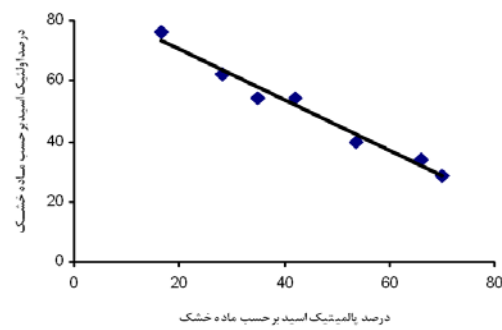
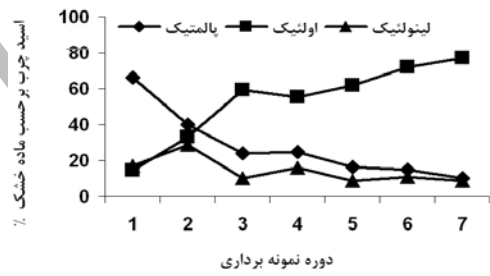
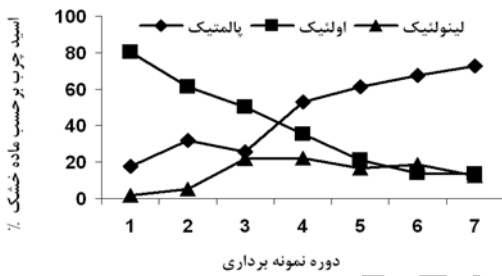
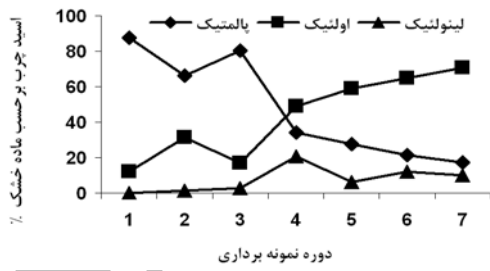
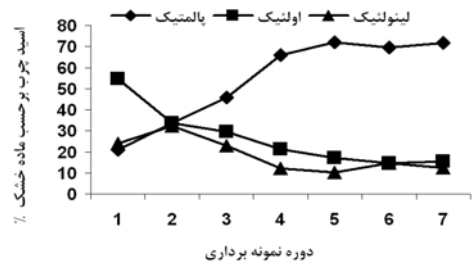
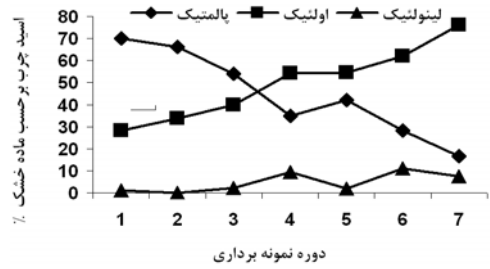
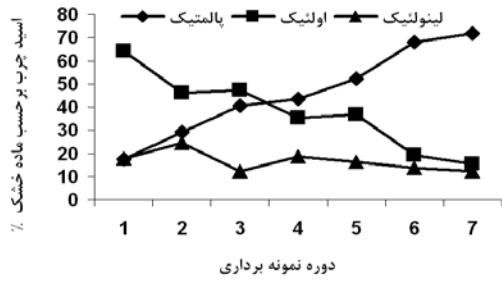
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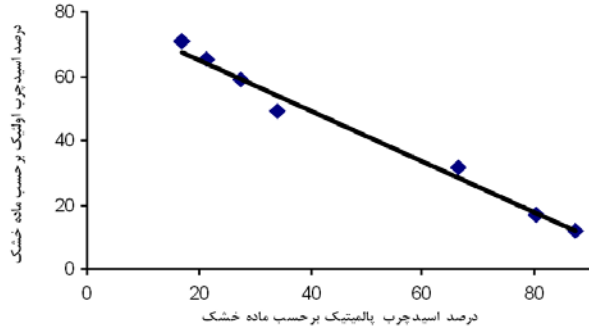
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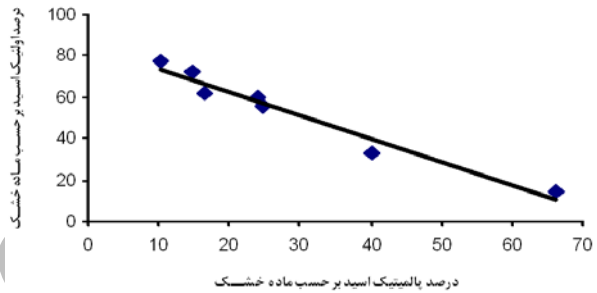


(Izzo et al. 1995)

(Kalra & Brooks 1973)

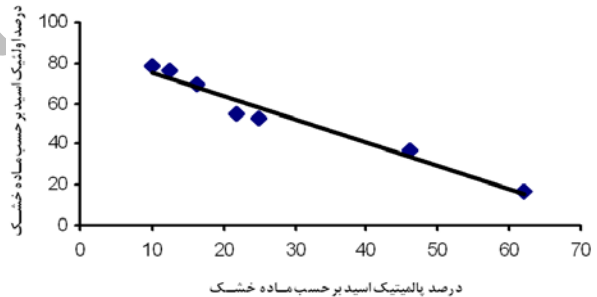


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(Cimato 1989)



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Cimato A. 1989: Alternate bearing in fruit trees. *Isr. J. Hort.* **173**: 151–160.

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