

Title (en)
Debittering of olive oil

Title (de)
Entbitterung von Olivenöl

Title (fr)
Désamérisation d'huile d'olive

Publication
EP 0933419 B1 20030102 (EN)

Application
EP 99200161 A 19990121

Priority
• EP 99200161 A 19990121
• EP 98200235 A 19980128

Abstract (en)
[origin: EP0933419A1] Process for debittering olive oil comprising the exposure of olive oil which contains bitter polyphenols for at least 30 seconds to a finely dispersed aqueous phase, preferably consisting of hard drinking water, of which the pH is at least 5.5.

IPC 1-7
C11B 3/00

IPC 8 full level
C11B 3/00 (2006.01); **C11B 3/02** (2006.01)

CPC (source: EP)
C11B 3/001 (2013.01); **C11B 3/006** (2013.01); **C11B 3/02** (2013.01)

Cited by
US6942890B1; WO2014154914A1; US6746706B1; US9713339B2; WO0036936A3; WO2014193567A1

Designated contracting state (EPC)
ES FR GR IT PT

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