



Olive pâté from the olive processing at oil mills

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Traditional olive orchards account for a large share of the area under olives in the EU, particularly in marginal areas. Traditional olive growing can survive only by improving olive farmer income and recognizing its multifunctional role.

Italy is the second olive oil producer of the European Union and Umbria can be considered one of the most interesting region because of the high quality production of the extra virgin olive oil and the close connection with traditional knowledge and local environment.

The regional olive oil chain, involves about 30,000 farms growing olive trees covering about 27,000 ha and including 270 oil mills. The olive oil production phase comprises the extraction of the oil and additional by-products (water, pomace and husk).

The by-products management is very important: the olive oil mill wastes have a great impact on soil and water environments because of the high phytotoxicity (phenol, lipid and organic acids). In the other hand, such wastes contain potential valuable. The production of olive pâté has been empirically tested in October-November 2017.

Experimental protocol

The experimental protocol has been set up adopting the following steps: check of the integrity and quality of the olives; check of the integrity and quality of the row olive pomace extracted during the processing; transport of the row material in suitable containers (stainless steel) to the processing laboratory; processing with the addition of other ingredients and sterilization or pasteurization; packaging of the final product (olive pâté). The olive pâté production is estimated to be about 6% of the weight of the processed olives (about 50% constituted by water).



Figure 1. Olive pâté ready for human consumption

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