

Chemical and Sensory Characteristics of Olive Oils from the Southern Hemisphere

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Thirty-six olive oil samples from Chile, Australia, New Zeland, South Africa and Argentine were analysed in order to check the genuineness and parameters in force in the European Community according to the Regulation CEE 1989/2003. The majority of the oil samples were of extravirgin type, only two oil samples were found not according to the Reg. CEE 1989/2003, due to the presence of linoleic acid being superior to 1%. Some oil samples presented a high content of oleic acid, on the other hand, the total phenols content were modest. Almost all oil samples analysed have showed an interesting sensory profile, however, in three of them, the sensory analysis presented some slight defects.

To summarise, 83% of the samples analysed presented the characteristics of extravirgin olive oils; 11% were classified as virgin olive oils and 6% did not agree with the parameters listed in the Regulation.

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