

- **Commercial name of the product:** Olive pomace refinery pastes.
- **Product definition:** By-product of the olive pomace oil neutralisation and winterisation process.
- **Qualitative and quantitative composition:** These are by-products from the neutralisation and winterisation of the oil, composed of a mixture of soap, caustic soda, phosphatides, waxes, impurities, oil, etc.
- **Description of the processing:**
During chemical neutralisation (detailed below) free fatty acids contained by crude oils are eliminated, resulting in the formation of pastes and the production of neutral oil.

Both are passed through a centrifuge, which will completely separate the neutral oil – which continues to be processed – from the pastes, which will be stored in their particular tanks.

In addition to through neutralisation, pastes are also produced in the winterisation process. This process consists of a fractional crystallisation which aims to separate out the glycerides with a higher melting point that cause cloudiness. This process yields two phases, one with the paste ready to bleach, and the other with the paste itself.

- **Commercial presentation:** Bulk
- **Storage conditions:** Ambient temperature, closed tanks.
- **Transport conditions:**
-Tanker: Used exclusively for the transport of food at ambient temperature.
- **Final destination:** Processing companies that separate out the fats and use them for animal feed or cosmetics.