

Table 2. Peroxide Value (mEq O₂/ kg oil) noted in the ‘Arbequina’, ‘Picual’, and ‘Verdial’ olive oils extracted from fruit, picked with a Manual Inverted Umbrella (R1) and in a traditional way (R2) and stored during 0, 4, 8, and 14 days at 5 °C (C1) and ambient temperature (C2)^a.

ST(days); R (1,2); C (1,2)	Peroxide Value					
	ARBEQUINA		PICUAL		VERDIAL	
	year 1	year 2	year 1	year 2	year 1	year 2
0; 1; 1	5.14 ± 0.52 B	6.96 ± 0.43 A x	5.45 ± 0.15 A x	7.75 ± 0.77	12.14 ± 0.22 A x	14.43 ± 1.38 x
0; 1; 2	5.14 ± 0.52 B	6.96 ± 0.43 A x	5.45 ± 0.15 A x	7.75 ± 0.77	12.14 ± 0.22 AB x	14.43 ± 1.38 x
0; 2; 1	5.17 ± 0.09 C	5.70 ± 0.62 y	5.98 ± 0.36 A y	8.57 ± 0.53 AB	11.24 ± 0.49 A y	16.11 ± 0.96 B y
0; 2; 2	5.17 ± 0.09 C	5.70 ± 0.62 B y	5.98 ± 0.36 A y	8.57 ± 0.53 AB	11.24 ± 0.49 y A	16.11 ± 0.96 y
4; 1; 1	10.37 ± 0.74 A a α	6.37 ± 0.24 AB b x α	2.98 ± 0.14 B	7.39 ± 0.54 b x	10.34 ± 0.24 B b x	16.47 ± 1.03
4; 1; 2	7.79 ± 0.27 A bc β	7.00 ± 0.85 A ab x β	2.84 ± 0.04 B	7.23 ± 0.66 b x	13.07 ± 0.77 AB a x	17.20 ± 0.89
4; 2; 1	9.18 ± 0.75 A ab α	6.19 ± 0.27 b y α	3.05 ± 0.27 B	7.90 ± 0.37 AB ab y	8.76 ± 0.16 B c y	16.49 ± 0.70 B
4; 2; 2	7.57 ± 0.29 A c β	8.76 ± 1.10 A a y β	3.02 ± 0.39 B	9.02 ± 0.05 B a y	7.19 ± 0.51 B d y	15.77 ± 0.29
8; 1; 1	6.52 ± 0.56 B ab α	5.09 ± 0.82 BC b x α	2.90 ± 0.23 B x	7.53 ± 0.85	11.74 ± 1.08 AB a x	16.22 ± 3.40 x
8; 1; 2	5.16 ± 0.15 B c β	5.06 ± 0.33 B b x β	2.53 ± 0.14 B x	8.85 ± 1.09	13.53 ± 0.59 A a x	15.59 ± 1.51 x
8; 2; 1	7.60 ± 0.42 B a α	5.48 ± 0.89 b y α	3.20 ± 0.15 B y	9.09 ± 0.84 A	8.73 ± 0.66 B b y	20.18 ± 1.68 A y
8; 2; 2	6.30 ± 0.63 B bc β	7.41 ± 0.52 AB a y β	3.18 ± 0.04 B y	8.56 ± 0.32 AB	7.36 ± 0.19 B b y	18.50 ± 3.12 y
14; 1; 1	5.90 ± 0.32 B a	4.91 ± 0.45 C b x	2.77 ± 0.08 B x	7.70 ± 0.56	11.04 ± 0.58 AB ab x α	15.16 ± 1.21
14; 1; 2	4.67 ± 0.29 B b	5.87 ± 0.51 AB ab x	2.93 ± 0.41 B x	7.36 ± 0.14	11.84 ± 0.57 B a x β	14.72 ± 2.01
14; 2; 1	6.04 ± 0.43 C a	6.59 ± 0.26 a y	3.35 ± 0.34 B y	7.24 ± 0.66 B	9.12 ± 0.30 B c y α	15.02 ± 0.85 B
14; 2; 2	6.51 ± 0.22 B a	6.69 ± 0.34 B a y	3.10 ± 0.07 B y	7.71 ± 0.31 A	9.98 ± 0.83 A bc y β	16.22 ± 2.59
Storage Time (ST)	.000	.000	.000	.003	.000	.005
Treatment (T)	.000	.000	.000	.007	.000	.101
ST × T	.000	.000	.384	.066	.000	.260
Harvesting (R)	.009	.004	.000	.001	.000	.015
Conservation (C)	.000	.000	.250	.198	.017	.702
ST × R	.000	.000	.199	.129	.000	.042
ST × C	.000	.018	.778	.725	.277	.718
R × C	.012	.034	.928	.875	.000	.829
ST × R × C	.075	.012	.285	.022	.000	.698

^a In each variable the values of different treatments followed by different letters are significantly different according to the Tukey test (P < 0.05). Absence of letters means no significant effect due to treatment according to one-way ANOVA (P < 0.05). In each column, values at different storage times (ST) and the same harvesting method (R) and conservation method (C), followed by different upper bold case letters are significantly different; four values at each ST, followed by different lower case letters (a, b, c, d) are different; two values at the same ST and same conservation method (C), but different harvesting method (R), followed by lower case letters (x or y), are different; two values at the same ST and same R. but different C, followed by different Greek letters are significantly different. Each value is the mean ± SD of 3 replicates.