

Table 6. Absorbance at 470 nm (Carotenoids) 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)	CAROTENOIDS					
	ARBEQUINA		PICUAL		VERDIAL	
	year 1	year 2	year 1	year 2	year 1	year 2
0; 1; 1	8.48 ± 0.33 C x	8.49 ± 0.79 C b x	9.22 ± 1.07 A a x	8.60 ± 0.87 b x	8.55 ± 0.53 B	13.88 ± 1.22 A
0; 1; 2	8.48 ± 0.33 A x	8.49 ± 0.79 A b x	9.22 ± 1.07 A a x	8.60 ± 0.87 A b x	8.55 ± 0.53 B	13.88 ± 1.22 A
0; 2; 1	9.60 ± 0.36 y AB	9.61 ± 0.27 a y	6.30 ± 0.43 AB b y	11.44 ± 0.35 A a y	8.90 ± 0.90 B	14.32 ± 1.05
0; 2; 2	9.60 ± 0.36 A y	9.61 ± 0.27 A a y	6.30 ± 0.43 AB b y	11.44 ± 0.35 A a y	8.90 ± 0.90 B	14.32 ± 1.05 A
4; 1; 1	9.82 ± 0.6 BC a x	9.07 ± 0.50 BC a α	7.96 ± 0.58 AB ab x	8.37 ± 1.21 b x α	12.11 ± 1.10 A b x α	11.48 ± 0.92 B
4; 1; 2	6.29 ± 0.57 B b x	6.35 ± 0.46 B b β	8.38 ± 0.40 AB a x	7.23 ± 0.40 B b x β	11.39 ± 0.41 A b x β	12.26 ± 1.00 AB
4; 2; 1	10.62 ± 0.07 A a y	10.52 ± 1.07 a α	7.43 ± 0.46 A ab y	11.66 ± 1.33 A a y α	14.29 ± 0.32 A a y α	13.54 ± 0.95
4; 2; 2	7.25 ± 0.48 BC b y	6.27 ± 0.26 C b β	6.97 ± 0.43 A b y	8.65 ± 0.61 B b y β	11.34 ± 0.85 A b y β	11.63 ± 0.54 B
8; 1; 1	10.33 ± 0.38 A a x α	10.40 ± 0.68 AB a α	8.98 ± 0.22 A a x α	7.46 ± 1.11 b x α	12.20 ± 0.59 A ab α	14.45 ± 0.74 A a α
8; 1; 2	5.95 ± 0.17 B c x β	5.63 ± 0.37 B b β	7.73 ± 0.20 AB b x β	5.50 ± 0.27 C c x β	11.16 ± 0.24 A bc β	11.06 ± 0.30 B b β
8; 2; 1	10.48 ± 0.92 A a y α	9.96 ± 1.25 a α	5.93 ± 0.13 B c y α	10.88 ± 0.40 AB a y α	13.24 ± 0.40 A a α	14.84 ± 0.45 a α
8; 2; 2	7.49 ± 0.42 B b y β	5.89 ± 0.04 C b β	5.63 ± 0.24 B c y β	6.49 ± 0.26 C bc y β	10.39 ± 0.95 AB c β	10.58 ± 0.70 B b β
14; 1; 1	9.10 ± 0.37 BC a	11.35 ± 0.67 A a α	7.19 ± 0.27 B	7.92 ± 0.67 a x α	10.84 ± 0.93 A b x α	16.14 ± 0.63 A a α
14; 1; 2	5.29 ± 0.54 B b	8.93 ± 0.57 A c β	7.28 ± 0.06 B	5.46 ± 0.20 C b x β	12.04 ± 0.49 A b x β	11.50 ± 0.19 B b β
14; 2; 1	8.95 ± 0.48 B a	10.35 ± 0.51 ab α	6.76 ± 0.65 AB	9.11 ± 0.62 B a y α	14.33 ± 0.34 A a y α	14.22 ± 1.15 a α
14; 2; 2	6.15 ± 0.65 C b	8.98 ± 0.29 B bc β	6.31 ± 0.78 AB	5.96 ± 0.49 C b y β	11.31 ± 0.80 A b y β	11.98 ± 0.89 B b β
Storage Time (ST)	.000	.000	.001	.000	.000	.000
Treatment (T)	.000	.000	.000	.000	.000	.000
ST × T	.000	.000	.000	.000	.002	.000
Harvesting (R)	.000	.099	.000	.000	.001	.695
Conservation (C)	.000	.000	.133	.000	.000	.000
ST × R	.280	.016	.000	.012	.114	.213
ST × C	.000	.000	.284	.000	.005	.000
R × C	.028	.878	.705	.005	.000	.570
ST × R × C	.245	.079	.208	.170	.008	.010

^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.