

Table 5. Oxidative Stability (h) 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)	OXIDATIVE STABILITY					
	ARBEQUINA		PICUAL		VERDIAL	
	year 1	year 2	year 1	year 2	year 1	year 2
0; 1; 1	46.84 ± 1.05 A	37.50 ± 3.53	133.16 ± 4.89 B a x	110.37 ± 4.11 b y	64.64 ± 1.91 B	69.92 ± 3.07
0; 1; 2	46.84 ± 1.05	37.50 ± 3.53	133.16 ± 4.89 A a x	110.37 ± 4.11 A b y	64.64 ± 1.91	69.92 ± 3.07
0; 2; 1	45.87 ± 1.82 A	33.99 ± 2.17 B	121.49 ± 2.10 b y	125.65 ± 1.69 A a x	67.69 ± 3.96 B	73.11 ± 4.50
0; 2; 2	45.87 ± 1.82 A	33.99 ± 2.17 A	121.49 ± 2.10 A b y	125.65 ± 1.69 A a x	67.69 ± 3.96 B	73.11 ± 4.50
4; 1; 1	40.37 ± 2.58 B x	42.78 ± 2.31 x α	145.26 ± 5.55 A a x	109.12 ± 3.18 x	71.17 ± 1.58 A a x α	67.41 ± 1.58 ab x
4; 1; 2	39.64 ± 6.11 x	30.08 ± 3.47 x β	137.05 ± 3.87 A a x	111.20 ± 5.18 A x	62.83 ± 3.07 b x β	64.36 ± 4.57 b x
4; 2; 1	34.88 ± 5.03 B y	32.86 ± 0.21 B y α	119.40 ± 4.26 b y	110.92 ± 3.00 AB y	75.06 ± 1.91 A a y α	68.39 ± 3.34 ab y
4; 2; 2	32.82 ± 1.93 B y	31.90 ± 0.67 AB y β	120.93 ± 2.92 A b y	111.90 ± 2.77 B y	76.45 ± 2.14 A a y β	75.20 ± 4.01 a y
8; 1; 1	47.26 ± 2.30 A x	38.17 ± 0.60 a α	135.66 ± 1.27 AB a x α	97.02 ± 3.94	70.47 ± 2.17 A b x α	67.56 ± 5.23
8; 1; 2	45.04 ± 9.10 x	31.98 ± 2.94 b β	122.04 ± 0.48 B b x β	92.44 ± 4.94 B	62.97 ± 0.72 c x β	74.09 ± 3.13
8; 2; 1	41.28 ± 1.10 AB y	39.36 ± 2.76 A a α	114.54 ± 5.78 b y α	101.89 ± 7.72 B	76.03 ± 1.46 A a y α	70.75 ± 4.59
8; 2; 2	33.89 ± 4.59 AB y	27.30 ± 0.81 B b β	118.98 ± 0.87 A b y β	111.06 ± 6.08 B	72.98 ± 1.82 AB ab y β	66.30 ± 5.07
14; 1; 1	47.96 ± 2.73 A a x α	38.68 ± 3.93 ab α	136.92 ± 4.59 AB a x	111.20 ± 8.85 α	69.50 ± 1.05 A α	76.73 ± 2.92 α
14; 1; 2	37.66 ± 0.84 c x β	30.62 ± 2.41 c β	130.80 ± 5.18 AB a x	107.03 ± 8.97 AB β	66.44 ± 2.14 β	67.28 ± 4.01 β
14; 2; 1	44.37 ± 3.43 A b y α	40.30 ± 0.43 A a α	114.95 ± 4.65 b y	111.75 ± 8.76 AB α	72.84 ± 2.68 AB α	76.59 ± 4.68 α
14; 2; 2	27.17 ± 1.05 B d y β	31.52 ± 3.54 AB bc β	111.48 ± 1.97 B b y	93.97 ± 1.93 A β	67.00 ± 4.18 B β	68.81 ± 4.92 β
Storage Time (ST)	.000	.414	.000	.000	.000	.087
Treatment (T)	.000	.000	.000	.009	.000	.687
ST × T	.000	.000	.001	.000	.002	.009
Harvesting (R)	.014	.010	.000	.001	.000	.346
Conservation (C)	.000	.000	.074	.261	.000	.552
ST × R	.000	.065	.038	.000	.004	.166
ST × C	.020	.000	.014	.017	.070	.012
R × C	.002	.386	.000	.938	.057	.646
ST × R × C	.080	.002	.005	.036	.024	.039

^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.