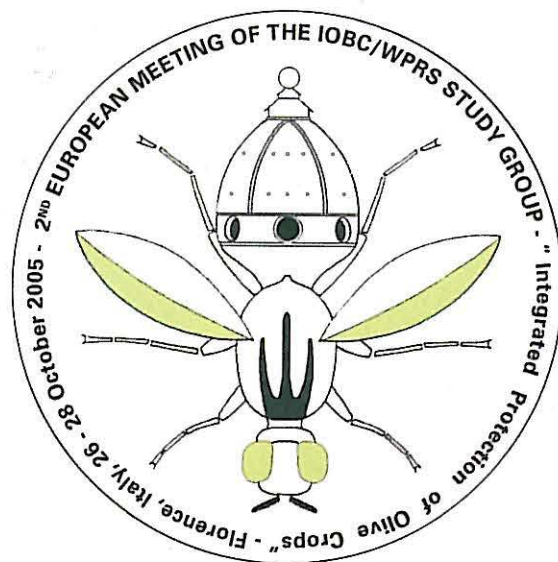


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# Abstract book

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**EFFECT OF THE OLIVE FRUIT FLY AND THE OLIVE ANTHRACNOSE ON OIL QUALITY OF SOME PORTUGUESE CULTIVARS**

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The olive fruit fly, *Bactrocera oleae* (Gmelin), and the olive anthracnose, *Colletotrichum* sp., cause damage on fruits with repercussion on olive oil quality. The aim of this work was to examine the effect of olive fruit fly and olive anthracnose on oil quality of five Portuguese olive cultivars (Galega vulgar, Cordovil de Castelo Branco, Cobrançosa, Madural and Verdeal Transmontana). In Galega vulgar and Cordovil de Castelo Branco three groups of olives were constituted, one with olives infested by olive fly (FO), another with olives attacked by anthracnose (AO) and other with health olives (HO). In the other cultivars HO and OF are compared. Fat content (in dry matter), acidity, specific extinction coefficients (232 and 270 nm) and fatty acid composition were determined. Our results showed that HO had the highest fat content. AO oil presented the worst quality, presenting acidity values twice as much as HO. FO oils showed an increase in acidity 50% higher than HO. No differences were observed concerning fatty acid composition of HO and FO oils. However, the oil produced with AO showed the lowest percentage of monounsaturated fatty acids and the greatest value of saturated fatty acids. Oleic acid was higher on oil produced with HO.

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