

Table 4. Absorbance at 270 nm (K_{270}) 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)	K270					
	ARBEQUINA		PICUAL		VERDIAL	
	year 1	year 2	year 1	year 2	year 1	year 2
0; 1; 1	0.12 ± 0.01 x	0.11 ± 0.00	0.17 ± 0.01 A	0.12 ± 0.01 A b x	0.14 ± 0.02	0.16 ± 0.01 B x
0; 1; 2	0.12 ± 0.01 x	0.11 ± 0.00 B	0.17 ± 0.01 A	0.12 ± 0.01 A b x	0.14 ± 0.02	0.16 ± 0.01 x
0; 2; 1	0.14 ± 0.01 A y	0.11 ± 0.01 B	0.17 ± 0.09	0.15 ± 0.00 A a y	0.13 ± 0.03	0.20 ± 0.02 AB y
0; 2; 2	0.14 ± 0.01 AB y	0.11 ± 0.01 B	0.17 ± 0.09 A	0.15 ± 0.00 A a y	0.13 ± 0.03	0.20 ± 0.02 AB y
4; 1; 1	0.12 ± 0.01	0.12 ± 0.00 b x	0.15 ± 0.00 B b x α	0.12 ± 0.01 A x	0.17 ± 0.02	0.16 ± 0.01 B b x
4; 1; 2	0.12 ± 0.00	0.11 ± 0.00 B b x	0.16 ± 0.01 A a x β	0.11 ± 0.00 B x	0.16 ± 0.01	0.16 ± 0.00 b x
4; 2; 1	0.12 ± 0.00 B	0.11 ± 0.01 AB b y	0.12 ± 0.00 c y α	0.13 ± 0.01 B y	0.16 ± 0.02	0.18 ± 0.01 B a y
4; 2; 2	0.12 ± 0.01 BC	0.14 ± 0.01 A a y	0.12 ± 0.01 B c y β	0.13 ± 0.02 AB y	0.17 ± 0.01	0.19 ± 0.00 AB a y
8; 1; 1	0.12 ± 0.01	0.10 ± 0.00 x	0.13 ± 0.00 B x α	0.09 ± 0.00 B b x α	0.17 ± 0.00 x	0.19 ± 0.00 A ab x α
8; 1; 2	0.10 ± 0.04	0.11 ± 0.00 B x	0.14 ± 0.00 B x β	0.10 ± 0.00 C ab x β	0.20 ± 0.05 x	0.17 ± 0.01 c x β
8; 2; 1	0.12 ± 0.00 B	0.12 ± 0.01 AB y	0.11 ± 0.01 y α	0.10 ± 0.01 C ab y α	0.15 ± 0.01 y	0.23 ± 0.01 A a y α
8; 2; 2	0.10 ± 0.00 C	0.11 ± 0.00 B y	0.12 ± 0.00 B y β	0.11 ± 0.00 BC a y β	0.15 ± 0.01 y	0.22 ± 0.02 A ab y β
14; 1; 1	0.12 ± 0.00 ab	0.12 ± 0.01	0.13 ± 0.02 B	0.11 ± 0.00 AB ab α	0.15 ± 0.02	0.19 ± 0.00 A ab x α
14; 1; 2	0.11 ± 0.01 b	0.12 ± 0.00 A	0.13 ± 0.01 B	0.10 ± 0.01 C b β	0.17 ± 0.00	0.16 ± 0.00 b x β
14; 2; 1	0.09 ± 0.00 C c	0.13 ± 0.01 A	0.12 ± 0.01	0.12 ± 0.01 BC a α	0.16 ± 0.03	0.20 ± 0.01 AB a y α
14; 2; 2	0.14 ± 0.01 A a	0.12 ± 0.01 AB	0.13 ± 0.00 B	0.10 ± 0.01 C b β	0.15 ± 0.01	0.17 ± 0.01 B b y β
Storage Time (ST)	.003	.000	.004	.000	.007	.000
Treatment (T)	.066	.000	.387	.000	.228	.000
ST × T	.001	.005	.970	.027	.397	.024
Harvesting (R)	.138	.000	.102	.000	.066	.000
Conservation (C)	.950	.559	.600	.331	.649	.003
ST × R	.067	.287	.603	.028	.118	.044
ST × C	.003	.353	.984	.052	.837	.010
R × C	.024	.301	.953	.967	.399	.476
ST × R × C	.005	.000	.885	.316	.467	.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 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.