

**FATTY ACID COMPOSITION OF OLIVES GROWN IN
ADANA / MEDITERRANEAN REGION IN TURKEY**

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In this study changes in fatty acids composition of some important olive varieties (Adana Topağı, Adana Yerli, Derik Halhalı, Domat, Gemlik, Girit, Maraş Yerli) grown in Adana/ Mediterranean sub-region were determined during ripening period. Olive varieties were analysed during ripening at the 3 different harvesting times. The analysis of fatty acids were identified and determined by using GC-MS-FID. A total of 14 fatty acids were identified in olives. The amounts of saturated fatty acids and mono unsaturated fatty acids were decreased and the amounts of poly unsaturated fatty acids were increased with ripening in olive fruits. Significant differences were found among varieties in the case of fatty acid composition. Gemlik, Adana Topağı, Manzanilla and Domat varieties showed similar fatty acid composition. Girit has the highest level of oleic acid and the lowest level of linoleic acid among olive varieties.

Keywords: Fatty acid, olive, Mediterranean, oleic acid, linoleic acid

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