Effects of transportation methods and storage periode of olive fruit, on quality and quantity of oil content in diff.' it cultivars of olive *(Olea europea)*

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The olive fruit has known to human being from long ago. The main importance of olive is because of its oil which is rich in oleic acid (Omega 9) C18:1.

The amount of saturated and unsaturated fatty acids fromed in Triglicireides structure is variable in different cultivars. Many factors may affect the quality of olive oil. Some of these factors are, I) transportation of olive fruit, II) packing, III) storage period and IV) oil extracting process. The aim of this study is to determine the effects of transportation method and period of storage on the quantity and quality of olive oil in different cultivars. To do that 5000kg of olive fruits (Roghani mahalli zard var) harvested by hand, were used. After harvesting, fruits were packed in three vessels (bag as usuall packing, wooden and plastic box) and carried to extracting oil factory. Oil was extracted in three ways: Industrial method, hydrolic press and laborator method and then qualitatives and quantitatives parameters such as peroxide value, free fatty acid, acidity, the amount of remained oil in waste and also the quantity of saturated, and unsaturated acids were measured. In other treatments fruit were stored for another 15 and 30 days before oil extraction and above qualitative parameters were measured on them.