

Table 1. Free Fatty Acid (% oleic acid) 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)	Free Fatty Acid					
	ARBEQUINA		PICUAL		VERDIAL	
	year 1	year 2	year 1	year 2	year 1	year 2
0; 1; 1	0.14 ± 0.01 B	0.12 ± 0.00 x	0.17 ± 0.01	0.14 ± 0.00 B b x	0.20 ± 0.01 B	0.37 ± 0.04 x
0; 1; 2	0.14 ± 0.01 B	0.12 ± 0.00 C x	0.17 ± 0.01	0.14 ± 0.00 C b x	0.20 ± 0.01 C	0.37 ± 0.04 x
0; 2; 1	0.15 ± 0.01 B	0.13 ± 0.01 B y	0.17 ± 0.03	0.16 ± 0.00 B a y	0.21 ± 0.01 C	0.42 ± 0.00 B y
0; 2; 2	0.15 ± 0.01 C	0.13 ± 0.01 D y	0.17 ± 0.03 BC	0.16 ± 0.00 C a y	0.21 ± 0.01 D	0.42 ± 0.00 B y
4; 1; 1	0.15 ± 0.00 B c x α	0.12 ± 0.00 c x α	0.16 ± 0.02	0.16 ± 0.00 B b α	0.30 ± 0.01 A b x	0.36 ± 0.01 x
4; 1; 2	0.17 ± 0.03 B ab x β	0.18 ± 0.04 BC b x β	0.16 ± 0.03	0.19 ± 0.01 B a β	0.34 ± 0.00 B a x	0.37 ± 0.05 x
4; 2; 1	0.16 ± 0.02 B ab y α	0.13 ± 0.01 B bc y α	0.15 ± 0.03	0.16 ± 0.00 B b α	0.31 ± 0.01 B b y	0.40 ± 0.03 B y
4; 2; 2	0.22 ± 0.03 C a y β	0.27 ± 0.01 C a y β	0.15 ± 0.03 C	0.19 ± 0.01 B a β	0.26 ± 0.01 C c y	0.41 ± 0.01 B y
8; 1; 1	0.17 ± 0.03 AB b x α	0.13 ± 0.01 c x α	0.19 ± 0.03 ab	0.15 ± 0.01 B b α	0.30 ± 0.02 A b α	0.37 ± 0.02 b x
8; 1; 2	0.20 ± 0.00 B b x β	0.21 ± 0.02 B b x β	0.15 ± 0.02 b	0.19 ± 0.01 B a β	0.36 ± 0.01 B a β	0.40 ± 0.02 ab x
8; 2; 1	0.18 ± 0.02 B b y α	0.15 ± 0.03 AB c y α	0.16 ± 0.01 b	0.16 ± 0.01 B b α	0.35 ± 0.02 A a α	0.41 ± 0.02 B ab y
8; 2; 2	0.42 ± 0.06 B a y β	0.33 ± 0.01 B a y β	0.22 ± 0.02 B a	0.19 ± 0.00 CB a β	0.34 ± 0.00 B a β	0.42 ± 0.00 B a y
14; 1; 1	0.22 ± 0.03 A b x α	0.12 ± 0.00 d x α	0.19 ± 0.00 b α	0.20 ± 0.01 A c x α	0.33 ± 0.04 A b α	0.41 ± 0.02 b x
14; 1; 2	0.30 ± 0.04 A b x β	0.37 ± 0.05 A b x β	0.20 ± 0.05 b β	0.23 ± 0.01 A b x β	0.40 ± 0.01 A a β	0.43 ± 0.03 ab x
14; 2; 1	0.28 ± 0.03 A b y α	0.20 ± 0.01 A c y α	0.15 ± 0.02 b α	0.21 ± 0.00 A bc y α	0.37 ± 0.01 A ab α	0.49 ± 0.02 A a y
14; 2; 2	1.42 ± 0.04 A a y β	0.53 ± 0.03 A a y β	0.31 ± 0.01 A a β	0.29 ± 0.01 A a y β	0.42 ± 0.03 A a β	0.48 ± 0.03 A ab y
Storage Time (ST)	.000	.000	.000	.000	.000	.000
Treatment (T)	.000	.000	.000	.000	.000	.000
ST × T	.000	.000	.000	.000	.000	.863
Harvesting (R)	.000	.000	.093	.000	.430	.000
Conservation (C)	.000	.000	.000	.000	.000	.310
ST × R	.000	.000	.077	.000	.000	.417
ST × C	.000	.000	.000	.000	.000	.833
R × C	.000	.000	.000	.089	.000	.287
ST × R × C	.000	.018	.000	.004	.009	.869

^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 (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, but different harvesting method, 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.