

Abstract

Six local populations' varieties of olives were selected for the study of the composition in fatty acid of oils, in order to determine one or more markers making it possible to differentiate the varieties. The whole of the results highlight the accentuated effect of the variety. But, the effect crop year (year) and area (zone of culture) are slightly significant. The relative percentages in fatty acids are balanced, which confers on studied oils a definite nutritional quality. Their composition is remarkable by a wealth of oleic acid. The linoleic acid is represented less than the palmitoleic acid. In our collection, it should be recalled that the samples of Limli and Takesrit are identical point of considering profile in fatty acids (percentage, distribution of saturated, unsaturated, monounsaturated, polyunsaturated and the relationship between them). These results confirm those of the former study physicochemical on same the samples. This study indicates that the fatty acids (80%) offer a clear discrimination between the various populations' varieties. In fact the samples of the collection show the highest rates in oleic acid and monounsaturated fatty acids, namely Grosse of Hamma of the year 1 respectively, 79% and 85% and Azeradj for the same year with 77% and 78%