

SUMMARY

Two varieties of olive, dominant in the Wilaya of Tlemcen (Chemlal and Sigoise) and wild olive (OLEASTER), were chosen in regions of (Beni Snous, Remchi, Sebdou, Ourit) to be subject for study of the influence of natural factors (soil, climate ...) and varietal quality olive oils.

The type of cultivar, of course an important influence on the quality of olive oil, each variety gives an olive oil with a physico-chemical and sensory profile of its own.

Microbiological, physico-chemical and sensory analyses were performed on different olive oils, the results indicate that all oils have a satisfactory microbiological quality.

The physico-chemical and sensory analyses allowed us to classify all varieties of oils **Chemlal** (Beni Snous) **Sigoise** (Sebdou) and oil **OLEASTER** (Ourit) in the category of olive oil "*Extra virgin*", while oil variety **Chemlal** (Remchi) is classified in the category of olive oil "*Virgin*".

From the canonical correspondence analysis (CCA), we deduce that the chemical composition of soil (organic carbon) and pH have an influence on the peroxide, the content of clay and limestone soil has an influence on the acidity of the oil factor and geographical altitude also affect the absorbance in the UV and peroxide.

Key words : Variety (Chemlal), Variety (Sigoise), OLEASTER, Olive Oil, Analyses physico-chemical.