

Effect of Aromatization with Rosemary on the Yield and Quality Parameters of Boutique Olive Oil

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Aromatization of virgin olive oil has taken increasing attraction of researchers due to the improved quality parameters of final products. For this purpose, different aromatic plants including vegetables, spices and herbs have been utilized. In the present study, cold press system was used for the production of virgin olive oil flavoured with rosemary. Proposed system provides enough amount of olive oil for boutique type production with high quality. Dried and grind rosemary was subjected to crushed olive fruits before malaxation process obtaining a malaxation mesh. Mixture was handly pressed under defined conditions to separate olive oil. The effects of rosemary addition on product yield and quality parameters were investigated. Amount of rosemary (% w/w), malaxation temperature and time were the process parameters. Yield obtained from press and quality parameters, free acidity and peroxide value were calculated and determined respectively. Statistical analysis indicated that quantity of rosemary displayed statistically significant effect on peroxide value and free acidity parameters of final product on which temperature was also found to be effective whereas free acidity changed irrespective of malaxation time. According to our best knowledge this is the first time for the reportage of the rosemary influence on olive oil yield in literature. Our study indicated the presence of rosemary effect on oil yield in terms of quantity. As conclusion aromatization of virgin olive oil provides an enhancement in product yield in addition to the improved quality parameters It is especially valuable for boutique type production which is attractive for consumers looking forward having health-beneficial traditional foods.