

EFFECTS OF KAZ MOUNTAINS (MOUNT IDA) ON OLIVE ORCHARDS

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Kaz Mountains (Mount Ida) are located on the furthest edge of olive production in the Aegean region. Southern skirts of the Kaz Mountains (Mount Ida) are facilitated as olive orchards paralleling the sea. An olive orchard that is sheltered from the cold northwest winds and opens to a cooling breeze of northeastern winds keeps thriving in summer season due to its lesser dependence on water in hot weather. The cooling northeastern winds blow around the olive fruit as soon as it is formed, bringing different aromas and smells of the green life in Kaz Mountains (Mount Ida) to the fruit. Olive oil, by its chemistry, is sensitive to smells around it and absorbs them easily. Thousands of different aromas and smells, as well as the fresh air of Kaz Mountains (Mount Ida) are trapped inside the olive oil cells that are just being formed inside the fruit, creating Turkey's best and one of the world's rare olive production zones. Olive oils from the Edremit Gulf claim the first three winners in National Quality Contest for Olive Oils, a competition held yearly.

This study compiles the effects of Kaz Mountains (Mount Ida) on olive fruit, olive orchards and olive oil.

Key words: Aroma, Kaz Mountains, Olive Oil, Olive Orchard