











olive fruits, to the formation of hexanal causing oxidative off-flavors, to a decrease in olive oil aroma compounds such as E-hexenal, and a lower concentration of oleic acid which has health benefits. Overall, the oils obtained from olive fruit harvested at the different canopy positions complied with the requirements for EVOO based on chemical parameters set out by the International Olive Council (2019). These results suggest that environmental lighting conditions play an important role in the production of EVOO by controlling olive oil quality regarding, for example, the amounts of phytochemicals present and the extent of oil oxidation.

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