

# **The Influence of the Cultural Processings in Olive Gardens to Olive Oil Acids**

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Since it's accepted as the most important test of the quality of olive oil & the most important trade criterion for public, it is as a kind of oleic acid straightly influenced of: free oil acid, climatic, harvest, shape of harvest, the temperature during the harvest, the waiting time of the olive in factory garden, the existence of the olive fly on the grain. The Olive oil is accepted qualified when it's low acid percent and when it's reviewed with agricultural and olive oil production techniques, it seems that the most important acid criterion is agricultural processings.

Even though if the olives that is coming from gardens are qualified and operating perfectly in factories, there will be no rising of quality, in so much that there may be losses of quality cause of the wrong processings. It's needed not to have increasing of the olive-oil acids, all the processings must be wared in parameters.

Key words : olive garden, olive oil, acid, cultural measures