



OLEOCLAR

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 Clarifier and stabiliser of the extra virgin olive oil

→ TECHNICAL DESCRIPTION

Oleoclar is a product to be used for the clarification and stabilization of the extra virgin olive oil. Scientific studies have confirmed that the extra virgin olive oil expresses the maximum of its characteristics at a chemical, organoleptic, nutritional and health level just after the extraction, that is at the exit from the decanter or separator.

The oil, at this stage, has a high degree of turbidity caused by the suspension of a whole series of substances: finely micronized water, air, proteins, enzymes, pectins, mucilages, etc., which contribute to make its appearance hazy and opalescent. All these compounds are highly reactive – above all the enzymes and the watery fraction – and could start degradation processes affecting both the fatty substance and the polyphenolic fraction. The substances tend to settle on the bottom of the tanks, thereby forming in a short time a muddy deposit, commonly known as sludge, that could compromise the organoleptic characteristics of the oil.

According to the turbidity degree, the addition of 250-500 g/100 kg of **Oleoclar** enables to clarify the oil within 48 hours, accelerating the natural precipitation of the suspended fraction. The so obtained clarifying effect is comparable to a filtration.

The action of **Oleoclar** is not limited to the simple clarification: it also binds indissolubly with the suspended particles and blocks their hydrolytic and oxidant activity, protecting the oil from any alteration and degradation of the lipid and bio-phenolic matrix.

Experimental trials have shown that the oil, just extracted and clarified with **Oleoclar**, is not subject to increases in acidity, number of peroxides, extinction values in the ultra violet; the content of the noble fraction of polyphenols decreases very slowly over time. All this is the consequence of the immediate removal of the degradation sources, such as lipolytic and polyphenoloxidasic enzymes.

In short, the utilization of **Oleoclar** as much as possible close to the extraction, enables to protect and to maintain for a long time the chemical-organoleptical characteristics of the extra virgin olive oil, preventing aroma decays and the formation of undesired smells and tastes.

→ COMPOSITION AND TECHNICAL CHARACTERISTICS

Cellulose, silica gel.

→ DOSAGE

From 250 to 500 g/100 kg of oil, according to the turbidity. In case the turbidity is particularly high, it is suggested to dose up to 750 g/100 kg.





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→ INSTRUCTIONS FOR USE

Oleoclar is easily dissolved into oily liquids and can be directly added into the oil to be treated, homogenizing with a gentle stirring.

→ ADDITIONAL INFORMATION

Oleoclar can be used preferably just after the separation (decanter or centrifuge separator). The dosage can be carried out in line with suitable equipments or during the static stage, distributing the product into the common containers for oil (drum type "Milan" or in stainless steel) or into the storage tanks. The clarification is generally obtained in at least 48 hours and depends on the original turbidity of the oil, dosage and volume of the container. When the clarification has been obtained, it is necessary to separate as soon as possible the clear fraction from the sludge. It is possible to use **Oleoclar** for aged oils to obtain a clean colour, resulting more lively, and a clean taste, with the improvement of the organoleptic characteristics.

→ STORAGE AND PACKAGING

Store in a cool dry place, away from direct sunlight and heat.

10 kg net bags.

