

Product trade name	Fatty acids.
Product definition	Residue from distillation by physical neutralization of olive pomace oil.
Process description	During the distillation process, the fatty acids are separated from the oil by vacuum and temperature, which, after distillation and subsequent condensation, are stored in tanks for subsequent distribution.
Commercial presentation	Bulk.
Transport condition	Authorized tanker for the transport of waste
Storage conditions	Tempered at a temperature of 40-50°C and in closed containers.
Final destination	Authorized waste management companies.

PHYSICO-CHEMICAL CHARACTERISTICS		
Acidity (oleic acid %)		60-70
Composition in fatty acids by gas chromatography (% of total acids):	Myristic acid	0,0 – 0,10
	Palmitic acid	10,0 – 20,0
	Palmitoleic acid	0,3 – 2,5
	Stearic acid	1,5 – 4,0
	Oleic acid	60,0 – 75,0
	Linoleic acid	7 – 15,0
	Linolenic acid	0,5 – 2,0
	Arachic acid	0,0 – 0,6
	Gadoleic acid	0,0 – 0,4
	Behenic acid	0,0 – 0,3
Composition in sterols by gas chromatography.	Cholesterol (%)	0,1
	Brassicasterol (%)	0,14
	Campesterol (%)	3,8
	Stigmasterol (%)	1,6
	Betasitosterol (%)	93,7
	Delta-7-stigmastenol (%)	0,15
	Erythrodil+Uvaol (%)	2,5
	Total Sterols (mg/kg)	7.000