

OIL CLARIFYING PROCESS

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The invention concerns the treatment of oil by a process without altering its organoleptic characteristics. The clarification of the oil takes place without concomitant reduction of minor components, which are important for health, organoleptic and technological aspects.

Protection: Italy

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INVENTION

The procedure, which is the subject of the invention, makes it possible to obtain oil clarification through the use of inert gases, avoiding contact of the foodstuff with foreign filtering material. The method also makes it possible to significantly limit the depletion of the oil's minor components, thus preserving its health, organoleptic and technological qualities.

ADVANTAGES

- Improvement of product quality characteristics
- Elimination of disposal costs related to spent filter material used for traditional filtration
- Clarification of oil without concomitant reduction of important minor components

APPLICATIONS

- Food industry
- Large-scale distribution

CONTACTS

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