

TRITERPENIC ACID CONTENT OF COMMERCIAL SCRATCHED TABLE OLIVE

A. Yurdunuseven^{1*}, M. K. Ünal²

- ¹⁾ Pamukkale University, Faculty of Engineering,
Dept of Food Engineering, Denizli, Turkey
²⁾ Ege University, Faculty of Engineering,
Dept of Food Engineering, Izmir, Turkey

Olive is one of the important fruits among the agricultural products of Turkey having high amount of production and consumption. A better understanding of the health benefits, the importance given to the olive fruit is increasing in both our country and the world. Olive fruits are very important in terms of triterpenic acids. The most abundant acids found in olive triterpenes are oleanolic acid and maslinic acid. These compounds are in particular found in olive fruit shell. The amount of these compounds varies according to the type of olives. The size of the fruit and meat/core ratio may also affect their contents. Carbon skeletons of triterpene compounds formed by merging six isoprene units. Triterpenic acids have a high interest in the field of health due to known activities of these compounds as antioxidant, antimicrobial, antihyperglycemic and anticancer agents. It is important to determine these valuable substances found in the olive fruit with great benefits for human health quantitatively. In this study, among the triterpenic acids, oleanolic acid and maslinic acid contents of commercial scratched table olive varieties of Ayvalik, Edremit, Domat and Çilli were investigated by HPLC. According to the results, maslinic acid contents (0,384- 0,518 mg/g db) were found higher than oleanolic acid contents (0,120-0,164 mg/g db) in all varieties ($P < 0,05$). The differences in maslinic acid and oleanolic acid contents of the olives can be caused by differences on the varieties and cultivation conditions of olives.

Keywords: Olive, triterpenic acid, oleanolic acid, maslinic acid

* Corresponding author: ayurdunuseven@pau.edu.tr