



Purity through
quality™ since 1923



Carlson Olive Oil Filtration

Total filtration for the olive oil industry

DEPTH FILTRATION FOR VALUABLE LIQUIDS



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Total filtration for the olive oil industry

Olive oil is a complex product. The objectives in the production of a high quality oil are to retain all the essential components, including stability and to avoid the defects. Whilst the earlier production stages strive to achieve this, final filtration plays an important part.

OLIVE OIL FILTRATION



Advantages of olive oil filtration

- Filtration improves the overall quality of the oil by first eliminating suspended solids.

These solids give the oil a hazy look and with time form larger sediments that can be seen in the bottom of the bottle. These solids can lead to anaerobic fermentation giving off aromas and higher acidic levels. If the oils are used in frying the solids will burn leading to smoke and of tastes.

- Another benefit of filtration is the reduction in moisture content. Moisture in the oil gives a dulling affect and also assists in forming sediments from impurities in the oil.

RANGE OF FILTER SHEETS

SE 035

Objective: To eliminate the high solids content and any remaining moisture in the oil that will not have been eliminated during a short decantation process.

Recommended for: Oil with limited or no decantation or that has not been treated with centrifuge.

SE 050

Objective: To achieve a flawless polishing before bottling.

Recommended for: Oils that have been well decanted or treated with centrifuge.

Permeability 1/min m²

