

INTERNATIONAL QUALITY and PURITY STANDARDS for OLIVE OIL

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Olive oil as a fruit oil is extracted by a specific technology that give us the virgin oil.

That last if proper to compsunition is utilized for human nutrition without refining.

Olive oil in the virgin form has its own standards,based on two aspect:

-genuinity

-quality

Genuinity is the quality ascertained by a number of analytical procedures that give a guarantee of derivation of the oil from the fruit,no other adulterating oils being present

Quality for the virgin oil is a set of properties analitically and organoleptically proved.

Genuinity is a mandatory requirement also for "Olive Oil",a mixture of refined and virgin.

The addition of the virgin to the refined is done in order to partially restore the components lost during refining.

From the pomace residual to the extraction of virgin oil an oil is obtained "pomace and olive oil"wich has analytical properties very different from the oils obtained by physical means.

Technology is changing and today part of the pomace oil is obtained without solvent extraction.