

Product trade name	Olive pomace refinery pastes.
Product definition	By-product of the process of neutralization and winterization of olive pomace oil.
Process description	<p>During neutralization (which can be carried out both by physical and chemical processes) the free fatty acids contained in crude oils are eliminated, giving rise to the formation of pastes and obtaining neutral oil.</p> <p>Both are passed through a centrifuge that completely separates the neutral oil, which continues its process, from the pastes, which are stored in separate tanks.</p> <p>Pasta is also produced in the winterization process. Said process consists of cooling the oil to achieve the crystallization of the waxes and subsequent separation by centrifugation. Two phases are obtained from this process, one the oil ready to bleach and the paste itself.</p>
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.
Commercial presentation	Bulk.
Transport condition	Tanker: Used exclusively for the transport of food at ambient temperature.
Storage conditions	Ambient temperature, closed tanks.
Final destination	Processing companies that separate out the fats and use them for animal feed or cosmetics.