

Some Chemical Characteristics of Olive Oil of the Nabali Cultivar Grown In Jordan

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Some of the chemical properties of olive oil of the Nabali olive cultivar grown in Jordan were studied during the season 2015/2016. Thirty olive samples (50 kg each) were taken from the north (14 sample), middle (8 samples) and south (8 samples) districts of Jordan of during the period of 15/10/-15/11/2016 of the harvesting stage. The oil from these samples was cold extracted and analyzed for free fatty acids (FFA %), peroxide value (PV), Fatty acid composition, phenolic compounds and sterols. The major fatty acids content palmitic, stearic, oleic, linoleic and linolenic were around 13%, 66%, 13% and 0.75% respectively. The major sterols content of campesterol, stigmasterol, β -sitosterol, Δ -5-Avenasterol, Clerosterol and Δ -7-stigmastenol were around 3.3%, 1%, 87%, 4.7%, 1.0%, and 0.17%, respectively. No significant effect of the district on these parameters. The total phenolic content was in the range of 162-217 mg/kg oil and significant effect was found for the geographical region on this parameter. The major phenolic compounds were oleic acid, oleuropein aglycone d, deacetoxyoleuropein aglycone, oleuropein aglycone a, and oleuropein aglycone c. The free fatty acid content indicated that the obtained oils were of extra virgin.

Biography:

Ali K. Yousif Alsaed is an emeritus university professor in Food Sci. & Technology, has diverse and wide expertise in the field of food processing. Dr. Alsaed has over 40 years of experience in food processing. He worked as a scientific researcher for 14 years in the Iraqi and Saudi Date Palm Research Centers. He has been a member staff in the Nutrition and Food Technology Department in the University of Jordan since 1991 to 2016. Dr. Alsaed had been involved with many applied research topics related to food processing i.e. processing of dates, olive oil, grapes and carob; drying and concentration of whey and its utilization in bread making, food additives, food quality control as well as processing of foods on house-hold scale. Dr Alsaed has about 80 publications in food processing. He has been awarded many prizes in the last 30 years. He holds a Ph.D in food science and technology, University of London.