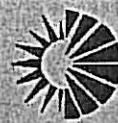


ECOLEIVA

RESÚMENES DE LAS COMUNICACIONES
PRESENTADAS A LA I CONFERENCIA MUNDIAL DE
IFOAM DE OLIVAR ECOLÓGICO: PRODUCCIONES Y
CULTURAS

COMMUNICATON BRIEF FOR THE IFOAM WORLD
CONFERENCE OF OLIVE GROVE: PRODUCTION AND
CULTURE

Sierra de Segura, 22 a 25 de Mayo de 2002
JAÉN - SPAIN



IFOAM SEAE



SIERRA DE SEGURA
ASOCIACION PRODUCTORES
DE LA SIERRA DE SEGURA

EVOLUTION WITH RIPENING OF TOCOPHEROLS, CHLOROPHYLLS AND CAROTENOIDS
CONTENTS OF MONOVARIETAL OLIVE OILS

SCIENCE AND TECHNOLOGY

Olive ripening is a slow process that involves a complex group of chemical and physical reactions, providing specific characteristics that are important in the prevention of autoxidation and photo-oxidation of the olive oils. Some compounds involved are polyphenols, tocopherols, chlorophylls and carotenoids. According with some references in literature, carotenoids and chlorophylls presented a decreasing behavior with ripening. In this work the evolution of tocopherols, chlorophylls and carotenoids contents of three varietal olive oils extracted from distinct cultivars (Cvs Madural, CobranÁosa and Verdeal transmontana) in different ripening stages were studied. The olive samples were obtained from an olive grove placed in Tr-s-Os-Montes, under biological agricultural system, and didn't have any crop health control treatment in the last 10 years. The olives were classified by its maturation index and the oil extracted by an ABENCOR pilot process.

In conclusion: i) Chlorophylls and carotenoids contents presented a negative and almost exponential tendency with the ripening evolution in all cultivars in study; ii) the total tocopherols content showed a decreasing but not significant tendency in all cultivars.

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