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Olives and Olive Oil as Functional Foods Olives Olives Olive and Olive Oil Bioactive Constituents The Magic of Olives Introduction to Olives - Growing Olives in your Garden Olive Germplasm The Chemical Story of Olive Oil Floral Biology: Implications for Fruit Characteristics and Yield Olive Germplasm Olive Odyssey Products from Olive Tree Innovations in Traditional Foods Organic Olive Production Manual Desert Olive Oil Cultivation Handbook of Olive Oil: Analysis and Properties Olive Trees Handbook of Olive Oil Quality and Quantity The Olive Proceedings of Olivebioteq 2018 – Olive Management, Biotechnology and Authenticity of Olive Products Olive Horticulture: Research and Results Olive Oil Olives and Olive Oil in Health and Disease Prevention Olive Production Manual The Effect of Olive Oil on Ethylene Production Olives and Olive Oil as Functional Foods Olive Oil Sensory Science Olive Germplasm Prima Arborum Producing Table Olives Olive Growing in Spain Development of Olive Fruit Fly Mass Production Methods Fourth International Symposium on Olive Growing Olive An Investigation of Olive Oil Quality Parameters at Critical Production Steps -- Fruit, Processing, and Storage -- Using a Multivariate Statistical Approach The Olive Pruning and Training

Systems for Modern Olive Growing Olive Oil Traceability Olives: Safe Methods for Home Pickling

Australia has the ideal conditions for growing and processing table olives. In a climate where the majority of table olives eaten by Australians are imported, real opportunities exist for a domestic table olive industry. Attention to quality and safety will ensure that Australian table olive producers are in a position to tackle and make inroads into the international export market. The aim of this manual is to provide olive growers and processors with internationally based guidelines for ensuring the quality and safety of processed table olives. This manual covers all aspects essential for the production of safe, nutritious and marketable table olives including site selection, recommended varieties, pest and disease control, primary and secondary processing, and quality and safety testing. Innovations in Traditional Foods addresses the most relevant topics of traditional foods while placing emphasis on the introduction of innovations and consumer preferences. Certain food categories, such as fruits, grains, nuts, seeds, grains and legumes, vegetables, mushrooms, roots and tubers, table olives and olive oil, wine, fermented foods and beverages, fish, meat, milk and dairy products are addressed. Intended for food scientists, technologists, engineers and chemists working in food science, product developers, SMEs, researchers, academics and professionals, this book provides a reference supporting technological advances, product development improvements and potential positioning in the traditional food market. Table of Contents Introduction Growing Olives Olive Propagation Popular Varieties Table and Mill Olives Soil

Conditions Soil Moisture Pruning Harvesting of the Fruit Olives for Taste Extracting Olive Oil Conclusion Author Bio Publisher Introduction If you have been reading the ancient holy books, you may find references to the groves of Olives and flourishing olive trees. Olives have long been a part of human social tradition, and they have been cultivated in gardens since time immemorial. It was believed that olives could not flourish in lands, which were 35 miles away from the sea, because they needed a special type of climate. But that is not really true, because you can grow an olive tree, in a place, where there is plenty of water, where the winters are mild and in areas with Mediterranean climates. The native olive tree – Olea europaea – is considered to be a Mediterranean plant, because after all the ancient Romans and the Greeks used olive leaves as an important symbol – especially of peace. Holding out an olive branch meant PAX and not war. Even the gods blessed the olive tree, and allowed it to flourish on their land, making it prosperous through the sale of olives! Archaeological surveys in Jordan on sites going back more than 5000 years have found domesticated olives in abundance. So is it a surprise that a garden without an olive tree would be considered to be incomplete even in those ancient days. Apart from using olives in a diet, olive oil was also used since ancient times for cooking purposes. Apart from that, olive oil was used as a healthy massage oil by Romans, Babylonians, Egyptians, and other ancient civilizations in ancient times. The health-promoting effects attributed to olive oil, and the development of the olive oil industry have intensified the quest for new information, stimulating wide areas of research. This book is a source of recently accumulated information. It covers a broad range of

topics from chemistry, technology, and quality assessment, to bioavailability and function of important molecules, recovery of bioactive compounds, preparation of olive oil-based functional products, and identification of novel pharmacological targets for the prevention and treatment of certain diseases. This new olive oil handbook provides a wealth of detail about the analysis and properties of olives and their oil. It covers technological aspects and biochemistry, a description of detailed techniques, and an analysis of olive oil from the standpoint of general methodology. Olives are not only a significant food source, but also contribute to human health and are popular in health-conscious diets far beyond their Mediterranean origins. This guide deals with various aspects of olive culture, from its history, origins and traditional techniques to horticultural procedures and basic physiology. The health benefits of olive oil are also bringing olives into the spotlight. From water-cured Kalamata style to Greek style olives in brine, you'll learn how to make your own delicious olives at home using water, salt, oil, or lye curing methods. This handy publication also covers tips on selecting and storing fresh olives as well as the safe handling of lye. Note that this updated publication replaces ABC's of Home-Cured, Green-Ripe Olives and Home Pickling of Olives. The market is flooded with products posing as elixirs, supplements, functional foods, and olive oil alternatives containing phenols obtained from multiple olive sources. This technically-oriented book will be of value to nutritionists and researchers in the biosciences. It unravels the body of science pertaining to olive minor constituents in relation to new chemical knowledge, technological innovations, and novel methods of recovery, parallel to toxicology, pharmacology,

efficacy, doses, claims, and regulation. Topics include: the biological importance of bioactive compounds present in olive products; developments and innovations to preserve the level of bioactives in table olives and olive oil; and importance of variety, maturity, processing of olives, storage, debittering of olives and table olives as a valuable source of bioactive compounds. Presents detailed information concerning the claimed benefits of olive oil and discusses the permitted health claim to EFSA on oils with natural phenolics Recovery of bioactive constituents from olive waste is comprehensively described Explores the relationship betwen phenolic levels and sensory evaluation Features chapters on the clinical and cellular mechanisms and health effects of olive, important for functional foods research This is a practical work on Olive cultivation with descriptions of varieties of olives and cultivation methods. The writer aimed to provide instructions to help people get the best quality fruit. In addition, he includes a brief history of olive, covering everything from its origin to its popularity. It is a valuable text for beginners and experienced cultivators of olives to get fresh insights. Olive tree products provide a number of documented presentations of the production and quality of the two most important olive tree products: virgin olive oil and table olives. It is a source that familiarizes readers with recent approaches and innovations that can be introduced in the virgin olive oil extraction and stabilization technology and the preparation of table olives with emphasis on the presence of bioactive constituents. It also describes advances in the methods of checking authenticity and in the evaluation of attributes that may influence consumers' perceptions and preferences. Other topics discussed are squalene, a trove of metabolic actions,

pigments, geographical indication, biotechnology in table olive preparation, and recovery of hydroxytyrosol from olive-milling wastes. The olive (Olea europaea) is increasingly recognized as a crop of great economic and health importance world-wide. Olive growing in Italy is very important, but there is still a high degree of confusion regarding the genetic identity of cultivars. This book is a source of recently accumulated information on olive trees and on olive oil industry. The objective of this book is to provide knowledge which is appropriate for students, scientists, both experienced and inexperienced horticulturists and, in general, for anyone wishing to acquire knowledge and experience of olive cultivation to increase productivity and improve product quality. The book is divided into two parts: I) the olive cultivation, table olive and olive oil industry in Italy and II) Italian catalogue of olive varieties. All chapters have been written by renowned professionals working on olive cultivation, table olives and olive oil production and related disciplines. Part I covers all aspects of olive fruit production, from site selection, recommended varieties, pest and disease control, to primary and secondary processing. Part II contains the chapter on the description of Italian olive varieties. It is well illustrated and includes 200 elaiographic cards with colour photos, graphs and tables. The olive oil market is increasingly international. Levels ofconsumption and production are growing, particularly in“new” markets outside the Mediterranean region. Newfeatures of product optimization and development are emerging, andalong with them new marketing strategies, which benefit from aclear understanding of the sensory aspects of foods, as well asadequate sensory techniques for testing them. Recently developedsensory methods and approaches are

particularly suitable for studying thesensory properties of olive oils and their function in culinarypreparation or in oil-food pairing. Each chapter of Olive Oil Sensory Science is written bythe best researchers and industry professionals in the fieldthroughout the world. The book is divided into two main sections.The first section details the appropriate sensory methods for oliveoil optimization, product development, consumer testing and qualitycontrol. The intrinsic factors affecting olive oil qualityperception are considered, as well as the nutritional, health andsensory properties, underlining the importance of sensorytechniques in product differentiation. The agronomic andtechnological aspects of production that affect sensory propertiesand their occurrence in olive oil are also addressed. Sensoryperception and other factors affecting consumer choice arediscussed, as is the topic of olive oil sensory quality. The secondpart of this text highlights the major olive oil producing regionsof the world: Spain, Italy, Greece, California, Australia/New Zealand andSouth America. Each chapter is dedicated to a region, looking atthe geographical and climactic characteristics pertinent to oliveoil production, the major regional olive cultivars, the principleolive oil styles and their attendant sensory properties. Olive Oil Sensory Science is an invaluable resource forolive oil scientists, product development and marketing personnelon the role of sensory evaluation in relation to current and futuremarket trends. This eBook is a collection of articles from a Frontiers Research Topic. Frontiers Research Topics are very popular trademarks of the Frontiers Journals Series: they are collections of at least ten articles, all centered on a particular subject. With their unique mix of varied contributions

from Original Research to Review Articles, Frontiers Research Topics unify the most influential researchers, the latest key findings and historical advances in a hot research area! Find out more on how to host your own Frontiers Research Topic or contribute to one as an author by contacting the Frontiers Editorial Office: frontiersin.org/about/contact. The only single-source reference on the science of olives and olive oil nutrition and health benefits Olives and Olive Oil as Functional Foods is the first comprehensive reference on the science of olives and olive oil. While the main focus of the book is on the fruit's renowned health-sustaining properties, it also provides an in-depth coverage of a wide range of topics of vital concern to producers and researchers, including post-harvest handling, packaging, analysis, sensory evaluation, authentication, waste product utilization, global markets, and much more. People have been cultivating olives for more than six millennia, and olives and olive oil have been celebrated in songs and legends for their life-sustaining properties since antiquity. However, it is only within the last several decades that the unique health benefits of their consumption have become the focus of concerted scientific studies. It is now known that olives and olive oil contain an abundance of phenolic antioxidants, as well as the anti-cancer compounds such as squalene and terpenoids. This centerpiece of the Mediterranean diet has been linked to a greatly reduced risk of heart disease and lowered cancer risk. Bringing together contributions from some of the world's foremost experts on the subject, this book: Addresses the importance of olives and olive oil for the agricultural economy and the relevance of its bioactive components to human health Explores the role that olive oil plays

in reducing oxidative stress in cells-a well-known risk factor in human health Provides important information about new findings on olive oil and lipids which reviews the latest research Explores topics of interest to producers, processors, and researchers, including the fruit's chemical composition, processing considerations, quality control, safety, traceability, and more Edited by two scientists world-renowned for their pioneering work on olive oil and human health, this book is an indispensable source of timely information and practical insights for agricultural and food scientists, nutritionists, dieticians, physicians, and all those with a professional interest in food, nutrition, and health. One of the main challenges for the olive oil industry is to provide a product with consistent sensory profile while maximizing extraction efficiency and quality. The objective of this dissertation is to study the impact of processing variables and olive fruit characteristics on flavor and nutritional related minor components and extraction efficiency during olive oil production. Crushing of the olive fruit is the first operation for olive oil extraction. Hammer mill is one of the most popular devices used in modern facilities due to its easy maintenance and high product output. The effect of hammer mill rotor speed and sieve design, including screen size and screen open area on extraction yield, overall quality and minor component composition was evaluated at laboratory scale. Extraction efficiency, chlorophylls content and total phenol content increased with faster hammer mill rotor speed and smaller screen size. Screen open area was found to be a relevant factor regarding extraction efficiency and minor components of olive oil. In order to validate the previous laboratory scale results, the impact of hammer mill rotor speed on

extraction yield and overall quality of olive oil was assessed in an industrial facility. Extraction efficiency increased with rotor speed while conserving quality parameters. Although volatile compounds showed little variation with the differences in crusher speed total phenols content, two relevant secoiridoids, and triterpenoids levels increased with rotor speed. Furthermore, hammer mill screen size and rotor speed, together with malaxation time were studied at industrial scale through a factorial experimental design in order to assess the impact of these parameters and their interactions on olive oil extraction efficiency, quality and minor components composition. Higher yields were obtained when smaller screen sizes were combined with longer malaxation times. While phenolic compounds were affected by all the studied parameters, screen size had the highest impact on their final concentration in the oil. Since fruit characteristics play an important role on olive oil chemical composition, the impact of cultivar, harvest time and crop year on olive fruit characteristics and olive oil quality and composition was assessed for the three main super-high-density cultivars in California: 'Arbequina', 'Arbosana' and 'Koroneiki'. Fat content reached a plateau during the month of November for 'Arbequina' and 'Arbosana', while kept increasing until the first week of December for 'Koroneiki'. Free fatty acids, diacylglycerols and pyropheophytins were not affected by any of the considered factors. Peroxide value and chlorophylls content were mainly affected by harvest time, showing higher values at the beginning of the season and decreasing with time. From all three cultivars studied, 'Koroneiki' had the highest oleic acid, chlorophylls and phenol contents during all seasons. Finally, the influence of

hammer mill screen size and enzyme addition on olive fruit cell wall breakdown and its consequences in terms of yield and phenolic content of olive oil was studied at laboratory scale for 'Arbequina' and 'Koroneiki' at two different maturities. Oil and water recovery as well as phenolic compounds concentration were measured. Enzyme addition at 500 ppm increase oil recovery except for 'Arbequina' at higher maturity index. For both cultivars, the increase in oil recovery is larger in green fruits compared to more ripe fruit when enzymes are used. Oil recovery increment is larger in 'Koroneiki' compared to 'Arbequina'. Water recovery and water-soluble carbohydrates, indicators of fruit cell wall breakdown, increase significantly with the enzyme treatments, even when no increment on oil recovery is observed. The olive (Olea europaea) is increasingly recognized as a crop of great economic and health importance world-wide. Olive growing in Italy is very important, but there is still a high degree of confusion regarding the genetic identity of cultivars. This book is a source of recently accumulated information on olive trees and on olive oil industry. The objective of this book is to provide knowledge which is appropriate for students, scientists, both experienced and inexperienced horticulturists and, in general, for anyone wishing to acquire knowledge and experience of olive cultivation to increase productivity and improve product quality. The book is divided into two parts: I) the olive cultivation, table olive and olive oil industry in Italy and II) Italian catalogue of olive varieties. All chapters have been written by renowned professionals working on olive cultivation, table olives and olive oil production and related disciplines. Part I covers all aspects of olive fruit production, from site selection, recommended varieties,

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cultivars. This book serves as a compilation of latest information regarding olive trees and olive oil industry. The aim of this book is to present information which is relevant for scientists, horticulturists, students, and readers wishing to attain knowledge regarding olive cultivation in order to enhance productivity and product quality. The book encompasses several topics including the cultivation process of olives, table olives and description of olive oil industry in Italy. A catalogue of variants of olives across Italy has been presented in this book. The information presented in this book has been contributed by eminent professionals engaged in the field of olive cultivation, olive oil production, table olives and associated fields. It includes all the aspects of olive fruit production, ranging from site selection, pest and disease control, recommended varieties, to primary and secondary processing. The book has been compiled in a manner to serve as an all-inclusive guide on olives. Olive growing is expanding rapidly in many countries around the world in which olives have not previously been widely cultivated. Pruning olive trees is quite different from pruning other fruit trees of the temperate zone, because of their biological peculiarities. Errors in pruning may result in yield losses or higher cultivation costs. Pruning also determines the training system which, in turn, is one of the major factors for successful tree performance and orchard profitability. Pruning and Training Systems for Modern Olive Growing summarises the information available on current pruning techniques and training systems. It specifically addresses the problems faced by growers, professionals and students who are new to olive growing and provides information previously not available in English. The fundamental aim of this book is to

explain the basic concepts at a practical level. It will allow the reader, whether experienced horticulturalist or beginner, to develop his or her own skills and pruning strategy. Olives are at once a mythical food—bringing to mind scenes from ancient Rome and the Bible—and an everyday food, given the ubiquity of olive oil in contemporary diets. In this succinct and engaging history, Fabrizia Lanza traces the olive's roots from antiquity, when olive oil was exalted for ritual purposes and used to anoint kings and athletes, to the sixteenth century, when Europeans brought the olive to the New World, to the present day, when, thanks to waves of immigration and the popularity of the healthy Mediterranean diet, the fruit has successfully conquered our palate. Lanza describes the role that olive trees, olives, and their oil have played in myths, legends, and literature, as well as in the everyday lives of people living throughout the Mediterranean. Also included is a global selection of recipes featuring olives and olive oil that showcase the fruit's culinary diversity. A concise appendix of popular olive varieties, organized by country, rounds out this informative account. Featuring a wealth of historical detail, useful descriptions, and delicious recipes, this book will change how you think about that bottle of Extra Virgin Olive Oil you reach for out of habit and swirl into the pan. Table of Contents Introduction The Olive Fruit Growing Olives Soil and Nutrient Requirements Propagation of Olives Planting of Olive Trees Training and Pruning of Olive Trees Enemies of Olive Trees Harvesting Olives Olive Oil Extracting Olive Oil Pickled Olives Conclusion Author Bio Publisher Introduction If you found yourself in Palestinian, Syria, and Crete, Jordan and other Mediterranean regions more than 4000 years ago, you would

naturally be very bewildered at the wide-ranging variety of plants growing at that time. Many of the species are extinct today. However, there is one plant which you would recognize really joyfully as something which grows even today, and flourishes from Portugal to Bermuda, from California to the Norfolk Islands and Mauritius – the Olive This manual provides detailed information for growers on production issues, plant nutrition, economics, pest and weed control, management of olive wastes, the conversion process, and organic certification and registration. Using this manual you'll learn about orchard site selection considerations, irrigation needs, terrain, temperature, soil, damage from the olive fruit fly, and how these may vary for table fruit versus fruit for oil production. You'll also learn how to evaluate harvest methods an important consideration as harvest costs typically amount to half the total production cost for olives. This manual has been developed as a supplement to the Olive Production Manual, 2nd Edition. Organic growers are advised to consult both publications as they develop and refine their production systems. The only single-source reference on the science of olives and olive oil nutrition and health benefits Olives and Olive Oil as Functional Foods is the first comprehensive reference on the science of olives and olive oil. While the main focus of the book is on the fruit’s renowned health-sustaining properties, it also provides an in-depth coverage of a wide range of topics of vital concern to producers and researchers, including post-harvest handling, packaging, analysis, sensory evaluation, authentication, waste product utilization, global markets, and much more. People have been cultivating olives for more than six millennia, and olives and olive oil have been celebrated in songs

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disciplinary point of view and will be of use in research and development as well as in routine laboratory and process operations. This second edition includes new chapters devoted to genetic studies and agronomic aspects of new orchards and cultivars, which, in combination with the most recent biochemical studies and technological developments, explain the unique chemical composition of olive oil. The analytical aspects of the first edition are now described in six new chapters focused on the chemical compounds responsible for olive oil traceability and sensory perceptions (odor, color, and taste) utilizing chromatographic, spectroscopic, and in-tandem techniques. Nutritional and sensory aspects are the basis for the current success of virgin olive oil among consumers, and this new edition re-analyzes in two new chapters the role of lipids, in general, and olive oil, in particular, in nutrition and health. In addition, the methodologies developed for determining sensory quality, olive oil oxidation, and deep-frying are extensively described and discussed. The role of consumers in olive oil studies of marketing and acceptability is covered in a new chapter. This second edition has not ignored the fact that the popularity of olive oil has made it a preferred target for fraudsters. Deliberate mislabeling or mixtures containing less expensive edible oils are topics described in depth in two chapters devoted to traceability and adulteration. There is also a new chapter focused on the olive refining process, which is a relevant activity in the olive oil world, and another chapter displaying tables of chemical and sensory information from olive oils produced all over the world. The book is written at two levels: the main level is structured as a tutorial on the practical aspects of olive oil. A second, more methodological

level, is intended for specialists in the different sciences that contribute to olive oil studies (biochemistry, chemistry, physics, statistics etc). This edition also details changes that are needed in different disciplines in order to overcome current problems and challenges. Olives and Olive Oil in Health and Disease Prevention, Second Edition expands the last releases content and coverage, including new sections on materials in packaging, the Mediterranean diet, metabolic syndrome, diabetic health, generational effects, epigenetics, glycemic control, ketogenic diet, antioxidant effects, the use of olive oil in protection against skin cancer, oleuropein and ERK1/2 MAP-Kinase, oleocanthal and estrogen receptors, and oleocanthal and neurological effects. The book is a valuable resource for food and health researchers, nutritionists, dieticians, pharmacologists, public health scientists, epidemiologists, food technologists, agronomists, analytical chemists, biochemists, biologists, physicians, biotechnologists and students. Continues the tradition of exploring olives and olive oil from general aspects down to a detailed level of important micro-and micronutrients Explains how olive oil compares to other oils Details the many implications for human health and disease, including metabolic health, cardiovascular health and effects on tissue and body systems Along the way, Rosenblum finds local politics reflected in the lush olive groves and uprooted trees in Israel, the Mafia grip on the Italian trade, Spanish growers being forced to label their oil as Italian, and poor growers in Tunisia storing their finest in Pepsi bottles. He also records the continuing romance and passion olive growers feel for their work, whether they pick by hand, by whacking the limbs, or with a goat horn. Olives is at once a witty, lyrical look at the Mediterranean

world and a homage to the olive, an essential ingredient of any life worth living. This thesis investigates how production conditions can be controlled to enhance and maintain oil quality. The investigation was achieved through initially developing chemical analytical methods for quantification and identification of volatile compounds and phenolic compounds in olive oils and fruits ..."--Abstract. This fascinating book reveals the rich history of this magnificent tree and its fruit and their enduring importance. The beautifully detailed illustrations and photographs highlight the important components of the tree and its fruit as it takes us inside each to reveal their inner structures and functions. This stunning book features fascinating visual explanations of how the tree is grafted, how olives are harvested and prepared for packaging, and how they are pressed to produce oil. Despite the growing interest in olive oil, most people know very little about what it is or how it is made. This book provides a comprehensive treatment of olive oil from the tree to table, from a molecular and personal perspective. Growers often do not know what is happening at a molecular level or why certain practices produce superior or inferior results, for example, why adjusting a temperature rewards them with winning oils. This book aims to provide some of the answers as well as the importance of the chemicals responsible for the flavour and health effects. Readers will also get a deeper understanding of what makes an extra virgin olive oil authentic and how scientists are helping to fight fraud regarding this valuable commodity. Including anecdotes from growers of olives and producers of oils, the authors provide an accessible text for a wide audience from food science students to readers interested in the human story of olive oil production.

This bestselling manual is the definitive guide to olive production in California. This 180-page manual is fully illustrated with 40 tables, 19 line drawings, and 36 charts, and 100 color and black and white photos. The most notable additions to this edition include a new chapter on deficit irrigation, a greatly expanded chapter on olive oil production, and coverage of four new pests, including the olive fly. Includes production techniques for commercial growers worldwide - from orchard planning and maintenance to harvesting and postharvest processing. Contains information on pollination, pruning for shaker and vertical rotating comb harvest, mechanical pruning, deficit irrigation, mechanical harvesting methods including trunk-shaking and canopy contact harvesters, postharvest handling and processing methods, and olive oil production. Also includes information on new pests including olive fly, oleander scale, olive mite, and black vine weevil. Due to the adverse stress conditions typical of olive cultivation in desert conditions, the olive tree is responding with production of high levels of antioxidant substances. Among these substances are polyphenols, tocopherols, and phytosterols. Studies have shown that saline irrigated varieties of olives have demonstrated advantages over those irrigated with tap water. This is just one of the aspects of desert cultivation of olives that is covered in Desert Olive Oil Advanced Biotechnologies. Based on 20 years of research, the book expounds on the appropriate selection of olive varieties with high productivity and oil quality, the impact of foliar nutrition on decreasing alternate bearing and increasing fruit quality, improving efficiency of mechanical harvesting, and increasing efficiency of oil extraction and oil quality regulating analysis. Addresses olive cultivation methods

for semi-arid environments Focuses on intensive cultivation using saline and municipal waste recycled irrigation water and their significant impact on the production and nutritional value of olive oil Integrated and multidisciplinary approaches providing a comprehensive view of the desert olive industry Provides key considerations including ecological, biotechnological, agricultural and political impacts

- Handbook Of Olive Oil Analysis And Properties
- Olive Trees
- Handbook Of Olive Oil
- Quality And Quantity
- The Olive

- Olive Horticulture Research And Results
- Olive Oil
- Olives And Olive Oil In Health And Disease Prevention
- Olive Production Manual
- The Effect Of Olive Oil On Ethylene Production
- Olives And Olive Oil As Functional Foods
- Olive Oil Sensory Science
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- Prima Arborum
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- An Investigation Of Olive Oil Quality Parameters At Critical Production Steps Fruit Processing And Storage Using A Multivariate Statistical Approach
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