

**Title** A study on quantity and quality of olive oils during fruit ripening  
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#### **Abstract**

The oil is a source of energy and a basic nutrient that supply essential fatty acids, vitamins and anti oxidants. We studied qualities and quantities changes of olive leaves and fruits during fruit ripening in Manzanillo and Dezful cv. s grown in Dezful, Khozestan. During ripening of fruits, we measured total lipids and analysed fatty acids by Gas Chromatography in on and off years. The results showed that; important fatty acids of leaves and fruits were oleic acid, palmitic acid and linoleic acid, leaves showed an increasing in percent of palmitic acid but a decreasing in percent of oleic acid during fruit ripening, and fruit showed an increasing in percent of oleic acid but a decreasing in percent of palmitic acid during fruit ripening. Total lipids increased during fruit ripening.