

Influence of Olive Oil Fly, *Bactrocera (Dacus) Oleae (Gmel)*. Infestation on Some Physical and Chemical Characteristics of Olive Fruits and Their Virgin Oil.

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The effect of infestation by *Bactrocera (Dacus) oleae* to olive fruits of the variety Aghizi (Shami) was investigated in Fayoum Governorate, Egypt. Samples containing 0, 20, 0, 60, 80 and 100% infested fruits were analyzed for moisture content, oil content and physical proteins. Infested samples were used for oil extraction. The resulted oil analyzed for iodine value, peroxide value, acid value and refractive index. Infestation decreases the weight, volume and pulp percent of olive fruit. Oil content, refractive index and iodine value were decreased with increasing infestation; the highest peroxide value was at 60% infestation. There is no appreciation change in acidity and moisture content. The fly preferred the fruits which contain high percent of pulp.