



شبكة المعلومات الجامعية

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جامعة عين شمس  
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شبكة المعلومات الجامعية

التوثيق الالكتروني والميكروفيلم



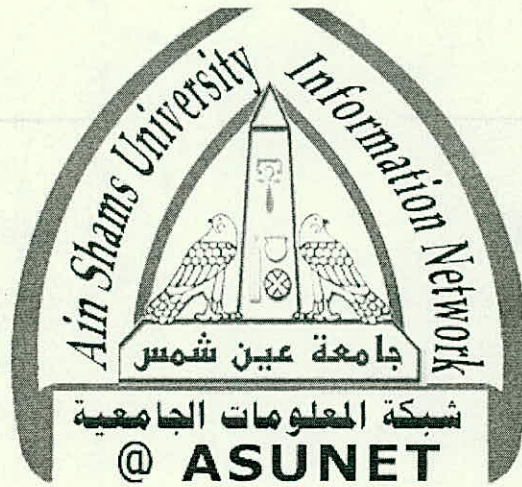
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# جامعة عين شمس

التوثيق الالكتروني والميكرو فيلم

## قسم

نقسم بالله العظيم أن المادة التي تم توثيقها وتسجيلها  
على هذه الأفلام قد اعدت دون أية تغيرات



## يجب أن

تحفظ هذه الأفلام بعيداً عن الغبار

في درجة حرارة من 15 – 20 مئوية ورطوبة نسبية من 20-40 %

To be kept away from dust in dry cool place of  
15 – 25c and relative humidity 20-40 %



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بالرسالة صفحات

لم ترد بالأصل



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بعض الوثائق

الأصلية تالفة

# **Physical and Chemical Studies on Olive Oil**

*By*

*Mohamed El-Moetaseem Mohamed Hamdy*

B.Sc. Agric. Sci. (Food Science and Technology)  
Seuze Canal University (1992)

*Thesis*

**Submitted In Partial Fulfillment  
of The Requirement for the Degree of  
Master of Science**

*In*

**Agricultural Science  
(Food Technology)**



**Food Science Department  
Faculty of Agriculture, Moshtohor  
Benha University**

**2005**

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# Physical and Chemical Studies on Olive Oil

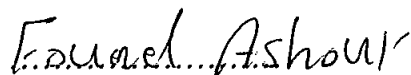
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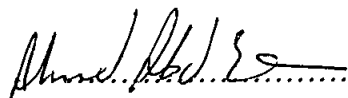
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# Physical and Chemical Studies on Olive Oil

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# CONTENTS

	Page
1-INTRODUCTION	1
2-AIM OF INVESTIGATION	3
3-REVIEW OF LITERATURE	4
3.1-Physical and chemical properties of olive fruit	4
3.2-Fatty acid composition of olive oil	5
3.3-Physical and chemical properties of olive oil	9
3.4-Olive oil extraction	15
3.4.1-Processing steps in the olive Mill	15
3.4.2-Olive oil extraction system	15
3.4.3-Olive oil extraction process	16
3.4.3.1- pressure process (hydraulic olive oil mills)	16
3.4.3.2-Centrifugal olive oil mills	16
3.4.3.3-Combination type of olive oil mills	16
3.4.3.4-Effect of extraction systems on the quality of virgin olive oil	19
3.5-Tocopherols	26
3.6-Total polyphenols	30
3.7-Stability of olive	32
4-MATERIALS AND METHODS	37
4.1-MATERIALS	37
4.1.1-Olive fruits	37
4.1.2-Solvents	37
4.1.3-Folin-ciocalteu reagent	37
4.1.4-Fatty acid standards	37
4.2-METHODS	38
4.2.1-Oil extraction	38

	Page
4.2.2-Analysis of olive fruits	38
4.2.2.1-Determination of moisture content, total lipids	38
4.2.3-Chromatographic analysis	39
4.2.3.1-Analysis of fatty acids	39
4.2.3.1.1-Preparation of fatty acid methyl esters	39
4.2.3.1.2-Identification of the fatty acid methyl esters by G L C	39
4.2.4-Physical and chemical properties of oils	40
4.2.4.1-Acid value	40
4.2.4.2-Peroxide value	40
4.2.4.3-Iodine value	40
4.2.4.4-Refractive index	41
4.2.4.5-Color	41
2.4.6- U.V spectroscopy characteristics	41
4.2.4.7-Unsaponifiable matter	42
4.2.4.8-Determination of total tocopherols	42
4.2.4.9-Extraction and determination of phenolic compounds	43
4.2.4.9.1-Extraction of polyphenols from olive fruits and pomace	43
4.2.4.9.2-Extraction of polyphenols from vegetation water	44
4.2.4.9.3-Extraction of polyphenols in olive oil	44
4.2.4.9.4-Determination of total phenolic compounds	44
4.2.5-Measurement of olive oil stability	45
4.2.5.1-Rancimat method	45