

DEPENDENT ON THE RIPENESS DEGREE OF 1 THE EMPELTRE VARIETY

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The characteristic climate of Majorca determines the composition and quality of olive oil from Empeltre variety, establishing an optimum harvest period. Many studies show that the ripeness degree can modify the oil sensory characteristics. Usually, sweet type oil is elaborated with mature olives and fruity type oil with green olives.

The organoleptical and physicochemical parameters of olive oil were determined following the official methods of analysis. The main objective of the study was to determine the oil quality characteristics as a function of the ripeness degree.

Results exhibited a slight decrease of the peroxide index and k parameters with the increase of the maturation degree. Acidity values showed a constant value lower than 0.8. The organoleptical analysis reached adequate results for all samples, however, important differences on the fruity attribute were detected. In all cases, oil samples were cataloged as extra virgin olive oil.

Keywords: olive oil, oil quality, sensory quality, olive ripeness, Empeltre.