OLIVE OIL
How is it produced?

OLIVES
after picking, the stems, leaves & twigs are removed

CRUSHING
the olives are crushed into a paste

MALAXATION
the olive paste is slowly mixed

EXTRACTION
the oil and water is separated from the olive pomace by pressing or centrifugation

FILTRATION
the oil is separated from the water

the oil is evaluated for its quality

OLIVE POMACE

TREATMENT
olive pomace is treated with solvents to extract the remaining oil

REFINING
solvent is removed

extra virgin or virgin olive oil is added

extra virgin olive oil
highest quality: < 0.8% free acidity

virgin olive oil
0.8-2% free acidity

lampante olive oil
not fit for human consumption: > 2% free acidity

olive oil

refined olive oil

olive-pomace oil

extra virgin or virgin olive oil is added

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