

OLIVE OIL

Most of world's olive oil is produced in the EU.

On average, 3 million tonnes of olive oil is produced around the world every year. Around 2 million tonnes of this production takes place in the EU. The main Member States involved are: Spain (66% of EU production); Italy (15%); Greece (13%); and Portugal (5%).



66%



15%



13%



5%

The EU is also the biggest consumer of olive oil, with around 1.5 million tonnes of olive oil (50% of world production) consumed within the EU every year, and the biggest exporter of olive oil, exporting around 570 000 tonnes per year.

LABELLING

Amongst other things, the labelling shall mention the name of the category and its specific characteristics



OLIVE OIL CHARACTERISTICS

Extra virgin olive oils and virgin olive oils are obtained directly from olives and solely by mechanical means. The oils have a wide range of characteristics such as organoleptic properties (taste, colour, smell, feel) which depend on various factors such as the type of olive, soil, climatic conditions, harvest date etc.



Extra virgin olive oil is the category with the highest quality from an organoleptic point of view, it has no defects and is fruity. Its acidity level shall not exceed 0.8%.



Virgin olive oil is also fruity but has some slight sensory defects. Its acidity shall not exceed 2%.

Other categories of olive oils can also be sold directly to consumers



Olive oil composed of refined olive oil and virgin olive oils results of a mixture of refined olive oil with extra virgin and/or virgin olive oils. Its acidity degree shall not exceed 1%.



Olive-pomace oil results of the mixture of refined olive-pomace oil with extra virgin and/or virgin olive oils. It must have a degree of acidity not exceeding 1%.

OTHER CATEGORIES OF OLIVE OILS FOR REFINING OR INDUSTRIAL PURPOSES

Lampante olive oil

is the lowest quality virgin olive oil. It has substantial sensory defects (taste and/or smell) which can be the result of bad processing of the olives, or of weather incidents altering the olive fruits while on the trees. Lampante olive oil must be refined in order to remove its defects. As such, it cannot be sold to consumers. After refining, the oil obtained is known as 'refined olive oil'.

Refined olive oil

has little or no olive aroma, flavour, or colour. Refined olive oil cannot be sold to consumers. It is blended with extra virgin olive oil and/or virgin olive oil to make the "olive oil composed of..." category.

Crude olive-pomace oil

Olive-pomace is the residual paste obtained after the oil is extracted from the olives. The oil obtained out of this paste is the crude olive-pomace oil.

Refined olive-pomace oil

is obtained after the refining of crude olive-pomace oil. Blended with extra virgin and/or virgin olive oils, it can be marketed to consumers as olive-pomace oil.

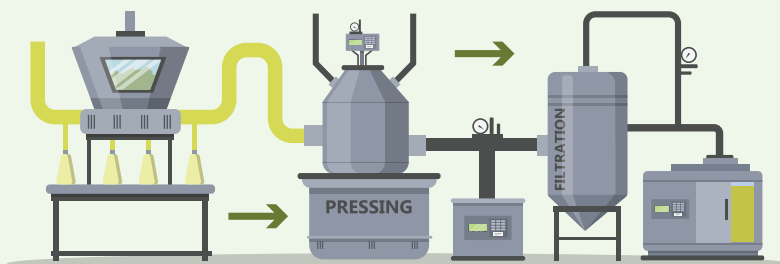
PRODUCTION OF VIRGIN OLIVE OILS

The process for the production of extra virgin olive oil, virgin olive oil and lampante olive oil is exactly the same.



HARVEST AND TRANSPORTATION TO THE OIL MILL

The harvesting of olives usually starts in October and ends in February. Depending of the harvesting date and of the maturation of the olive fruits, the olive oils obtained may have different properties. After the olives have been picked up in olive groves, they need to be transported to the oil mill as soon as possible, to avoid processes of fermentation.



AT THE OIL MILL

Leaf removal by fans and washing operations

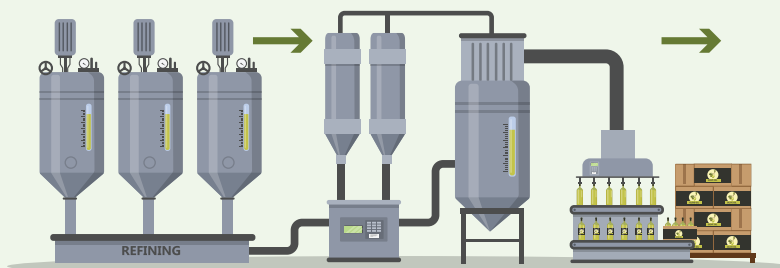
The olives are washed under jets of water to remove all foreign matter to avoid negative consequences on olive oil organoleptic characteristics.

Olive processing (mechanical extraction)

The clean olives then pass, with their core, into the grinder. It is important during this mixing stage to respect a temperature below 27°C. This manufacturing procedure is a guarantee of quality and the guarantee of an oil extracted by cold pressure. In a decanter the liquid separates from the solid. The remaining dry dough is called olive-pomace.

Storage of olive oil

The oil is then properly stored in large, usually metallic containers. Before it is marketed, the olive oil is analysed in order to determine whether it belongs to extra virgin oil, virgin olive oil or lampante olive oil category.



RETAIL

The extra virgin and virgin olive oils are bottled and labelled with appropriate mandatory and optional indications. Bottles should be kept away from light and warm temperatures until they are transported to retailers and sold to consumers. Those conditions of preservation are key to avoid an oxidation of the oil that will degrade its quality.



MARKETING STANDARDS AND CONTROLS

European legislation defines the different categories of olive oils and their characteristics. It also provides rules on packaging and labelling. EU Member States perform controls on olive oil samples to ensure that those rules are respected and that the products sold to consumers meet their expectations.



OLIVE OIL FROM THE EUROPEAN UNION

A land of rich traditions, of a myriad of cultures, and a variety of flavours and food values, Europe is a dream for every food lover! European Olive Oil is about more than one ingredient, one flavour or one delicacy. Each olive oil has an origin story, each flavour involves passion and know-how that spans across countries, generations, and agricultural practices, all over the European Union.



COLD-PRESSED EXTRA VIRGIN OLIVE OIL FROM GREECE

Made from the finest, hand-picked olives from Greece, this olive oil is ideal for everyday use. Its strong aroma, superb colour, and ultra-low acidity makes it a flavourful addition to your recipes.



PURE OLIVE OIL FROM SPAIN

The pure olive oil from Spain is an excellent all-purpose cooking oil that complements multiple palates. It is suitable for all types of regional flavours and the best of Indian dishes, from sauteing to roasting to baking and frying.



EXTRA LIGHT OLIVE OIL FROM ITALY

The extra light olive oil from Italy is a fresh and light oil. Light Olive Oil is a mild, delicate-tasting olive oil that will not overpower your dishes.



POMACE OLIVE OIL FROM SPAIN

Made from authentic olives cultivated in the Mediterranean sun, pomace olive oil is a light oil with neutral tones which makes it a perfect everyday oil. In addition to cooking, pomace olive oil is great for hair and skin as well.



EXTRA VIRGIN OLIVE OIL FROM SPAIN

The extra virgin olive oil from Spain is a perfect everyday oil with a delicate flavour that has the perfect balance of fruity oil, medium bitterness, slight itching at the end of throat, souvenir to green leaf and apple. It is fruity and aromatic in taste, and goes perfectly on salads, bruschetta, crackers, and a side of bread.



EXTRA LIGHT OLIVE OIL FROM SPAIN

The extra light olive oil from Spain offers a delicate flavour and delicious wholesomeness. It is ideal for all cooking needs, from light sauteing to drizzling over salads, it is simply the best.



EXTRA VIRGIN OLIVE OIL FROM PORTUGAL

The extra virgin olive oil from Portugal is a flavourful oil made with olives of the highest of quality. It has a fresh aroma with notes of nuts and apple, still slightly sweet, bitter, and spicy, with notes of nuts and a very smooth and balanced finish. It is ideal for salads, marinades and as a condiment for fish and pasta. It's also delicious with some fresh bread before a meal.



EXTRA VIRGIN OLIVE OIL FROM ITALY

This oil is made by crushing olives using a cold press system. The "cold pressed" system eliminates any amount heat to a minimum. Heat changes the flavour, aroma, and acidity of the oil. It is fruity and aromatic in taste, and goes perfectly on salads, bruschetta, crackers, and a side of bread.



KALAMATA OLIVES FROM GREECE

Cultivated since the Ancient Greece from the olive tree of the Kalamata variety, Kalamata Olives are black almond-shaped olives with hooked tip and glossy and durable peel. They are aubergine in colour with delicate and fruity aroma. Try this deliciousness from Europe.

Foods and Beverages from the European Union are available at multiple online and on-ground retail outlets across India.

For more information, please visit the website [More than food India \(europa.eu\)](http://More than food India (europa.eu)), Follow More Than Food India on Instagram, Twitter, and Facebook.

"DISCLAIMER: The European Commission does not sell any of these products. They are shared to communicate and reinforce the message of safety, quality, authenticity, sustainability, and diversity of EU-agri-food and beverage products from its 27 member states."



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