

Food Science 2021: Physical, Chemical And Organoleptic Characteristics Of Olive Oil Produced In Ghabir Valley, Kalar Kahar And Olives Product Development- Muhammad Farhan Khalid- FCCU University Lahore, Pakistan

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Abstract

Olive oil has gained much appreciation worldwide leading to increased market as well as greater consumer demands as it is major part of food sector. Olive oil is obtained by imposing mechanical force on olive fruit & this oil contains some residual water that is separated through centrifugal force. Olive trees are grown in temperate & tropical climate. In Pakistan Recently olive trees were cultivated in Kalar Kahar, Laralai, Zob and North Waziristan. The aim of this study is to characterize the different olive oil producing varieties produced in Ghabir Valley, Kalar Kahar For this purpose physical, chemical & organoleptic testing were performed & compared with international standards. Olive oil samples were tested on different parameter that included Refractive index, free fatty acid value, peroxide value, iodine value, Saponification numbers, Phenolic content & fatty acid profiling. In addition to characterize olive oil samples, olive leaves were dried up to certain temperature and conditions that can be used for traditional olive kehwa. Olive leaves are excellent source of oleuropein best known for its blood pressure-lowering effect. Olive dried leaves of same varieties were test for their Carbohydrates, protein, fat content, moisture content & ash contents. Among all olive varieties Pendolino oil & dried leaves have shown better result in sense of shelf life stability, clarity, nutritive value & medicinal values. Olive extracts & olive pickles can be further developed as these products may have highly nutritional value & commercial outcomes.

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