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Quality and Chemical Profiles of Monovarietal Olive Oils in Eastern Morocco

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Abstract

Olive oil becomes the object of a considerable amount of research. There are numerous data on chemical-physical characteristics and olive oils quality, of various origins from different world's production areas, particularly Mediterranean countries. Paradoxically, very few data, on olive oil produced in the eastern Morocco. In this region, olive oil production is considered as an ancient activity, where old olive groves can still be observed, but recently monovarietal groves seem to be increasing and the olive cultivation is being improved by renewing old trees, reducing the association with other crops, selecting the olive varieties suited to local agro-climates and planting new single variety orchards. The aim is extension of olive grove surface areas and improvement of olive oil quality (according to the great *Morocco's green plan) and this is leading to an increase in the prevalence of monovarietal olive oils.

Thus the monovarietal oils produced from the 'Arbequina', 'Arbosana' and 'Koroneiki' varieties, which have recently been introduced under intensive cultivation in the eastern Morocco, underwent physico-chemical characterization to determine quality criteria, natural antioxidant content, fatty acid composition and triacylglycerol profile. The Rancimat test was performed to assess the oxidative stability of these monovarietal oils and their blends to determine the storage stability and the best shelf life of the blends.

Keywords: Monovarietal-Olive oil, *Arbequina*, *Arbosana*, *Koroneiki*, Fatty acid, Triacylglycerol, Quality.

* The Olive Oil agro-industry is one of the most concerned sector by *[Morocco's Green Plan \(2010 - 2020\)](#) designed to promote the development of the entire agricultural and territorial potential and aims to meet new challenges facing Morocco's competitiveness and opening of markets

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