

At Interprofesional del Aceite de Orujo de Oliva (ORIVA) we believe that evolution is growth.

And we know that getting started is just the first step to do so. With this in mind, the producers of olive pomace oil have joined forces to work at **ORIVA**.

Our new brand constituting an effort to **combine the tradition** of a sector with its commitment to **future values**, to continuing to innovate and respect the environment; in short, to offering a **great food product** to both the hospitality and food industries and, of course, all consumers.



More information at www.oriva.es



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When coming together guarantees a sustainable future.

The Interprofesional del Aceite de Orujo de Oliva is an association comprised, in turn, of five national associations in the olive sector:

-  The National Association of Olive Pomace Oil Companies, **ANEQ**.
-  **Agri-food Cooperatives of Spain.**
-  Spanish Federation of Olive Oil Manufacturers, **INFAOLIVA**.
-  National Association of Industrial Packers and Refiners of Edible Oils, **ANIERAC**.
-  Spanish Olive Oil and Olive Pomace Oil Industry and Export Trade Association, **ASOLIVA**.

These five associations encompass the productive, industrial and marketing sector of olive pomace oil.



A source of health

Olive pomace oil is obtained through a **process of extraction of alperujo** - composed of water, skin, pit and oil residues resulting from the milling of olive oil - and the refining of the raw pomace oil obtained from said extraction. Once the refining process is completed, the refined pomace oil is blended or mixed with a small proportion of extra virgin olive oil.

Thanks to new innovative and efficient production processes, we **obtain** a quality food product: **olive pomace oil**, one of the healthiest oils in the world.

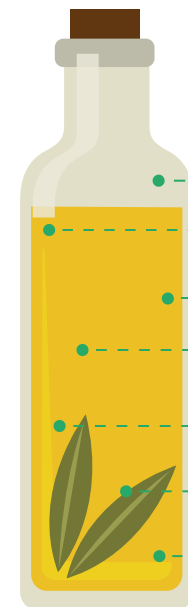
This a product that comes from olive groves and is rich in oleic acid, an ingredient playing a key role in reducing cholesterol levels. It also contains antioxidants and other bioactive compounds boasting **potential beneficial properties for health**.



Olive pomace oil compounds

Olive pomace oil is an essential monounsaturated fat, containing up to 85% **monounsaturated** fatty acids, mainly oleic acid (C18:1).

Up to 2% of the oil (unsaponifiable fraction) is formed by a group of compounds with bioactive properties:



- Squalene
- Phytosterols, such as β -sitosterol
- Aliphatic fatty alcohols
- Triterpene acids (oleanolic and maslinic)
- Tocopherols, mainly α -tocopherol
- Triterpene acids (oleanolic and maslinic)
- Phenolic compounds, including hydroxytyrosol



Other benefits of olive pomace oil

Olive pomace oil offers a series of benefits that may surprise most consumers.

Quality

Olive pomace oil belongs to the olive family and is the second best vegetable oil, just after Olive Oil, in any of its varieties.

Consumption

In relation to other vegetable fats, Olive Pomace Oil can be subjected to a greater number of frying foods and maintain its quality and stability, which makes it a profitable and long-lasting product for the hospitality and food industries.

Taste

It does not alter the organoleptic properties of the foods that are fried with it, as it is an oil featuring neutral characteristics.