

Table 8. Bitterness Index 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)<sup>a</sup>.

ST(days); R (1,2); C (1,2)	BITTERNESS INDEX					
	ARBEQUINA		PICUAL		VERDIAL	
	year 1	year 2	year 1	year 2	year 1	year 2
0; 1; 1	1.55 ± 0.00 x	1.58 ± 0.40 <b>AB</b> x	5.16 ± 0.27 <b>B</b> x	3.55 ± 0.42 <b>A</b> x	6.11 ± 0.48 x	7.67 ± 0.41 b x
0; 1; 2	1.55 ± 0.00 x	1.58 ± 0.40 <b>A</b> x	5.16 ± 0.27 x	3.55 ± 0.42 <b>A</b> x	6.11 ± 0.48 <b>AB</b> x	7.67 ± 0.41 <b>A</b> b x
0; 2; 1	1.82 ± 0.00 y	1.09 ± 0.22 y	4.49 ± 0.26 y	4.34 ± 0.21 <b>A</b> y	5.19 ± 0.38 <b>B</b> y	8.85 ± 0.38 <b>A</b> a y
0; 2; 2	1.82 ± 0.00 <b>A</b> y	1.09 ± 0.22 <b>A</b> y	4.49 ± 0.26 <b>A</b> y	4.34 ± 0.21 <b>A</b> y	5.19 ± 0.38 y	8.85 ± 0.38 <b>A</b> a y
4; 1; 1	1.38 ± 0.65	2.00 ± 0.12 <b>B</b> α	6.11 ± 0.31 <b>AB</b> a x	3.59 ± 0.03 <b>A</b> b x	7.81 ± 0.28	7.58 ± 0.36 α
4; 1; 2	1.47 ± 0.65	0.77 ± 0.13 <b>B</b> β	5.95 ± 0.54 a x	3.57 ± 0.16 <b>A</b> b x	6.98 ± 0.44 <b>A</b>	6.41 ± 0.29 <b>B</b> β
4; 2; 1	1.43 ± 0.48	1.36 ± 0.39 α	4.35 ± 0.08 b y	4.08 ± 0.15 <b>AB</b> a y	7.19 ± 0.65 <b>A</b>	7.06 ± 0.78 <b>B</b> α
4; 2; 2	1.27 ± 0.31 <b>AB</b>	1.09 ± 0.09 <b>A</b> β	3.76 ± 0.86 <b>AB</b> b y	3.81 ± 0.11 <b>B</b> ab y	6.91 ± 0.92	6.77 ± 0.46 <b>B</b> β
8; 1; 1	2.60 ± 0.98	1.26 ± 0.27 <b>B</b> a α	5.79 ± 0.80 <b>AB</b> a x	2.77 ± 0.26 <b>B</b>	7.64 ± 1.28	7.11 ± 0.21 ab x
8; 1; 2	2.04 ± 0.39	0.51 ± 0.17 <b>B</b> b β	5.67 ± 1.03 ab x	2.47 ± 0.08 <b>B</b>	5.53 ± 0.07 <b>B</b>	6.22 ± 0.55 <b>B</b> b x
8; 2; 1	2.15 ± 0.53	1.47 ± 0.22 a α	3.99 ± 0.34 bc y	2.72 ± 0.07 <b>B</b>	7.75 ± 0.82 <b>A</b>	8.33 ± 0.47 <b>AB</b> a y
8; 2; 2	1.09 ± 0.52 <b>AB</b>	0.49 ± 0.06 <b>B</b> b β	3.62 ± 0.26 <b>AB</b> c y	2.70 ± 0.18 <b>C</b>	5.95 ± 1.80	7.75 ± 1.14 <b>AB</b> ab y
14; 1; 1	2.75 ± 0.71 a α	0.98 ± 0.27 <b>B</b> α	7.20 ± 0.94 <b>A</b> a x α	3.17 ± 0.16 <b>AB</b> b	7.07 ± 0.35 a	7.42 ± 0.75 a α
14; 1; 2	1.22 ± 0.13 bc β	0.79 ± 0.35 <b>B</b> β	4.39 ± 0.48 b x β	3.32 ± 0.30 <b>A</b> ab	5.61 ± 0.71 <b>B</b> ab	5.86 ± 0.41 <b>B</b> b β
14; 2; 1	2.21 ± 0.42 ab α	1.36 ± 0.66 α	3.97 ± 0.12 b y α	3.93 ± 0.37 <b>A</b> a	7.21 ± 0.77 <b>A</b> a	7.94 ± 0.39 <b>AB</b> a α
14; 2; 2	0.92 ± 0.10 <b>B</b> c β	0.37 ± 0.14 <b>B</b> β	3.21 ± 0.28 <b>B</b> b y β	3.07 ± 0.21 <b>C</b> b	4.96 ± 0.77 b	6.51 ± 0.62 <b>B</b> ab β
Storage Time (ST)	.037	.000	.424	.000	.000	.000
Treatment (T)	.001	.000	.000	.000	.000	.000
ST × T	.011	.002	.000	.006	.061	.015
Harvesting (R)	.097	.103	.000	.000	.166	.000
Conservation (C)	.000	.000	.000	.021	.000	.000
ST × R	.087	.102	.005	.007	.330	.012
ST × C	.002	.005	.001	.352	.008	.021
R × C	.642	.908	.267	.083	.972	.306
ST × R × C	.797	.009	.026	.015	.736	.771

<sup>a</sup> 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  $\pm$  SD of 3 replicates.