



OLEOIBEROLIVA S.L.L.

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MANUFACTURING PROCESS

For obtain this impeccable quality juice, it all begins in the fields of olive trees where our olives born.

In Oleoiberoliva we know that it is important to control all phases of the process, since the oil characteristics are determined by all, controlling from the harvest on the olive tree until finish with the storage at the oil cellar.

1.- HARVEST

The proper time of collection should be when the olive has its optimum ripeness, considering that time when the fruit has the highest amount of oil of its best characteristics. It is a requisite in Oleoiberoliva for obtaining a quality product; remove the fruit from the olive tree from the one lying on the ground.

In this phase we control the quality of the fruit, controlling the time of harvest, the origin of the fruit (tree or ground) and the way of doing the harvesting.

Currently we use the mechanical process for collecting, because it reduces damages in the olive tree and in the olive.

2.- TRANSPORTATION

The entire harvest is carried out to the mill where the fruit will be separated the ones from the flight and the ones of the ground. The harvest of the day must arrive to the oil press in the afternoon, because for obtaining a high quality olive oil the olive must be processed in the 7 hours following to the collection.

We turn to the treaty of olive cleansing using an air stream. The fruit goes through a sieve to remove the lighter impurities such as leaves, stalks, etc. Once cleaned and weighed, the fruit will be stored in clean bins of 30.000-40.000 Kgs waiting for processing. To avoid altering the quality of the olives they have to stay a short time on hold, we milled within 7 hours of receipt.

Before the milling our people obtain a sample of the fruit, to be sure about the quality and organeoleptic characteristics of it.

3.- PREPARATION OF THE PASTE

3.A.-Milling

Here we intend to break the tissue where we can find the oily matter. We realize it, as evenly as we can.

3.B.- Batter

The mission of the batter is to gather the dispersed liquid droplets in the ground paste in related continuous phases, to facilitate and enhance the solid-liquid separation, based on the density difference between the two.

4.- SEPARATION OF SOLID-LIQUID PHASE

This operation involves the mechanical separation of the olive components between solids and liquids. (Solid: flesh and blood and fluids; virgin olive oil and vegetation water). In Oleoiberoliva we use the centrifugation system.

5.- STORAGE

Finally, we store in our warehouse the Extra Virgin Olive Oil, where it will wait to be consumed and relished by our customers. Maintaining always the optimum storage conditions:

- 1) Low light
- 2) Avoid contact with the air
- 3) Maintain proper temperature for oil.

In OLEOIBEROLIVA, we carried out the packaging and preparation of our 100% extra virgin olive oil with our two flagship brands: BUTAMARTA and OLIVAR DE SOTO. With this seal of identity, we want to get to you, based on two basic pillars:

- A.) Quality
- B.) Service

