

Olive oil extraction

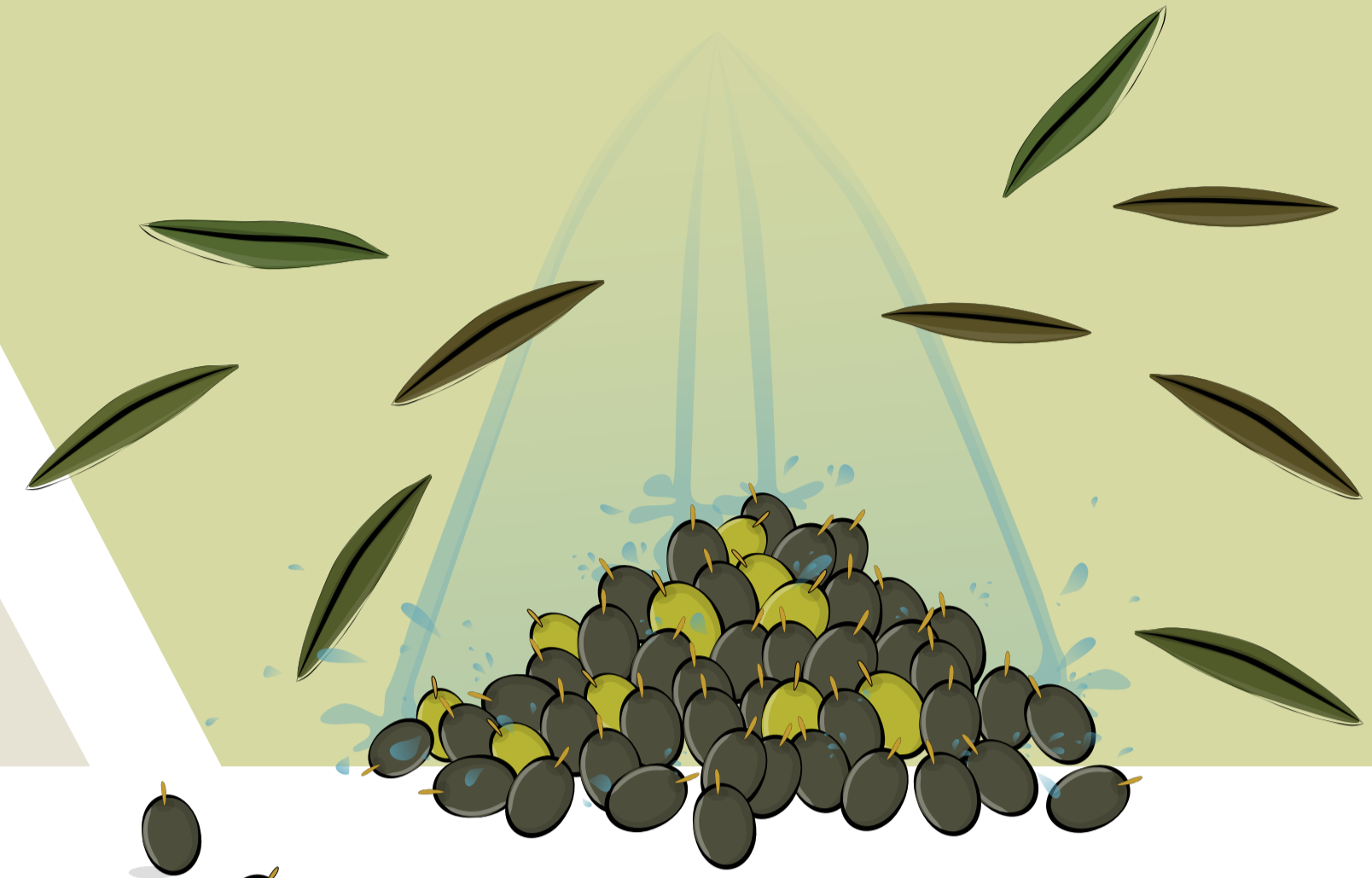
6 to 8 kilos of olives



It takes **6 to 8 kilos** on average to produce **1 litre** of olive oil. The olives are picked and quickly taken to the mill.

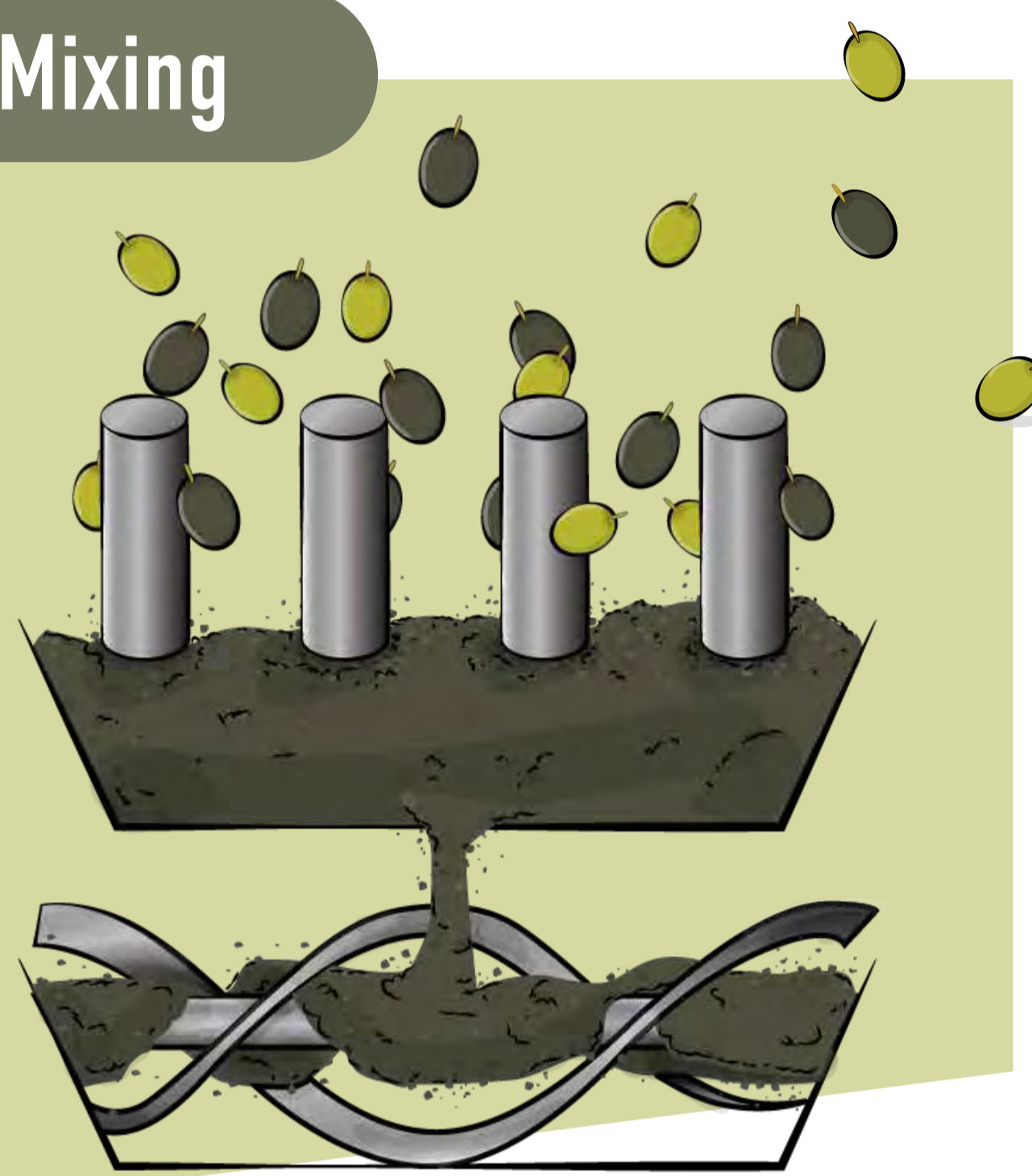
1 Removing the leaves and Washing

The leaves and stalks are removed, and the olives washed.



2 Grinding / Mixing

The whole olives are crushed in the mill or grinder into a paste that is then gently mixed to form large drops of oil.



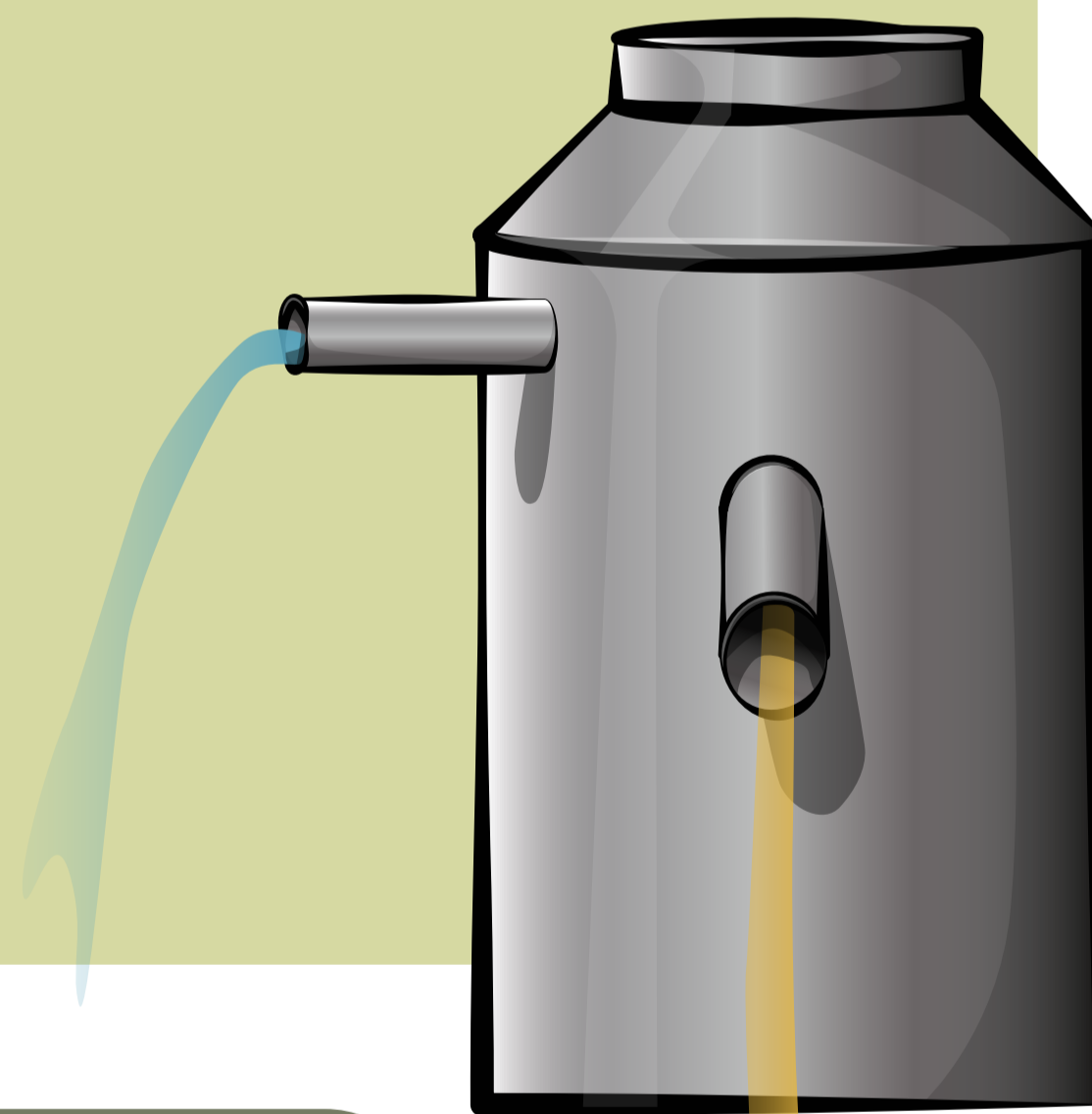
3 Extracting

The pulp is separated from the ground olives, water and oil by cold extraction.



4 Separating

The oil is separated from the amurca (water contained in the olives) either by decantation or by centrifugation.



Exerting pressure with a hydraulic press

1st cold press

Or

by centrifugal force

Cold extraction

5 Storage

Before the olive oil is stored in a stainless steel vat, it can be filtered to preserve it better.



1 liter of olive oil

6 Bottling

The opaque containers protect the olive oil from the light, and therefore oxidation.



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