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Effect of plant growth regulators on bitterness, physical and chemical characters of black olives in water

This was the first research on determination of bitterness reduction of olives by keeping olives in plant growth regulator contained water. Oleuropein was responsible from bitterness of olive. Hypothesis of this study was that plant growth regulator accelerates the ripening of olives and during this process bitterness of olives will reduce. According to previous studies during olive ripening oleuropein content of olives were decreased. Indole-3-acetic acid, 2,4-dichlorophenoxyacetic acid, gibberellic acid, ethephon and Signum (containing 267 g/kg boscalid and 60 g/kg pyraclostrobin) were used individually in this study. Bitterness of olives was analyzed by oleuropein absorbance value and sensorial taste analysis with 2 day intervals until 8 days. Statistically important differences were not determined on color and tissue hardness values between samples. But sensory bitterness of olives did not reduce enough at the end of this experiment. Future studies should be focused on using of plant growth regulators especially safe chemical substances which had ripeness accelerator properties on olives to reduce the bitterness of olives.

Biography

Yasin Ozdemir has been working as a Research Scientist from 2007−present in the Department of Food Technologies, Ataturk Central Horticultural Research Institute. He was also an Auditor of 'Food Safety and Standards' 2004−2007 in the Yalova Agriculture Ministry Office, Turkey. He has 1st National Olive Oscar Award for his innovative olive technology research project in 2015. His research program involves: eco-friendly food technology, table olive technology, new fruit and vegetable selection works for final step of breeding project, new food technologies, olive oil, food safety and functional foods.

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