

**Table 1.** Detection of (n=35) fungal isolates ability to hydrolyze olive oil using the phenol red medium

<b>Fungal isolates</b>	<b>Seed type / source</b>	<b>Halo of yellow (cm<sup>2</sup>)</b>
<i>Aspergillus sp.</i>	Cashew / Dammam	48.36
<i>Penicillium sp.</i>	Pistachio / Jubail	47.73
<i>Aspergillus sp.</i>	Pistachio / hassa	45.84
<i>Aspergillus sp.</i>	Bean / Dammam	42.08
<i>Aspergillus sp.</i>	Almonds / Jubail	40.82
<i>Aspergillus sp.</i>	Bean / Khobar	40.19
<i>Aspergillus sp.</i>	Cashew / Jubail	40.19
<i>Aspergillus sp.</i>	Pistachio / Jubail	37.68
<i>penicillium sp.</i>	Corn / Khobar	35.8
<i>Penicillium sp.</i>	Pistachio / Khobar	34.54
<i>Aspergillus sp.</i>	Almonds / Khobar	34.54
<i>Aspergillus sp.</i>	Pistachio / Dammam	33.91
<i>Penicillium sp.</i>	Cashew / Jubail	30.14
<i>Penicillium sp.</i>	Pistachio / Khobar	29.52
<i>Aspergillus sp.</i>	Pistachio / Hafr Al batin	28.89
<i>penicillium sp.</i>	Cashew / Jubail	28.89
<i>Aspergillus sp.</i>	Pistachio / Khobar	28.26
<i>Penicillium sp.</i>	Bean / Jubail	27.63
<i>Penicillium sp.</i>	Nut / Jubail	26.38
<i>Penicillium sp.</i>	Bean / Jubail	21.98
<i>Penicillium sp.</i>	Nut / Dammam	21.98
<i>Alternaria sp.</i>	Almonds / Hassa	15.7
<i>Aspergillus sp.</i>	Cashew / Jubail	-
<i>Aspergillus sp.</i>	Cashew / Jubail	-
<i>Fusarium sp.</i>	Corn / Dammam	-
<i>fusarium sp.</i>	Corn / Khobar	-
<i>fusarium sp.</i>	Corn / Jubail	-
<i>fusarium sp.</i>	Corn / Hassa	-
<i>fusarium sp.</i>	Corn / Hafr Al batin	-
<i>Alternaria sp.</i>	Pistachio / Dammam	-
<i>Alternaria sp.</i>	Pistachio / Khobar	-
<i>Alternaria sp.</i>	Pistachio / Hafr Al batin	-
<i>Alternaria sp.</i>	Bean / Dammam	-
<i>Alternaria sp.</i>	Almonds / Khobar	-
<i>Alternaria sp.</i>	Almonds / Hassa	-

