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*(Olea europaea L.)*

**INVESTIGATION ON CHARACTERISTICS OF OLIVE OIL QUALITY  
(OLEA EUROPAEA L.) OF CERTAIN CULTIVARS IN ROUDBAR  
REGION OF GUILAN PROVINCE**

(K<sub>270</sub> K<sub>232</sub>)

)

GC

(% / )

(% / )

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Oleaceae

*(Olea europaea L.)*

// :

// :

Antioxidant

Conservalia

Kalamata

Leccino

Mari

Roghani



(K<sub>270</sub> K<sub>232</sub>)

( ) EEC/2565/91

)

K<sub>270</sub> K<sub>232</sub>

( Jenway /6405 UV- England)

Jenway)

( )

(/6405 UV-England

( HP5890N) GC

Spilttins

FID

HP-5

Detector

Minguez-Mosquera

( )

/ SAS

(n=3)

P<0/05

K<sub>270</sub> K<sub>232</sub>

(K<sub>270</sub> K<sub>232</sub>)

/ .( ) %  
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) % /

(EEC,2003)

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K<sub>232</sub>

K<sub>270</sub>

.( ) EEC,2003 (K<sub>270</sub> ≤ / K<sub>232</sub> ≤ / )

( ) ( )

K<sub>270</sub> K<sub>232</sub>

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Table 1- Quality indices of virgin olive oils from cultivars in Roudbar region.

Cultivars					Quality indices
'Conservalia'	'Kalamata'	'Leccino'	'Mari'	'Roghani'	
0.50a	0.35bc	0.47ba	0.32c	0.44ba <sup>†</sup>	(%) Free acidity (oleic acid)
11.97a	8.76b	7.33c	5.03e	6.20d	(%) Peroxide value (meq O <sub>2</sub> kg <sup>-1</sup> oil)
0.93a	0.91a	0.80a	0.60b	0.62b	K <sub>232</sub>
0.095a	0.072c	0.073c	0.087b	0.09ba	K <sub>270</sub>
3.77c	6.69b	10.45a	10.71a	9.8ba	(%) Chlorophyll (mg kg <sup>-1</sup> )
3.25cb	2.67d	5.30a	3.55b	2.97cd	(%) Cartenoicid (mg kg <sup>-1</sup> )
134.07d	144.13c	140.16d	194.32b	207.95a	(%) Total phenol (mg kg <sup>-1</sup> )
3.5	3.3	3.4	3.3	3.1	Maturity index fruits

† Means in each row with the same letters are not significantly different at 5% of probability using Duncan's multiple range test.

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Table 2- Fatty acid composition (%) of virgin olive oils from cultivars in Roudbar region.

Cultivars					Fatty acid composition (%)
'Conservalia'	'Kalamata'	'Leccino'	'Mari'	'Roghani'	
12.72b	9.33c	15.77a	11.70b	15.68a <sup>†</sup>	Palmitic acid
1.01c	0.62d	1.77a	0.82dc	1.28b	Palmitoleic acid
2.42cb	2.24c	1.53d	2.71b	3.23a	Stearic acid
79.30bac	83.69a	78.19bc	81.52ba	75.99c	Oleic acid
2.57a	2.55a	2.73a	2.53a	3.01a	Linoleic acid
0.54a	0.34c	0.53a	0.35c	0.45b	Linolenic acid
15.15c	11.56d	17.30b	14.42c	18.91a	
83.42a	87.20a	83.22a	85.22a	80.73a	ΣSaturated fatty acids
					unsaturated fatty acids

<sup>†</sup> Means in each row with the same letters are not significantly different at 5% of probability using Duncan's multiple range test.

%

†

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