

HOW IS OLIVE POMACE OIL PRODUCED?



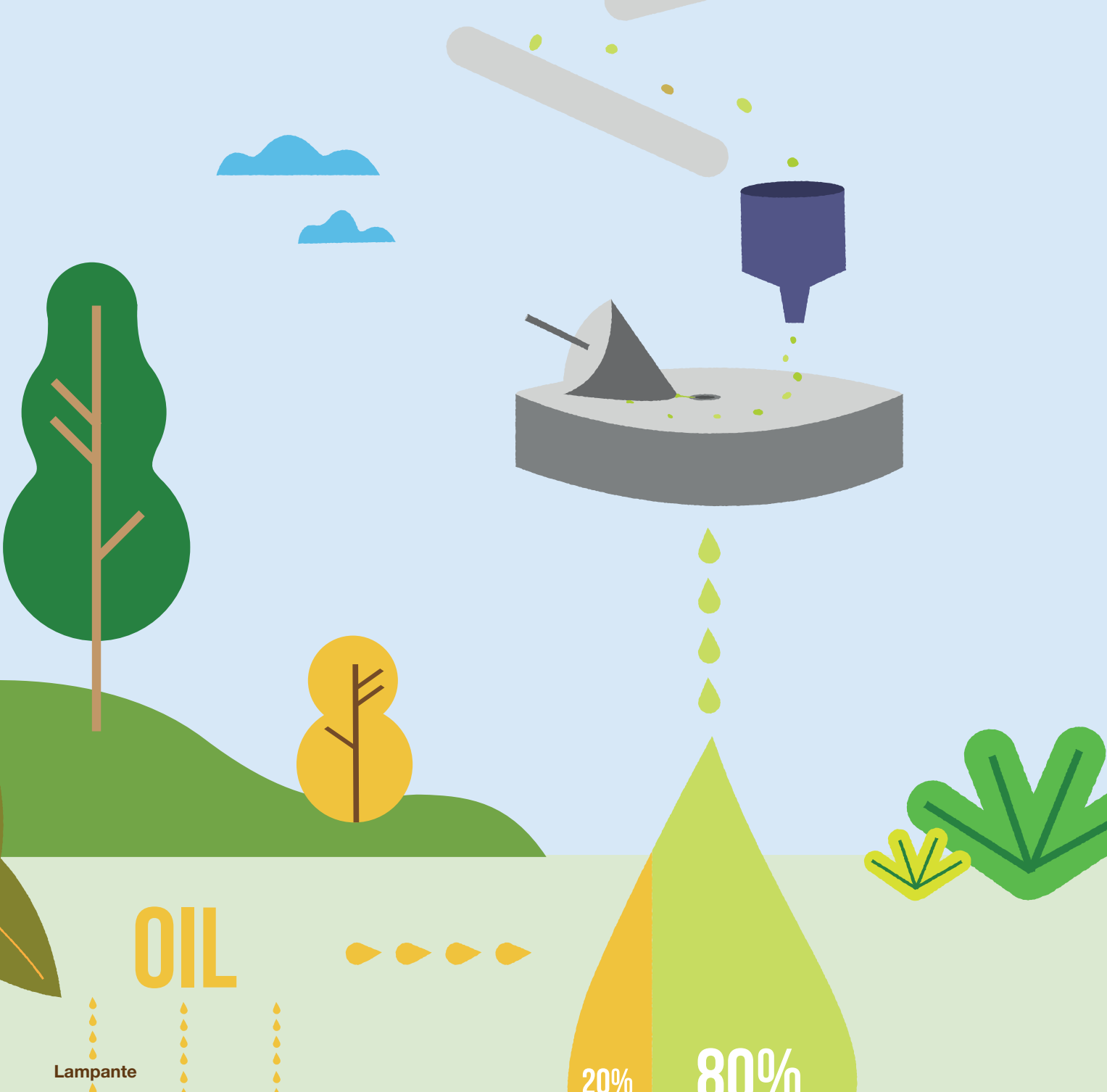
OLIVE GROVE

The place where this wonderful fruit, the olive, grows.



ALMAZARA

The mill where the oil is extracted from the olives.



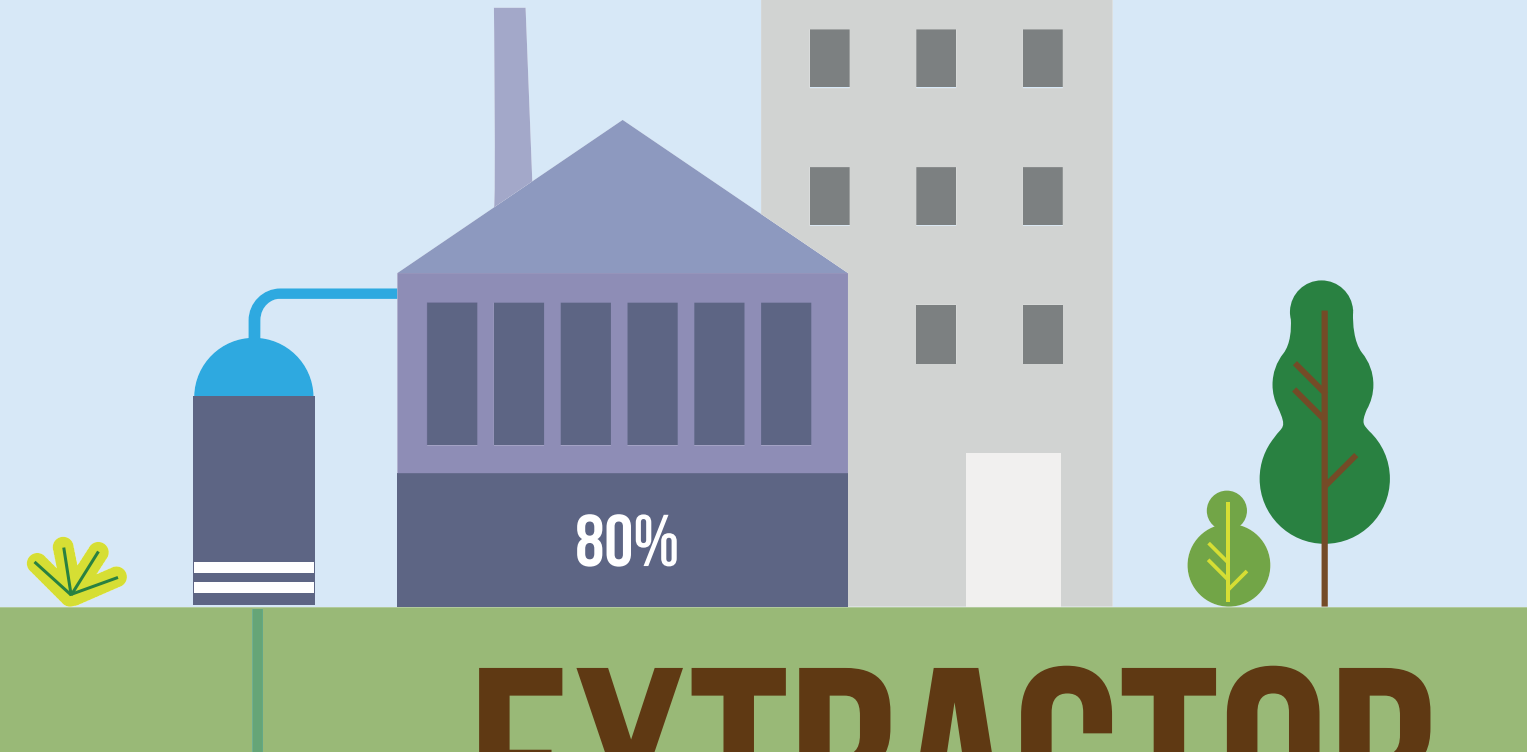
OIL



20%
80%

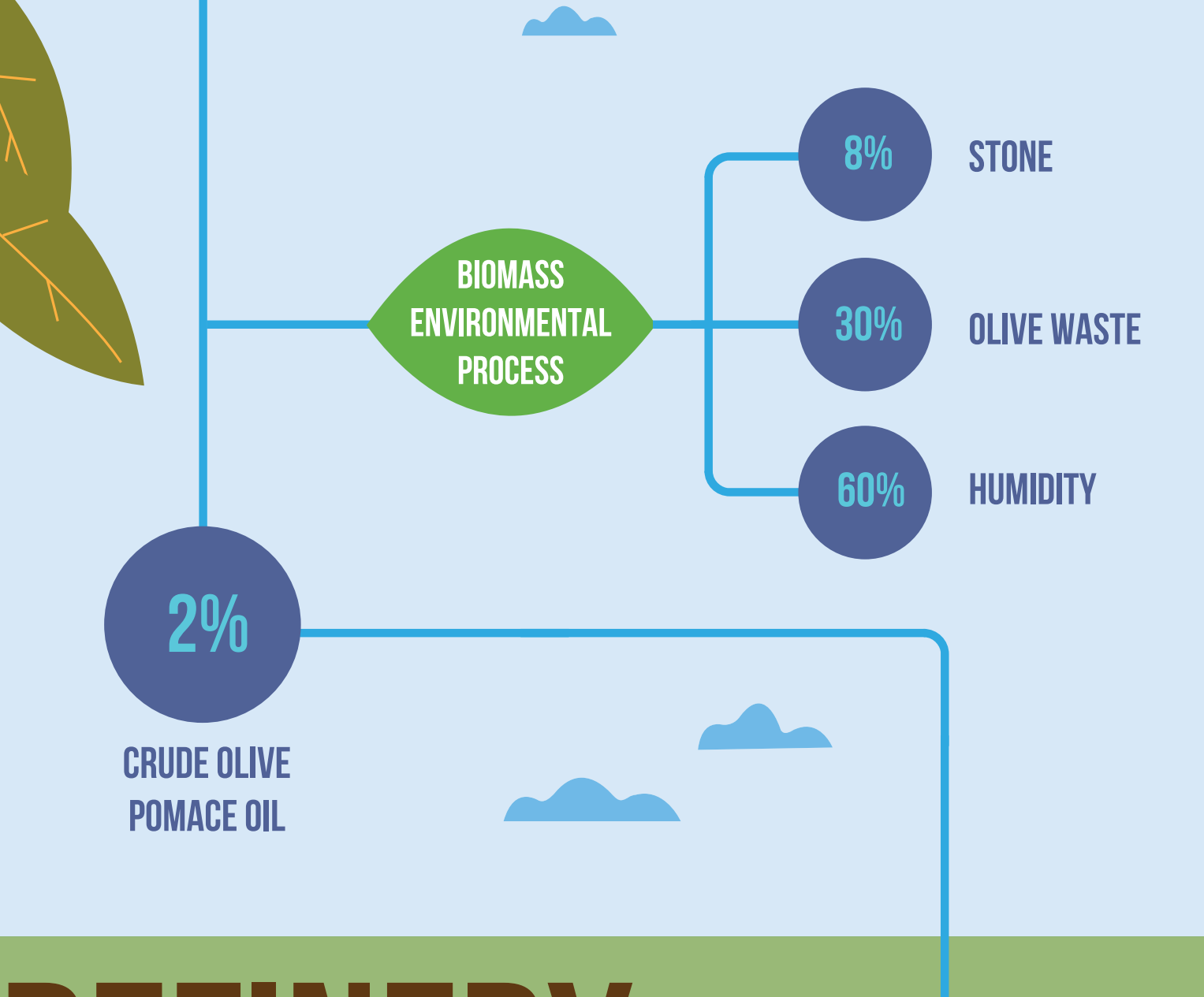
ALPERUJO

Composed of water and skin, stone and oil residues resulting from olive milling.



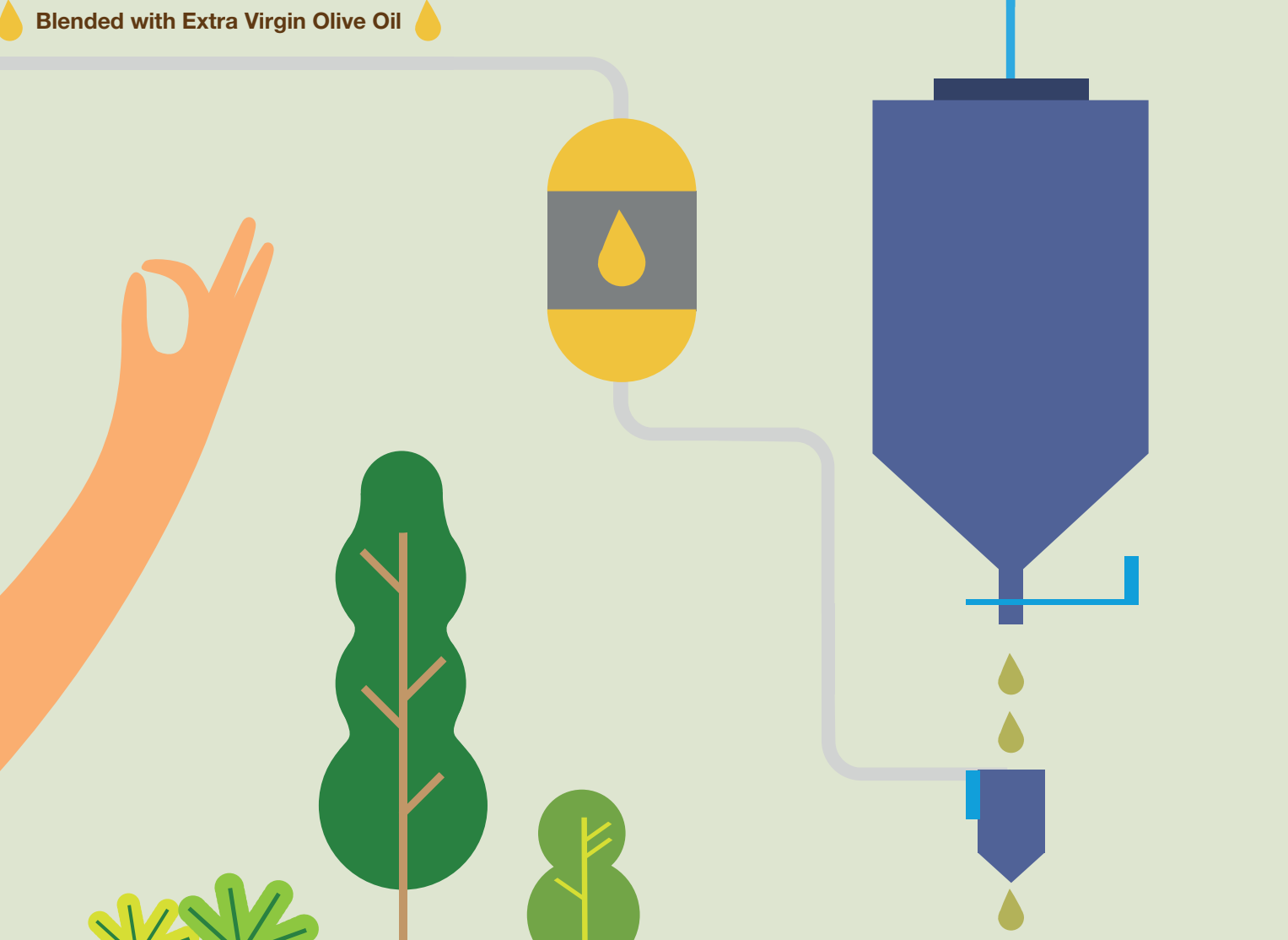
EXTRACTOR

This industry converts the alperujo into Crude Olive Pomace Oil.



REFINERY

The Crude Olive Pomace Oil is processed to make it suitable for consumption.



BOTTLER

The Olive Pomace Oil is bottled for its consumption.



OLIVE POMACE OIL

