

## **A Survey of Definition of the Best Olive Variety (Conservation)**

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### **ABSTRACT:**

The use of olive increases in Iran every year, and it's planted (grown) to the extent of 111 thousand hectares in 26 provinces. The number of trees grown in those areas are 21 million and 544 thousand and 33 trees. In general, two products are made of olive oil and salted or conservation. Since ancient times, the olive has been a rich source of income for farmers. In the Mediterranean areas, it has got an extra value for the favorite flavor and medical properties. Conservations of olive are two kinds, black and green. The green one is marketable and favorable, and its bark contains 9% protein. Boiled barks make blood pressure come down and its core contains 5% edible oil. From every 500 kilo of cores, it can be gelled about 40 kilo oil. (about 40 kilo oil can be gained). Today olive is used alone or some people use it before food to enhance their appetite for food. Spain is well-known for green olive and Greece for the black one. They're considered as main producers and exporters of olive in the world. Other countries, for example Morocco, Turkey, Syria and Algeria are trying to improve olive production. Also here we can mention the problems of decay in green olives. Keli forum bacteria, especially different kinds of anaerobic bacteria. Cause some decay named gaseous decay among green olives. The sorts *Bacillus* and *Kelestridium* may sometimes cause this decay. Keli forum, some kinds of *Bacillus*, *Aeromonas Accromo* bacteria, ferments (*Rodotrella*) or moulds (*Penicillium*, *Aspergillus* and so on...) may smooth the mantle of olive fruits. On the first surface, oxidized ferments may use up the lactic acid produced in surroundings and they make an unfavorable smell and flavour that appears in the last products. By surveying 4 varieties yellow olive 1 Mary 2 Shangeh 3 and fishmi 4, the Mary olive is considered as a typical (an example). and there's a meaningful distinction in relation of its length to its dimension ( $p < 0/01$ ), and there's meaningful distinction in relation of its length to its dimension ( $p < 0/01$ ), and there's no distinction among others ( $p > 0/01$ ).

Key words: olive, conservation, variety