

Determination of Antioxidant Activity of Oils Obtained from Flavoured Olive Powder

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The aim of this study was to determine the antioxidant activities of the oils extracted without using hexane from the flavoured olive powder mixture obtained by adding spices at certain ratios using two different local olive varieties. Kilis oil and Nizip oil olive varieties were used at a ratio of 68% and various spices such as zahter, ginger, turmeric, sweet and hot pepper, sugar and salt were added at certain ratios and seasoned olive powder was obtained in a suitable formulation. It is aimed to contribute to the food industry by analysing the antioxidant activities of the oils obtained from this mixture. The results obtained were finalised by ANOVA statistical analysis.