



Casa Olio Sperlonga S.p.A.

Via Madonna delle Grazie, 54-04015 PRIVERNO LT ITALY
PHONE +39 0773 924476 / 924477 / 924039 - FAX 924498
IVA/VAT IT01366600516 c.s. € 1.000.000,00
e-mail: info@sperlonga.com Webpage: <http://www.sperlonga.com>

OLIVE OIL PROCESS

The first step towards olive oil is the olive press. A machinery is used to crush the olive pulp. The olive must be pressed as quickly as possible. An olive fruit is composed by 50% of water, 30% of solid and 20% of oil.

This last is virgin oil. According to the acidity degree, we have different quality of oil:

- **EXTRA:** the highest quality, with acidity $\leq 0.8\%$;
- **VIRGIN:** good quality, with acidity $\leq 2\%$;
- **LAMP OIL:** not edible, with acidity $> 2\%$

While *extra virgin* is ready to be bottled, *virgin* oil can be blend to have pure olive oil. The solid residue pomace is composed by 5-7% of oil. It is extracted by exane to have row pomace oil. Than there is a refining process (it is a physical process to have deodorization, deacidification, and bleaching of oil).

Lamp oil too has a refining process.

By this way we can have refine olive oil and refined pomace oil that is pure olive oil and pomace olive oil. No much people knows that there is no difference in fat acid composition between virgin oil and refined oil.

Refined olive oil – edible.

Extra virgin olive oil – 99% is filtered before bottling.

Residue pomace – solid.

Dry pomace – used for animal feeding, etc.

Raw pomace oil – 30-40% acidity before refining.

Refined olive oil + virgin oil – blended for taste, color, etc.