OLIVE OIL PRODUCTION

1. Olives
2. Washing & Sorting
3. Hammer Mill
4. Enzyme treatment/Malaxation
   - Holding time, 1-2 hrs.
   - At room temperature
5. Oil extraction with decanter
6. Crude olive oil
7. Centrifuge for clarification
8. Clear Olive oil
9. Addition of talc,
   Superfine micro: 0.3 – 0.7%
   Fine micro: 1 – 4%
10. Pectinex Ultra Olio
    200 - 400 ml/MT in mill or malaxer
11. Pomace
12. Solid & Water

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Remarks

Clear & stable olive oil production with
Pectinex® Ultra Olio

The positive contribution of olive oil to human nutrition has been well known for more than 2,000 years. With an increasing awareness of the importance of healthy food, the consumption of olive oil has steadily increased over the years.

Benefits

The application of our enzyme product Pectinex® Olio offers a number of benefits for olive oil producers,

- Increased yield
- Improved oil quality
- Smoother operation of machinery
- Faster and sharper oil/water separation
- Drier pomace with less residual oil
- Increased oil clarification
- Reduced waste water

Besides these benefits, Pectinex® Ultra Olio result in better storage stability. The oil can show an increased content of polyphenols and vitamin E (tocopherol), which stabilizes the oil against rancidity. When olives with a higher degree of acidity are processed, the application of Pectinex® Ultra Olio yields oil with a reduced amount of free fatty acids.

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