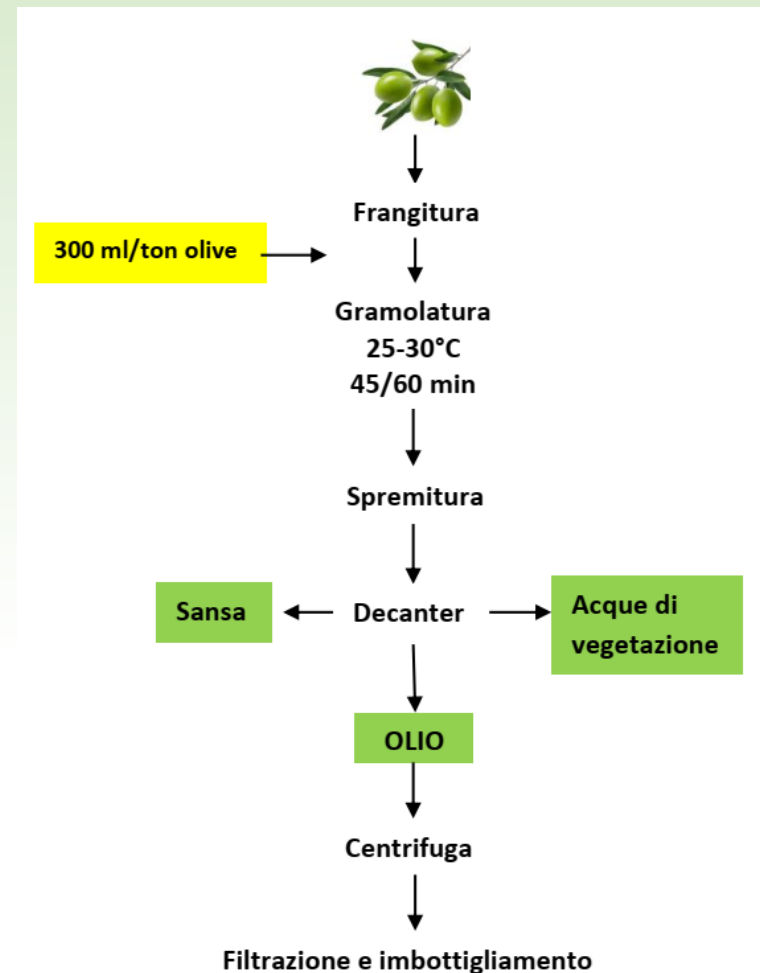
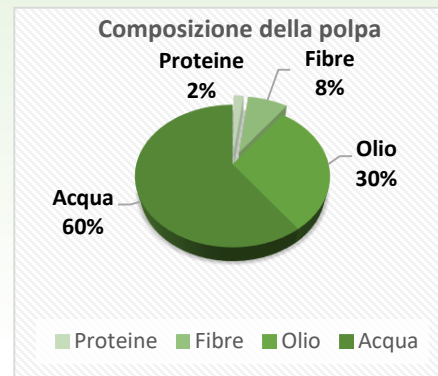
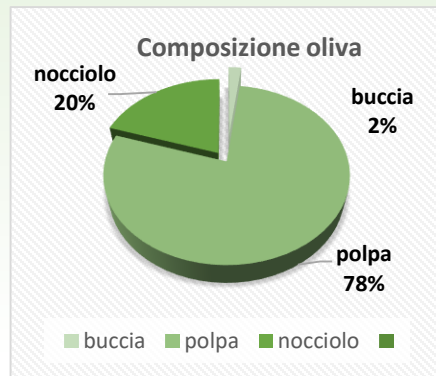


Trattamento olii Extra Vergini con Bioliva (Paesi Extra Europei)



Prove pilota in Italia – olive CIPRESSINO CASSANESE LECCINO
300 Kg di olive per processo – BIOLIVA 300 ml/T – 30°C – 30 min – in pressa

	Cipressino		Cassanese		Leccino	
	controllo	Bioliva	controllo	Bioliva	Controllo	Bioliva
Olive analyses						
Oil content %	19.9		16.1		18,0	
humidity %	55.1		21.1		20.3	
solids%	25.00		62.8		61.7	
Oil analyses mg/kg⁻¹						
Free acidity (oleic %)	0.4	0.3	0.5	0.4	0.3	0.3
Phenols (caffeic mg/kg ⁻¹)	90	105	122	153	112	131
Free OH tyrosol + aglycons	13	22	45	63	40	55
Free tyrosol + aglycons	7	12	20	32	15	26
Tocopherols (mg/kg ⁻¹)	77	89	95	114	117	135
o-diphenols (eq cfeic)	52	63	70	89	58	71
Peroxide index (meqO ₂ /kg ⁻¹)	6.2	6.0	5.0	5.0	6.0	5.0
Oxidative stability Swift's test	7.0	9.2	12.1	14.7	10.1	11.8
Coloro index	8.1	12.9	4.6	6.9	2.6	4.3
Organoleptic scoring (1-9)	6.6	6.9	7.5	7.9	7.0	7.4
Spicy scoring	2.1	2.4	1.6	1.9	2.3	2.6
Green fruit scoring	2.7	3.1	1.7	2.0	1.6	1.9
Pleasant volatiles	230.4	309.7	381.1	494.1	401.7	513
Unpleasant volatiles	63.4	52.3	56.5	45.7	52.2	38.8
Absolute yield %	16.7	17.9	13.1	14.2	15.4	15.9
Relative yield %	83.9	89.9	81.3	88.2	86.0	88.3
Waste water analyses						
Phenols (g/L)	7.1	7.3	9.2	10.7	8.8	9.0
Oil g/L	1.38	1.15	1.5	1.31	1.33	1.00
Dry matterg/100ml	11.0	10.5	11.5	10.4	10.1	10.2
Chemical Oxygen Demand g/L	135.7	129.6	158.9	145.0	178.7	165.5