

Title (en)
PROCESS FOR RECOVERING OLIVE OIL.

Title (de)
VERFAHREN FÜR DIE OLIVENÖLEXTRAKTION.

Title (fr)
PROCEDE D'EXTRACTION DE L'HUILE D'OLIVE.

Publication
EP 0616024 A4 19940722 (EN)

Application
EP 92919511 A 19920909

Priority
• JP 9201143 W 19920909
• JP 7260591 A 19910116

Abstract (en)
[origin: WO9405750A1] An olive oil which little undergoes any deterioration in quality can be obtained in a high yield by pitting olive fruits on a crusher and a strainer, adding 100 to 1,000 ppm of cellulase and optionally protease to the pitted fruits, stirring the mixture at 20 to 50 C for 30 to 120 min to cause a reaction, and recovering separated oil.

IPC 1-7
C11B 1/00; **C11B 1/04**; **C11B 1/02**

IPC 8 full level
C11B 1/00 (2006.01); **C11B 1/02** (2006.01); **C11B 1/04** (2006.01); **C11B 1/10** (2006.01)

CPC (source: EP)
C11B 1/025 (2013.01)

Citation (search report)
• [X] G. MONTEDORO ET AL.: "Aggiornamenti sui trattamenti con additivi enzimatici nell'estrazione dell'olio di oliva con mezzi meccanici", LA RIVISTA ITALIANA DELLE SOSTANZE GRASSE, vol. 50, no. 9, 1973, IT, pages 331 - 343
• [X] G. MONTEDORO ET AL.: "Trattamenti biochimici effettuati sulle paste integrali e snocciolate di oliva al fine di facilitarne l'estrazione meccanica dell'olio", LA RIVISTA ITALIANA DELLE SOSTANZE GRASSE, vol. 55, no. 5, 1978, IT, pages 150 - 159
• [A] DATABASE WPI Week 8944, Derwent World Patents Index; AN 89-318102
• See references of WO 9405750A1

Cited by
DE10339010A1; CN105255577A; CN103113978A; AU747258B2; WO9961568A1; WO2005021694A1; WO2005021695A1

Designated contracting state (EPC)
ES GR IT

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