

Olive oil

The liquid Mediterranean gold



Olive oil contains mainly oleic acid, solidifies between 0°C and 10°C to a soft mass and has a characteristic taste.

Qualities & Usage

We carry Olive oil in the following qualities for you

Art.-Nr.	Quality	Cosmetics	Food	Pharmaceutics
210031	Olive oil refined Ph. Eur.	Yes	Yes	Yes
210020	Olive oil extra virgin origin: spain		Yes	
210023	Olive oil extra virgin Ph. Eur.	Yes	Yes	Yes
210130	Organic olive oil refined	Yes	Yes	Yes
210120	Organic olive oil extra virgin		Yes	
210123	Organic olive oil virgin extra Ph. Eur.	Yes	Yes	Yes



Olive oil

The liquid Mediterranean gold



Olive tree & olive fruit

The olive tree belongs to the family of olive trees (Oleaceae), it is also called "real olive tree". Olive trees are evergreen trees, i.e. they do not lose their leaves at any time of the year. They reach heights of 10 to 20 meters. The roots reach up to 6 meters deep into the earth. This allows the olive tree to supply itself with water even during dry periods. The narrow, pointed leaves are grey-green on the upper side and shiny silvery on the underside. The olive tree has its flowering time in May. In this month you can find countless panicles with small light yellow to whitish flowers on each branch. After flowering, i.e. from the beginning to the end of June, the first olive fruits are formed, which now need a lot of water and optimal climatic conditions to grow into beautiful, ripe olives until autumn. An olive tree bears full every two years and less every two years.

Olives are not edible raw because of their bitterness. Only after several times of soaking in brine the bitter substances are washed out and the olives are edible. A differentiation is made between black and green olives. By nature, olives in the unripe state are green at first and only change their colour naturally during the ripening process, from violet to almost black.

The olive tree thrives in all areas that do not have extreme climatic conditions. Suitable for the olive tree is the Mediterranean climate, i.e. with annual average temperatures of 15°C to 20°C and annual precipitation of 500 mm to 700 mm, at least 200 mm are necessary. The olive tree can tolerate high temperatures but is very sensitive to frost.

An olive tree bears its first fruits after four to ten years. It also takes

between ten and fifteen years for the tree to mature and bear the full amount of fruit. The life expectancy of an olive tree is 100-200 years. On average, each tree yields about 20 kg of olives per year. Since the yield is greater with knottier olive trees, the trees in the groves are pruned.



Olive oil

The liquid Mediterranean gold

Cultivation & yield

The wild olive tree comes from a disjunct area, a widely separated, unconnected natural occurrence. This includes the Mediterranean, the Middle East and South Africa. Today about 98% of the world olive harvest comes from the Mediterranean area. Several attempts to expand the olive tree cultivation area to the north have failed time and again. Today, the tree is cultivated not only in the main Mediterranean area but also in North and South America, Australia, South Africa and Japan. These cultivation areas are all located between the 30th and 45th degree north and south latitude.

The main olive harvesting season is between November and February. The olives are harvested shortly before they are fully ripe. There are three different harvesting methods: picking from the tree, picking up the fallen olives, shaking and picking up the olives (partly also by harvesting machines).

Background / history

The olive tree has been cultivated as a useful plant since the 4th millennium BC. As one of the oldest cultivated plants in the world, the olive tree was already frequently mentioned in the Bible, especially as a symbol of peace. An example of this is the story of Noah's Ark, when the dove returns with an olive branch, which promises new life and hope.

Even in ancient Greece, large quantities of olive oil were produced and traded in the Mediterranean. In those days, the oil was used for personal hygiene, wound treatment, lamp fuel and, of course, as cooking oil.

According to a legend, the first olive tree was found where the Acropolis of Athens is located today. The goddess of wisdom, Athena, and the god of the sea, Poseidon, fought over the name and power of the largest city in Attica. So, each of them was to give the city a gift, the more valuable one winning. Poseidon gave the city a spring, Athena, however, an olive tree. The tree gave food, olive oil and wood. With this, Athena had won the dispute and the city was named in honor of Athena.



Olive oil

refined Ph. Eur.

**Article number:**

210031

INCI name:

Olea Europaea Fruit Oil

CAS number:

8001-25-0

Botanical name:

Olea Europea Sativa

Usage:

Cosmetics, Food, Pharmaceuticals

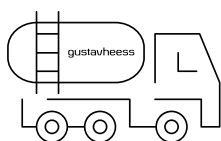
Certificates:

NATRUE

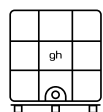
Origin:

Our olive oil refined Ph. Eur. comes 100% from Spain.

Our packaging



25,000 kg Tank truck



900 kg IBC



190 kg Drum



27 kg Canister

General durability:

Canister 12 months, drum 18 months, IBC 6 months



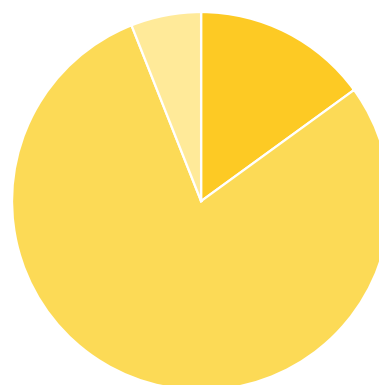
Nutritional values & composition

Nutritional value	(per 100g)
Energy	3,700 kJ / 900 kcal
Fat	100 g
Saturated fatty acids	15 g
Monounsaturated fatty acids	79 g
Polyunsaturated fatty acids	6 g

Composition

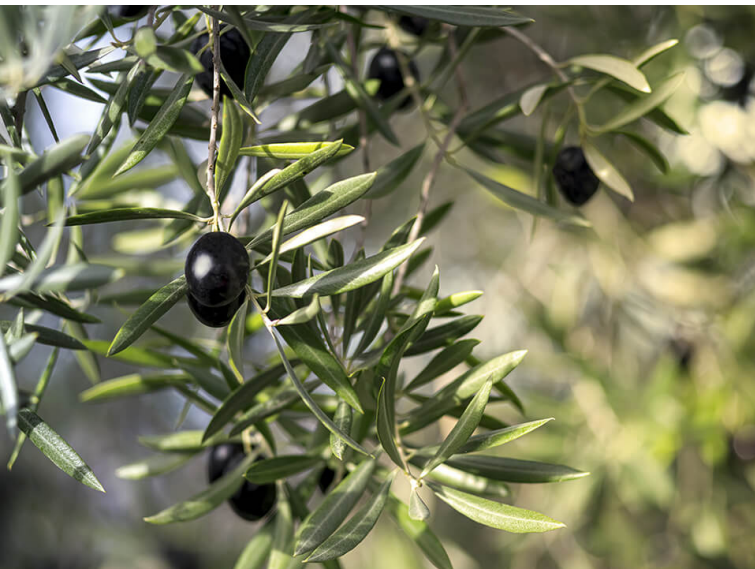
C18:1 Oleic acid	56 – 85 %
C18:2 Linoleic acid	3.5 – 20 %
C18:3 Linolenic acid	max. 1.2 %

Fatty acids ratio



Olive oil

refined Ph. Eur.



Production & description

Refined olive oil Ph. Eur. is obtained by refining of crude olive oil, obtained by cold expression or other suitable mechanical means from the ripe drupes of *Olea europaea* L.

Clear, colourless or greenish-yellow, transparent liquid. When cooled, it begins to become cloudy at about 10°C and becomes a butter-like mass at about 0°C.



Olive oil

refined Ph. Eur.

Gustav Heess

Olive oil refined Ph. Eur.

The olives are grown by cooperatives in conventional agriculture.

After the olive harvest, the fruits are taken to the oil mill and processed as soon as possible. During the pressing process two qualities are obtained; extra and lampante olive oil. We refine the lampante oil in a physical refining process to a clear and odourless high-quality olive oil raffinate Ph. Eur.

Before the oil is brought to our storage tanks in Leonberg, it passes through the strict controls of our internal laboratory. From refining to storage in our own steel tanks in Leonberg, the high-quality olive oil is protected from light and stored under nitrogen. All production steps and analyses comply with the requirements of the Pharmacopoeia Europaea (Ph. Eur.).



Olive oil

refined Ph. Eur.

Usage

- Use in sunscreen products
 - Use in skin oils and base oils
 - Use in skin care products as moisturizer
 - Use in hair care products for dry hair
-
- Due to its high smoke point, it is suitable as frying oil at temperatures above 180°C, e.g. for frying, cooking or deep-frying
 - Use in kitchen as neutral oil with neutral taste
-
- Use as auxiliary and carrier substance
 - Use in food supplements
 - Has an anti-inflammatory effect and is therefore often used in skin creams

Cosmetics

Food

Pharmaceutics



Olive oil

refined Ph. Eur.



Sustainability & responsibility

After pressing the olive oil in the oil mill, energy is generated from the by-products. First the olive stones are separated from the pomace, which is not suitable for composting due to its high lignin content. For this purpose, the main value, the heat capacity of the olive stone, is used by burning it for energy production. The remaining pomace is composted.



Olive oil

extra virgin origin: spain

**Article number:**

210020

INCI name:

Olea Europaea Fruit Oil

CAS number:

8001-25-0

Botanical name:

Olea Europea Sativa

Usage:

Food

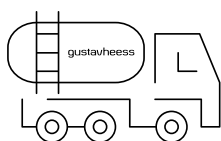
Certificates:

NATRUE

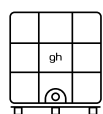
Origin:

Our extra virgin olive oil comes 100% from Spain.

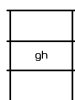
Our packaging



25,000 kg Tank truck



900 kg IBC



190 kg Drum



27 kg Canister

General durability:

Canister 12 months, drum 18 months, IBC 6 months



Olive oil

extra virgin origin: spain

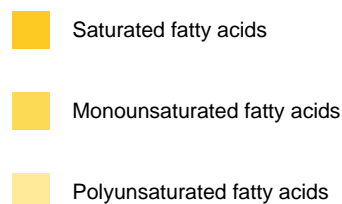
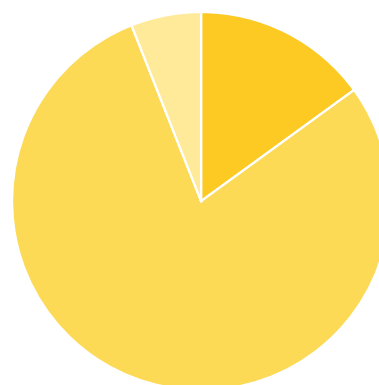
Nutritional values & composition

Nutritional value	(per 100g)
Energy	3,700 kJ / 900 kcal
Fat	100 g
Saturated fatty acids	15 g
Monounsaturated fatty acids	79 g
Polyunsaturated fatty acids	6 g

Composition

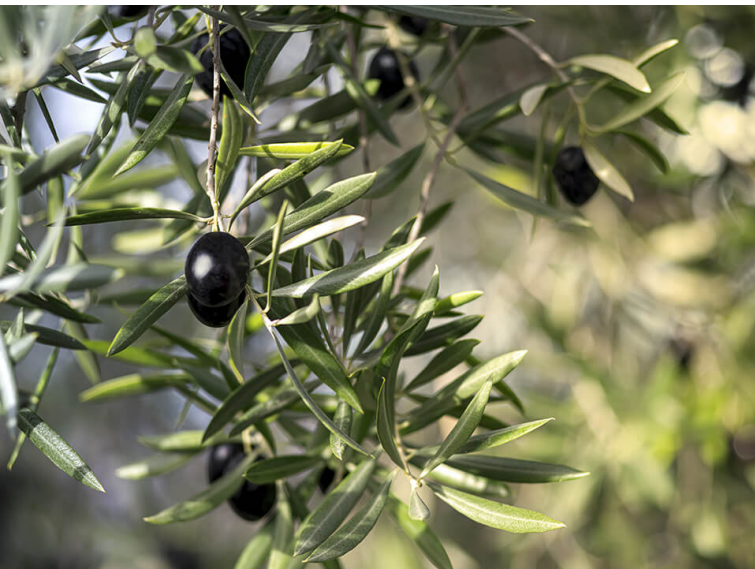
C18:1 Oleic acid	56 – 85 %
C18:2 Linoleic acid	3.5 – 20 %
C18:3 Linolenic acid	max. 1.2 %

Fatty acids ratio



Olive oil

extra virgin origin: spain



Production & description

Virgin extra olive oil is obtained by cold expression or other suitable mechanical means from the ripe drupes of *Olea europaea* L.

Olive oil extra virgin is yellow or greenish-yellow, transparent liquid with a characteristic odour. When cooled it begins to become cloudy at 10°C and becomes a butter-like mass at about 0°C.



Olive oil

extra virgin origin: spain

Gustav Heess

Olive oil extra virgin origin: spain

When selecting our olive oil in Spain, we use the long-standing know-how of our employees on site in the selection of cooperatives and their olive oils. Our colleague in Spain is an officially recognized Catador (Olive oil tester and member of the olive oil panel of Baena). He is available all year round for us on the road to select the highest quality extra virgin olive oils. The olives are mainly produced by cooperatives between Cordoba and Seville.

After harvesting, the olives must be taken to the oil mill as soon as possible, as they must be processed within 24 hours after harvesting at the oil mill in order not to spoil. Once the olives arrive at the oil mill, the leaves are removed and the olives are washed. After a further quality control, the olives arrive at the oil mill via a conveyor system. There a roller crushes the fruit into a pulp. The mash is kneaded in the Malaxer so that the fine oil droplets in the fruit flesh combine to form larger drops. The oil is then separated from the fruit water and the solid components by a centrifuge.

In addition to the chemical and physical parameters, extra virgin olive oil is subjected to a sensory test, known as the panel test. According to a precise procedure laid down in the EU Regulation 2568/91, the oil is tested by a group of experts with a minimum of 8 and a maximum of 12 testers. In addition to checking for sensory defects such as pungent, musty or rancid, the positive attributes fruity, bitter and pungent are assessed and graded on a scale of 1 to 10. The panel head uses statistical methods to determine an evaluation of the oil from the individual results. The highest quality category "extra virgin" is awarded to an oil that has no defects and has a perceptible fruitiness.

After pressing and a successful panel test, the olive oil is safely protected from light and stored under nitrogen. As an additional quality control, there is an additional sensory control by a member of the German Olive Oil Panel in addition to analyses in our own laboratory accredited according to DIN EN ISO/IEC 17025. This enables us to guarantee the high quality of our extra virgin olive oil even over several batches.



Olive oil

extra virgin origin: spain

Usage

- Very suitable for the Mediterranean cuisine
- Extra virgin olive oil is used especially for dishes that do not require oil with a neutral taste
- Especially suitable for cold dishes, e.g. in salad dressings, pestos or marinades
- Can be flavoured very well with spices or herbs
- Helps to preserve food by placing it in glasses with olive oil extra virgin in the absence of air
- Also in the warm kitchen, extra virgin olive oil is suitable, but only at cooking temperatures below 180°C, e.g. during braising and steaming

Food



Olive oil

extra virgin origin: spain



Sustainability & responsibility

The small local farmers are supported in the cooperative. They receive a guaranteed income and are supported in all questions concerning olive growing.



Olive oil

extra virgin Ph. Eur.

**Article number:**

210023

INCI name:

Olea Europaea Fruit Oil

CAS number:

8001-25-0

Botanical name:

Olea Europea Sativa

Usage:

Cosmetics, Food, Pharmaceuticals

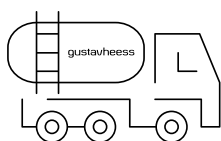
Certificates:

NATRUE

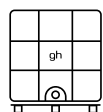
Origin:

Our extra virgin olive oil Ph. Eur. comes 100% from Spain.

Our packaging



25,000 kg Tank truck



900 kg IBC



190 kg Drum



27 kg Canister

General durability:

Canister 12 months, drum 18 months, IBC 6 months



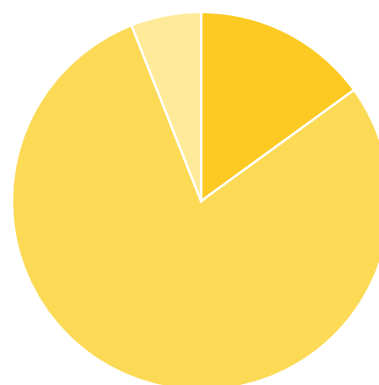
Nutritional values & composition

Nutritional value	(per 100g)
Energy	3,700 kJ / 900 kcal
Fat	100 g
Saturated fatty acids	15 g
Monounsaturated fatty acids	79 g
Polyunsaturated fatty acids	6 g

Composition

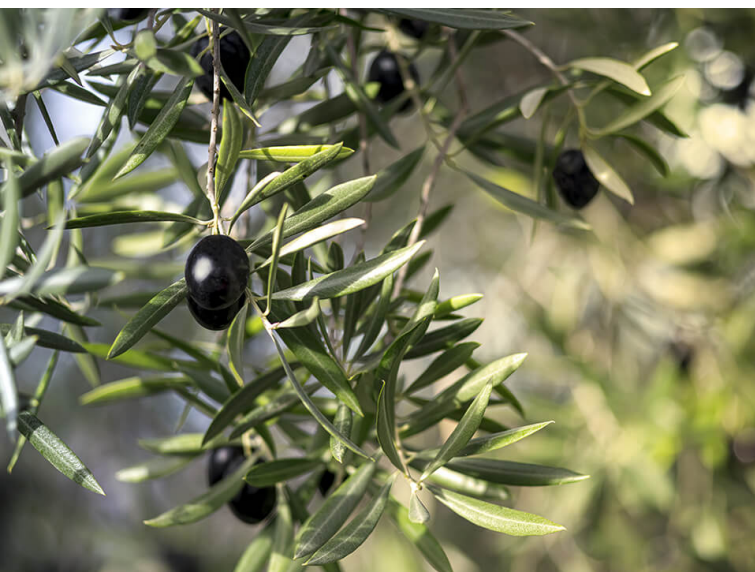
C18:1 Oleic acid	56 – 85 %
C18:2 Linoleic acid	3.5 – 20 %
C18:3 Linolenic acid	max. 1.2 %

Fatty acids ratio



Olive oil

extra virgin Ph. Eur.



Production & description

Olive oil extra virgin Ph. Eur. is obtained by cold expression or other suitable mechanical means from the ripe drupes of *Olea europaea* L.

Olive oil extra virgin Ph. Eur. is yellow or greenish-yellow, transparent liquid with a characteristic odour. When cooled it begins to become cloudy at 10°C and becomes a butter-like mass at about 0°C.



Olive oil

extra virgin Ph. Eur.

Gustav Heess

Olive oil extra virgin Ph. Eur.

The olives are grown by cooperatives in conventional agriculture.

For our pharmaceutical olive oil, we use almost exclusively olives of the variety Picual. The oil obtained from these olives is ideal for use in the pharmaceutical and cosmetic industries. Due to its high polyphenol content, this oil is particularly stable.

After harvesting, the olives must be taken to the oil mill as soon as possible, as they must be processed in the oil mill within 24 hours after harvesting in order not to spoil. Once the olives arrive at the oil mill, the leaves are removed, and the olives are washed. After a further quality control, the olives arrive at the oil mill via a conveyor system. There a roller crushes the fruit into a pulp. The mash is kneaded in the Malaxer so that the fine oil droplets in the fruit flesh combine to form larger drops. The oil is then separated from the fruit water and the solid components by a centrifuge.

After pressing, the olive oil is safely protected from light and stored under nitrogen. All production steps and analyses comply with the requirements of the Pharmacopoeia Europaea (Ph. Eur.). The oil is analysed in our own laboratory accredited according to DIN EN ISO/IEC 17025. This enables us to guarantee the high quality of our extra virgin olive oil Ph. Eur. over a long period of time.



Olive oil

extra virgin Ph. Eur.

Usage

- Extra virgin olive oil Ph. Eur. prevents aging processes by preventing wrinkles and smoothing out fine lines
 - Use as moisturizer in creams and skin care products
 - Use in base oils and body oils
 - Use in hair care products against dry and brittle hair
 - It is excellent for drawing oil, which is said to help against bad breath, bleeding gums and caries, as the oil can bind substances and inhibit bacteria
-
- The high content of unsaturated fatty acids can lower the cholesterol level
 - Use in food supplements
 - Has an anti-inflammatory effect and is therefore often used in skin creams
 - Excellent as an auxiliary/carrier material

Cosmetics

Pharmaceutics



Olive oil

extra virgin Ph. Eur.



Sustainability & responsibility

The small local farmers are supported in the cooperative. They receive a guaranteed income and are supported in all questions concerning olive growing.



Organic olive oil

refined

**Article number:**

210130

INCI name:

Olea Europaea Fruit Oil

CAS number:

8001-25-0

Botanical name:

Olea Europea Sativa

Usage:

Cosmetics, Food, Pharmaceuticals

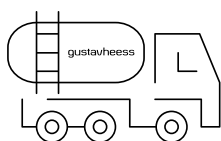
Certificates:

EU organic

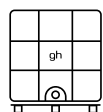
Origin:

Our olive oil refined organic comes 100% from Spain.

Our packaging



25,000 kg Tank truck



900 kg IBC



190 kg Drum



27 kg Canister

General durability:

Canister 12 months, drum 18 months, IBC 6 months



Organic olive oil

refined

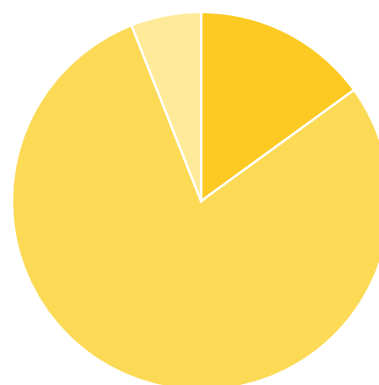
Nutritional values & composition




Nutritional value	(per 100g)
Energy	3,700 kJ / 900 kcal
Fat	100 g
Saturated fatty acids	15 g
Monounsaturated fatty acids	79 g
Polyunsaturated fatty acids	6 g

Composition

C18:1 Oleic acid	56 – 85 %
C18:2 Linoleic acid	3.5 – 20 %
C18:3 Linolenic acid	max. 1.2 %

Fatty acids ratio

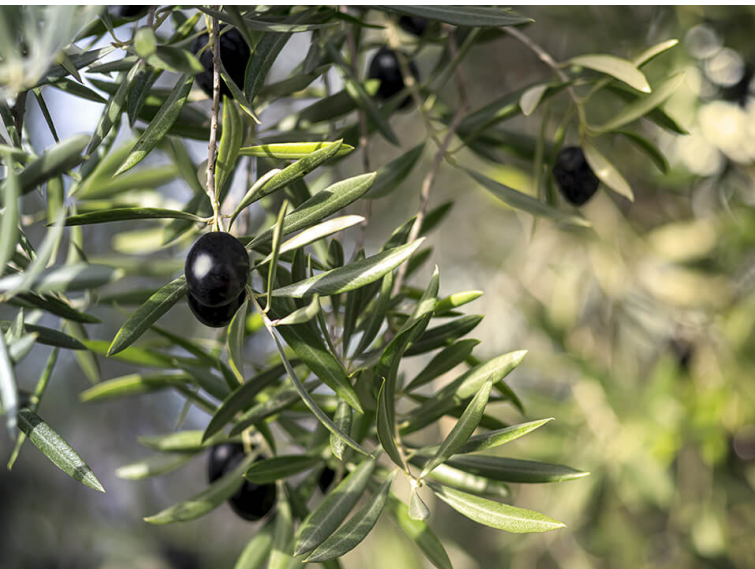


	Saturated fatty acids
	Monounsaturated fatty acids
	Polyunsaturated fatty acids



Organic olive oil

refined



Production & description

Refined olive oil organic is obtained by refining of crude olive oil, obtained by cold expression or other suitable mechanical means from the ripe drupes of *Olea europaea* L.

Clear, colourless or greenish-yellow, transparent liquid. When cooled, it begins to become cloudy at about 10°C and becomes a butter-like mass at about 0°C.



Organic olive oil

refined

Gustav Heess

Organic olive oil refined

Gustav Heess works together with a cooperative in the hills of Sierra Morena, which cultivates on an area of 8000 hectares. This area is situated on a slope and includes many different species of trees and shrubs. Many of the trees are already over 200 years old.

The quality of the fruits depends very much on the cultivation of the olive grove. In our organic cultivation, which is located on a slope, there are problems of erosion. Therefore, our cooperative focuses on sustainability and on making sustainable development the main pillar of the production system. Erosion is counteracted by the biodiversity of the olive grove, as there is a rich variety of trees and bushes. But this diversity itself is not enough. Therefore, the cooperative grows herbs and grasses in the grove. These slow down the flow of water on the slope and thus avoid the considerable runoff and the associated loss of fertile soil. The roots of the herbs and grasses protect the fertile uppermost soil layer. On the other hand, the grasses and herbs extract valuable water from the olive trees. Therefore, the size and spread of the herbs and grasses must be kept to a certain extent. For this purpose, the cooperative let animals graze on the olive grove. The grazing of the olive groves has two main aspects. From an agricultural point of view, to reduce the competition for water between herbs and grasses and the olive tree, and from an animal husbandry point of view, to use the energy from the herbs and grasses for the animals and reduce the need for animal feed.

To ensure the highest quality, the olives are processed as quickly as possible after harvesting. In the first step the olives are washed and separated from leaves and stones. They are then crushed, and the pulp is kneaded in the Malaxer so that the fine oil droplets in the pulp combine to form larger drops. The oil is then separated from the fruit water and the solid components by a centrifuge. During pressing, the two qualities extra and lampante oil are produced. In the bio-certified physical refining process, the lampante oil is processed into a clear and odourless, high-quality olive oil refined according to organic standards.



Organic olive oil

refined

Usage

- Use in sunscreen products
 - Use in skin oils and base oils
 - Use in skin care products as moisturizer
 - Use in hair care products for dry hair
-
- Due to its high smoke point, it is suitable as frying oil at temperatures above 180°C, e.g. for frying, cooking or deep-frying
 - Use in kitchen as neutral oil with neutral taste
-
- Use as auxiliary and carrier substance
 - Use in food supplements
 - Has an anti-inflammatory effect and is therefore often used in skin creams

Cosmetics

Food

Pharmaceutics



Organic olive oil

refined



Sustainability & responsibility

Since the olive grove is home to a wide variety of trees and shrubs, there is a rich variety of wild animals that build their nests there.

After pressing the olive oil in the oil mill, energy is generated from the by-products. First of all, the olive stones are separated from the pomace, which is not suitable for composting due to its high lignin content. For this purpose, the main value, the heat capacity of the olive stone, is used by burning it for energy production. The remaining pomace is composted.

In total, our local olive oil producer cooperates with 825 cooperative members, some of whom work according to the principles of biodynamic agriculture.



Organic olive oil

extra virgin

**Article number:**

210120

INCI name:

Olea Europaea Fruit Oil

CAS number:

8001-25-0

Botanical name:

Olea Europea Sativa

Usage:

Food

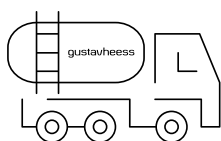
Certificates:

EU organic

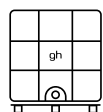
Origin:

Our extra virgin olive oil organic comes 100% from Spain.

Our packaging



25,000 kg Tank truck



900 kg IBC



190 kg Drum



27 kg Canister

General durability:

Canister 12 months, drum 18 months, IBC 6 months



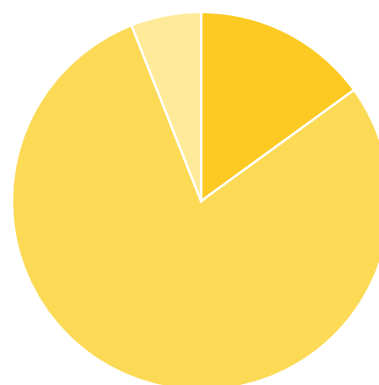
Nutritional values & composition

Nutritional value	(per 100g)
Energy	3,700 kJ / 900 kcal
Fat	100 g
Saturated fatty acids	15 g
Monounsaturated fatty acids	79 g
Polyunsaturated fatty acids	6 g

Composition

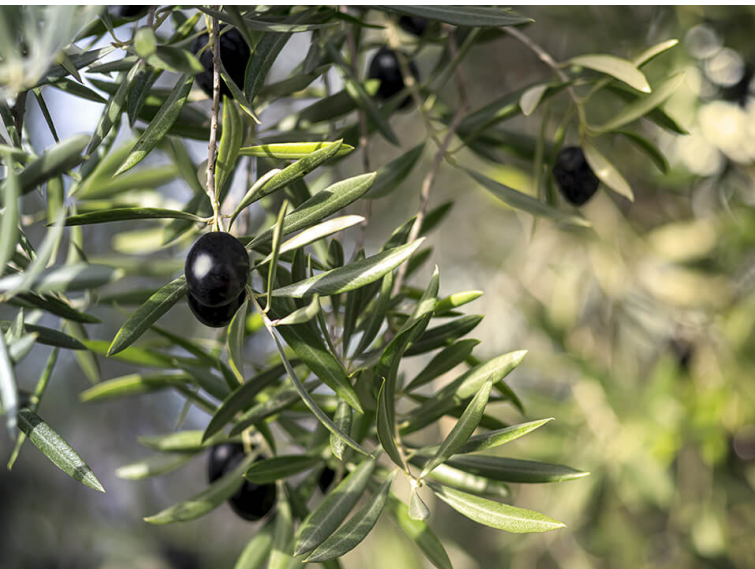
C18:1 Oleic acid	56 – 85 %
C18:2 Linoleic acid	3.5 – 20 %
C18:3 Linolenic acid	max. 1.2 %

Fatty acids ratio



Organic olive oil

extra virgin



Production & description

Virgin extra olive oil organic is obtained by cold expression or other suitable mechanical means from the ripe drupes of *Olea europaea* L.

Olive oil extra virgin organic is yellow or greenish-yellow, transparent liquid with a characteristic odour. When cooled it begins to become cloudy at 10°C and becomes a butter-like mass at about 0°C.



Organic olive oil

extra virgin

Gustav Heess

Organic olive oil extra virgin

When selecting our olive oil in Spain, we use the many years of know-how of our local staff in selecting cooperatives and their olive oils. Our colleague in Spain is an officially recognized catador (olive oil tester and member of the olive oil panel of Baena). He is on the road for us all year round to select the highest quality olive oils virgin extra organic. The olives are mainly grown by cooperatives between Cordoba and Seville.

After the harvest the organic olives have to be brought to the oil mill as soon as possible, because they have to be processed in the oil mill within 24 hours after the harvest in order not to spoil. Once the olives arrive at the oil mill, the leaves are removed, and the olives are washed. After a further quality control, the organic olives arrive at the oil mill via a conveyor system. There a roller crushes the fruit into a pulp. The mash is kneaded in the Malaxer so that the fine oil droplets in the fruit flesh combine to form larger drops. The oil is then separated from the fruit water and the solid components by a centrifuge.

In addition to the chemical and physical parameters, olive oil extra virgin organic is subjected to a sensory test, the so-called panel test. According to a precise procedure laid down in the EU Regulation 2568/91, the oil is tested by a group of experts with a minimum of 8 and a maximum of 12 testers. In addition to checking for sensory defects such as pungent, musty or rancid, the positive attributes fruity, bitter and pungent are assessed and graded on a scale of 1 to 10. The panel head uses statistical methods to determine an evaluation of the oil from the individual results. The highest quality category "extra virgin" is awarded to an oil that has no defects and has a perceptible fruitiness.

After pressing and a successful panel test, the olive oil is safely protected from light and stored under nitrogen. As an additional quality control, there is an additional sensory control by a member of the German Olive Oil Panel in addition to analyses in our own laboratory accredited according to DIN EN ISO/IEC 17025. This enables us to guarantee the high quality of our extra virgin olive oil organic over a long period of time.



Organic olive oil

extra virgin

Usage

- Very suitable for the Mediterranean cuisine
- Olive oil extra virgin organic is used especially for dishes that do not require oil with a neutral taste
- Especially suitable for cold dishes, e.g. in salad dressings, pestos or marinades
- Can be flavoured very well with spices or herbs
- Helps to preserve food by placing it in glasses with olive oil in the exclusion of air
- Also in the warm kitchen olive oil native extra organic is suitable, however only with cooking temperatures below 180°C, e.g. with braising and stewing

Food



Organic olive oil

extra virgin



Sustainability & responsibility

The small local farmers are supported in the cooperative. They receive a guaranteed income and are supported in all questions concerning olive growing.



Organic olive oil

virgin extra Ph. Eur.

**Article number:**

210123

INCI name:

Olea Europaea Fruit Oil

CAS number:

8001-25-0

Botanical name:

Olea Europea Sativa

Usage:

Cosmetics, Food, Pharmaceuticals

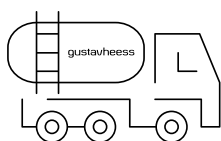
Certificates:

EU organic

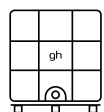
Origin:

Our extra virgin olive oil organic Ph. Eur. comes 100% from Spain.

Our packaging



25,000 kg Tank truck



900 kg IBC



190 kg Drum



27 kg Canister

General durability:

Canister 12 months, drum 18 months, IBC 6 months



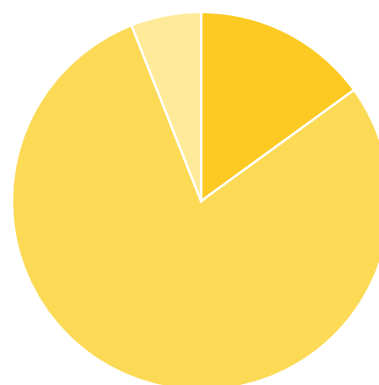
Nutritional values & composition

Nutritional value	(per 100g)
Energy	3,700 kJ / 900 kcal
Fat	100 g
Saturated fatty acids	15 g
Monounsaturated fatty acids	79 g
Polyunsaturated fatty acids	6 g

Composition

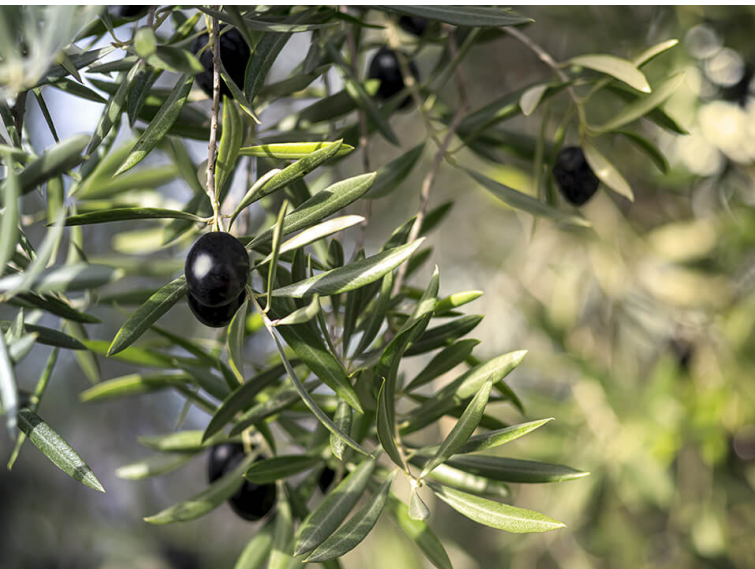
C18:1 Oleic acid	56 – 85 %
C18:2 Linoleic acid	3.5 – 20 %
C18:3 Linolenic acid	max. 1.2 %

Fatty acids ratio



Organic olive oil

virgin extra Ph. Eur.



Production & description

Virgin extra olive oil organic Ph. Eur. is obtained by cold expression or other suitable mechanical means from the ripe organic drupes of *Olea europaea* L.

Olive oil extra virgin organic Ph. Eur. is yellow or greenish-yellow, transparent liquid with a characteristic odour. When cooled it begins to become cloudy at 10°C and becomes a butter-like mass at about 0°C.



Organic olive oil

virgin extra Ph. Eur.

Gustav Heess

Organic olive oil virgin extra Ph. Eur.

Gustav Heess works together with a cooperative in the hills of Sierra Morena, which cultivates on an area of 8000 hectares. This area is situated on a slope and includes many different species of trees and shrubs. Many of the trees are already over 200 years old.

The quality of the fruits depends very much on the cultivation of the olive grove. In our organic cultivation, which is located on a slope, there are problems of erosion. Therefore, our cooperative focuses on sustainability and on making sustainable development the main pillar of the production system. Erosion is counteracted by the biodiversity of the olive grove, as there is a rich variety of trees and bushes. But this diversity itself is not enough. Therefore, the cooperative grows herbs and grasses in the grove. These slow down the flow of water on the slope and thus avoid the considerable runoff and the associated loss of fertile soil. The roots of the herbs and grasses protect the fertile uppermost soil layer. On the other hand, the grasses and herbs extract valuable water from the olive trees. Therefore, the size and spread of the herbs and grasses must be kept to a certain extent. For this purpose, the cooperative let animals graze on the olive grove. The grazing of the olive groves has two main aspects. From an agricultural point of view, to reduce the competition for water between herbs and grasses and the olive tree, and from an animal husbandry point of view, to use the energy from the herbs and grasses for the animals and reduce the need for animal feed.

For our pharmaceutical olive oil we use almost exclusively olives of the Picual variety. The oil obtained from these olives is ideal for use in the pharmaceutical and cosmetic industries. Due to its high polyphenol content, this oil is particularly stable.

After the harvest the olives have to be brought to the oil mill as soon as possible, because they have to be processed in the oil mill within 24 hours after the harvest in order not to spoil. Once the olives arrive at the oil mill, the leaves are removed, and the olives are washed. After a further quality control, the olives arrive at the oil mill via a conveyor system. There a roller crushes the fruit into a pulp. The mash is kneaded in the Malaxer so that the fine oil droplets in the fruit flesh combine to form larger drops. The oil is then separated from the fruit water and the solid components by a centrifuge.

After pressing the olive oil is safely protected from light and stored under nitrogen. All production steps and analyses comply with the requirements of the Pharmacopoeia Europaea (Ph. Eur.). This enables us to guarantee the high quality of our extra virgin olive oil organic Ph. Eur. over a long period of time.



Organic olive oil

virgin extra Ph. Eur.

Usage

- Olive oil extra virgin organic Ph. Eur. prevents aging processes by preventing wrinkles and smoothing wrinkles
- Use as moisturizer in creams and skin care products
- Use in base oils and body oils
- Use in hair care products against dry and brittle hair
- It is excellent for drawing oil, which is said to help against bad breath, bleeding gums and caries, as the oil can bind substances and inhibit bacteria

Cosmetics

- The high content of unsaturated fatty acids can lower the cholesterol level
- Use in food supplements
- Has an anti-inflammatory effect and is therefore often used in skin creams
- Excellent as an auxiliary / carrier material

Pharmaceutics



Organic olive oil

virgin extra Ph. Eur.



Sustainability & responsibility

The small local farmers are supported in the cooperative. They receive a guaranteed income and are supported in all questions concerning olive growing.

