

- **Commercial name of the product:** Fatty acids.
- **Product definition:** By-product of olive pomace oil distillation and deodorization.
- **Qualitative and quantitative composition:**

Composition in fatty acids by gas chromatography (% of total acids):

Myristic acid	0,0 - 0,20
Palmitic acid	7,5 - 20,0
Palmitoleic acid	0,3 - 3,5
Stearic acid	0,5 - 5,0
Oleic acid	55,0 - 83,0
Linoleic acid	3,5 - 21,0
Linolenic acid	0,5 - 2,0
Arachic acid	0,0 - 0,6
Gadoleic acid	0,0 - 0,4
Behenic acid	0,0 - 0,3

- **Description of the processing:** During the distillation process, the fatty acids that, after distillation and subsequent condensation, are separated from the oil using a vacuum and temperature, are stored in tanks for subsequent distribution.
- **Commercial presentation:** Bulk.
- **Storage conditions:** Temperature controlled at 40-50 °C and in closed containers.
- **Transport conditions:**
-Isothermic tanker used exclusively for the transport of food.
- **Final destination:** Companies, for processing into animal feed.