

(12)

**EUROPEAN PATENT APPLICATION**

(21) Application number: **87830077.1**

(51) Int. Cl.<sup>3</sup>: **C 11 B 3/00**

(22) Date of filing: **03.03.87**

(30) Priority: **18.03.86 IT 4778486**

(43) Date of publication of application:  
**23.09.87 Bulletin 87/39**

(88) Date of deferred publication of search report: **19.11.87**

(84) Designated Contracting States:  
**BE CH DE FR GB LI NL SE**

(71) Applicant: **I.C.I.C. S.p.A.**  
**Molo Sud Zona Industriale**  
**I-60125 Ancona(IT)**

(72) Inventor: **Scaramuzza, Elio**  
**Via Plinio, 11**  
**I-21047 Saronno (Varese)(IT)**

(72) Inventor: **Simonetti, Nazzareno**  
**Via Colleverde, 36**  
**I-60100 Ancona(IT)**

(74) Representative: **Santostefano, Alfredo**  
**c/o Studio Ing. C. Gregorj S.r.l. Via Sallustiana 1/A**  
**I-00187 Roma(IT)**

(54) **Process to refine raw waxy oils for alimentary use.**

(57) Process to refine raw waxy oils and particularly raw vegetable oils obtained from certain seeds, for example seeds of sunflower, corn, grapestone, and also husk oil resulting from the squeezing operation of olives : process which, different from those usually carried out to refine such types of oils for alimentary use, it comprises a sequence of phases suitably performed to eliminate directly both the free acidity and the wax contents, as well as the contents of impurities, further phases being then added for decolorizing and deodorizing purposes in order to obtain a final product for alimentary use which is limpid, bright, without disagreeable smell and taste. The refining process comprises first of all a set of operations by which the free fat acids and the waxy substances contained therein, as well as the different impurities are separated from the fed raw waxy oil before carrying out usual treatments for decolorizing and deodorizing purposes. The use of strong acid is not foreseen in this process.



DOCUMENTS CONSIDERED TO BE RELEVANT			
Category	Citation of document with indication, where appropriate, of relevant passages	Relevant to claim	CLASSIFICATION OF THE APPLICATION (Int. Cl.4)
A	US-A-4 035 402 (L. LEVINE) * Claims 1,4,14 *	1	C 11 B 3/00
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A	DE-B-1 015 561 (NOBLEE & THÖRL) * Claims 1,7,8; example 4 *	1	
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A	THE JOURNAL OF THE AMERICAN OIL CHEMISTS' SOCIETY, December 1947, pages 397-402, Champaign, Illinois, US; R.H. FASH: "A study of the caustic refining of vegetable oils" * Page 398 *	1	
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			TECHNICAL FIELDS SEARCHED (Int. Cl.4)
			C 11 B
The present search report has been drawn up for all claims			
Place of search THE HAGUE		Date of completion of the search 10-09-1987	Examiner PEETERS J.C.
<p><b>CATEGORY OF CITED DOCUMENTS</b></p> <p>X : particularly relevant if taken alone Y : particularly relevant if combined with another document of the same category A : technological background O : non-written disclosure P : intermediate document</p> <p>T : theory or principle underlying the invention E : earlier patent document, but published on, or after the filing date D : document cited in the application L : document cited for other reasons &amp; : member of the same patent family, corresponding document</p>			