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3.3 PROTEOMICS; 3.4 SECONDARY METABOLITES POTENTIALLY AFFECTING PROTEIN EXTRACTION; 3.5 PROTEIN EXTRACTION FROM OLIVE TISSUES FOR PROTEOMICS ANALYSIS; 3.6 CURRENT INITIATIVES IN OLIVE PROTEOMICS; SUMMARY POINTS; ACKNOWLEDGMENTS; REFERENCES

Chapter 4. Chemometric Classification of Cultivars of Olives:

Perspectives on Portuguese Olives 4.1 INTRODUCTION; 4.2 FEATURES OF CHEMOMETRIC CLASSIFICATION; 4.3 OLIVE CULTIVARS DATA; 4.4 UNSUPERVISED CLASSIFICATION; 4.5 LINEAR DISCRIMINANT ANALYSIS (LDA); 4.6 CONCLUSIONS; SUMMARY POINTS; REFERENCES; Chapter 5.

Effect of Climatic Conditions on Quality of Virgin Olive Oil; 5.1 INTRODUCTION; 5.2 THE EFFECTS OF CLIMATE CONDITIONS ON QUALITY OF OLIVE OIL; SUMMARY POINTS; ACKNOWLEDGMENTS; REFERENCES

Chapter 6. Influence of Irrigation Management and Ripening on Virgin Olive Oil Quality and Composition 6.1 INTRODUCTION; 6.2 IRRIGATION MANAGEMENT; 6.3 VIRGIN OLIVE OIL QUALITY INDICES; 6.4 SENSORY CHARACTERISTICS; 6.5 FATTY ACID COMPOSITION; 6.6 NATURAL ANTIOXIDANTS CONTENT; 6.7 VOLATILE COMPOUNDS; SUMMARY POINTS; REFERENCES; Chapter 7. The Effect of the Ripening Process of the Olive Fruit on the Chlorophyll and Carotenoid Fractions of Drupes and Virgin Oils; 7.1 INTRODUCTION; 7.2 EFFECT OF THE RIPENING PROCESS OF THE OLIVE FRUIT ON THE CHLOROPHYLL AND CAROTENOID FRACTIONS OF DRUPES

7.3 PIGMENT COMPOSITION OF VIRGIN OLIVE OIL RELATED WITH THE RIPENING STAGE OF THE OLIVE FRUIT OF ORIGIN 7.4 EFFECT OF THE OLIVE-RIPENING STAGE ON CHLOROPHYLL AND CAROTENOID PARTITIONING DURING THE OIL EXTRACTION PROCESS; SUMMARY POINTS; REFERENCES; Chapter 8. Influence of the Crushing System: Phenol Content in Virgin Olive Oil Produced from Whole and De-stoned Pastes; 8.1 INTRODUCTION; 8.2 MACHINES FOR OLIVE CRUSHING; 8.3 THE ROLE OF POLYPHENOLS IN VIRGIN OLIVE OIL QUALITY; 8.4 THE INFLUENCE OF OLIVE PASTE PREPARATION MACHINES ON OLIVE OIL CHARACTERISTICS

8.5 EFFECT OF DE-STONING ON OLIVE OIL QUALITY

Sommario/riassunto

Long used in sacred ceremonies and associated with good health, the nutritional and health promoting benefits of olives and olive oils have been proven by an ever-increasing body of science. From cardiovascular benefits to anti-microbial, anti-cancer, antioxidant activity and effects on macrophages and apoptosis to cellular and pathophysiological process, olives and olive oils are proving important in many healthful ways. For example, reactive components in olive oils or olive oil by-products have now been isolated and identified. These include tyrosol, hydroxytyrosol, 3,4-dihydro
