



HELLENIC PLANTS

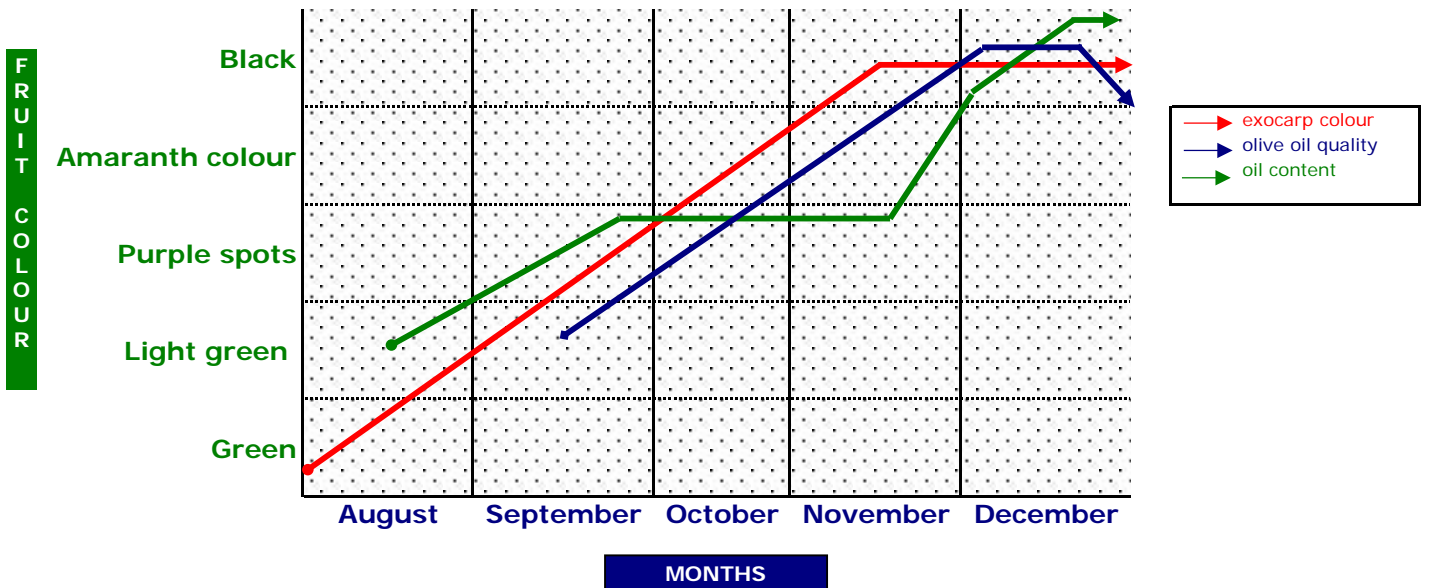
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OLIVE FRUIT CHARACTERISTICS DURING RIPENING PERIOD TO HARVESTING SEASON



Ripening stage of olive fruit depends on the regional climate conditions, on quantity production (low, moderate or high) and on olive tree variety.

The total oil content is increased during ripening process, reaching the peak value when there is no green fruit on the tree.

Olive oil quality is specified by its physico-chemical characteristics. As fruits remain on the tree, the olive oil quality remains consistent for a long period after ripening.

However, harvest delays deteriorates the olive fruit organoleptic properties. Thus, the most aromatic olive oil is obtained at the beginning of the fruit ripening period, whether or not a significant percentage of fruits have green colour.

If harvesting of olive fruits, cultivated for oil production, occurs when fruits of green colour have been changed to black, maximum olive oil content is achieved. At the beginning of the ripening period, as I have already mentioned, the most aromatic olive oil is extracted, irrespective of small oil quantity loss. Special attention should be paid to the fruits harvesting season because, if fruits remain on the tree for a long period, the next year' flowering is negatively influenced, i.e. it is reduced. But when harvesting occurs when the fruit has green colour or at the early stage of the ripening period, then next year' production of these trees (been harvested at the early stage) is higher than the one of the trees that have been harvested at the late stage of the ripening.