



DATA SHEET
Olive Pomace Oil

OLIVE POMACE OIL

Rich in oleic acid

"Oil exclusively obtained through product process, after the olive oil extraction and oils obtained directly from olives." (Ref. Reg. UE No. 29/2012)

The olive pomace oil BASSO is the oil obtained from refined olive pomace oil blend and extra virgin olive oil purchased from qualified suppliers. Olive pomace oil is rich in oleic acid, has the peculiarity of resist to very high temperatures and have a high fume point (temperature at which oil begins to deteriorate producing volatile substances toxic as acrolein). This feature makes it a great product for frying every types of dishes. This product is especially suitable as ingredient in bakery products (cakes, bread, bagels, biscuits, etc.). Thanks to its high content of waxes, it is able to confer all this products a friability similar to the one conferred by butter. Because of its neutral taste, this oil can also be used to dressing foods which is to preferable not to alter the taste.

TYPE OF PRODUCT

Olive pomace Oil

TYPE OF PACKAGING

glass bottle type "basso new" 1 L

TYPE OF RAW MATERIAL

olives multi-variety

RAW MATERIAL ORIGIN

Italy and Spain

TYPE PROCESSING

The olive pomace oil is derived from the "pomace", the solid by-product of the extra virgin olive Oil extraction process composed of pit fragments, peel skins and pulp parties that mills give to refineries. The pomace contains 5-10% of oil that is extracted with the hexane solvent in order to obtain the crude pomace oil. This is subjected to the various phases of the refining process such us de-acidification to reduce the acidity, the deodorization to remove the volatile compounds responsible for the unpleasant odors and discoloration to remove the brown compounds produced by the oxidative phenomena. The resulting product is the oil refined olive pomace oil which is delivered to BASSO and then it is mixed with extra virgin olive oil, in order to reinstate a part of the beneficial substances lost and, in this way, it becomes olive-pomace oil.

ORGANOLEPTIC CHARACTERISTICS

This oil has a neutral taste. In this way it does not alter flavors and fragrance of all dishes.

NUTRITIONAL DECLARATION	for 100 ml	for 100 g
Energy	3389 kJ/824kcal	3700 kJ/900 kcal
Fats of which	91.6 g	99.9 g

saturates	13g	15.4 g
monounsaturates	69.6 g	74.5 g
polyunsaturates	9 g	10 g
Carbohydrates of which sugar	0 g 0 g	0 g 0 g
Protein	0 g	0 g
Salt	0 g	0 g

TIPS FOR USE

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