

## ORGANOLEPTIC CHARACTERIZATION OF MONO CULTIVAR EXTRA-VIRGIN OLIVE OILS IN ALBANIA

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### Abstract

The quality food is one of the fundamental aspects of market research, spurred by the growing concern and awareness of consumers regarding health and environmental issues. Food quality issues are considered as a result of socio-economic changes to be implemented according to policy and regulatory needs of the market. In particular, with the ever-increasing globalization of trade, issues of quality standards and control have become a central concern to be addressed. In that regard this paper has addressing this subject in the characterization of the extra virgin olive oil out of autochthon cultivars, being aware that the composition of olive oil results from an interaction of genotype, environment and agronomic factors.

This research was conducted in Tirana and Vlora regions for the organoleptic characterization of the three virgin olive oil samples obtained from three olive cultivars (cv): the Ulliri i Bardhë i Tiranës and Kushan (Preza), Tirana cv-s and Kalinjot cv in Vlora.

Organoleptic evaluation of oil is made from the official Panel test. Characteristics have been identified for fruitiness, bitterness and pungency. There is evidence that Albanian oils are sweet and balanced, with fruit flavor. Timing period of harvesting based on olive fruit fly (*Bactrocera olea* GMEL) monitoring has been taken into consideration in Kalinjot cultivar in Vlora in 2010 - 2011. The infection rate by olive fruit fly and the use of Neobordolez (new biopreparate), integrated with olive traps, didn't influence the quality of the extra virgin olive oil.

**Key words:** *Extra virgin olive oil, Organoleptic characterization, Mono cultivar olive oil, Autochthonic cultivars, Albania.*