

OLIVE OIL PROCESSING COURSE

modern



olives



OLIVE OIL PROCESSING COURSE

Storage – Tanks – Buildings



Oil storage

The top row of the slide contains five screenshots of software interfaces. From left to right: 1. A control panel with various input fields and buttons. 2. A control panel with a 'Starting Tank' dropdown and other parameters. 3. An 'Oil Storage Chart' showing a grid with columns for 'Date', 'Time', 'Temp', 'Humidity', 'Pressure', 'Flow', 'Level', 'Status', 'Alarm', and 'Event'. 4. A 'modern olives analytical services' logo and a document titled 'Analysis Report'. 5. A document titled 'Oil Storage Chart' with a grid.



11:30am



12:30am



12:30am



01:30pm



09:30pm



Oil storage

- Temperature: 15 – 18°C
- No light.
- Settlings drained regularly.
- Nitrogen.



Oil storage

- Insulated.
- Electric illumination only.
- Well designed drainage system.
- Temperature control system.
- Secure.



Oil storage



Photos Jose Alba

Oil storage



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Oil storage



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Oil storage



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Oil storage



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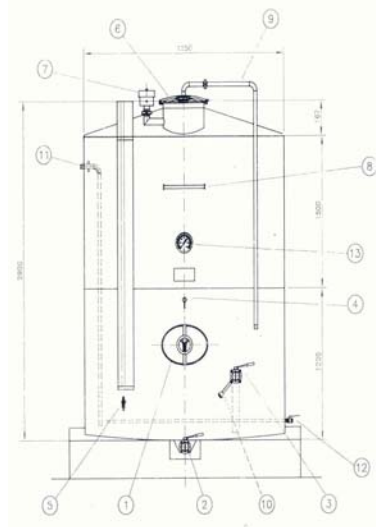
Oil storage



Oil storage



The Tank



The Sediments



Nitrogen



Nitrogen



Quality Control



Bulk Deliveries



Finish Products



Olive oil tasting

Harvesting: Grubby, Earthy, Anthracnose, Mouldy, Wet Hay, Stewed Fruit.

De-leafing: Leafy, Extreme Bitterness, Astringent, Metallic.

Washing-fruit storage: Fusty, Mouldy, Musty.

Crushing: Metallic.

Malaxing: Cooked, Caramel, Burnt, Metallic, Winey.

Separation: Black water.

Storage: Rancid, Muddy, Winey.





Why blending is necessary?

- To improve the overall taste profile of the blended oils (Balance).
- To meet customer requirements.
- To lift one dimensional or particularly flat oils.
- To maintain consistency from year to year and within a year.
- To win medals (Marketing).
- To meet legal chemical parameters.
- To profit from it (Richard Gawell)!!!



What to do before blending?

- Obtain as much background information about the oils to be used as possible (Variety, location, processing method, storage conditions, etc.).
- Use laboratory tests (FFA, Peroxides, Polyphenols, Bitterness, Shelf Life, fatty acid profile and sterols if out of limit values are suspected).
- Ideally wait between 5 and 7 weeks before blending.
- Have a clear idea of what you want to achieve.





What to do while blending?

- Taste all the available oils several times.
- Write detailed notes about them highlighting the most distinctive characteristics of each oil.
- Compare strengths and weaknesses of each oil.
- Rank them according to intensities.
- **BLEND.**
- At the completion of each blend review the final product, keep notes and samples of each blend attempt.
- Cleanliness and hygiene.
- Are you happy with the blend?



Some facts about blending

- It is far easier to reduce the quality of a good oil by blending than it is to increase the quality of a poor oil.
- Excellent oils are blended from very good oils.
- Only small inadequacies can be improved by blending.
- Blending can not mask a fermentative fault (Fusty, musty, muddy, etc.).
- Some oils have no place in a blend.
- Remember that dirty mouth feeling will increase with age.
- Bitterness is not easy to mask.
- Strong dominant varieties (Picual) will dominate the profile of a blend if added in more than 30%.

