Glossary

**Alpechin** The waste extraction water of oil mills (IOOC).

**Alperujo** The solid by-product of the two-phase centrifugation method for olive oil extraction.

**Appellation of Origin** Trade term which may be awarded to virgin olive oils in accordance with the regulation existing in each country for the production of such an oil in a specific region.

**Astrigent (positive attribute)** A puckering sensation in the mouth created by tannins.

**Beta – Residue Oil** Pomace oil.

**Bitter (positive attribute)** A preferred characteristic, when it is not excessive. Usually obtained from green olives or olives turning color. Perceived on the back of the tongue.

**Bland Processing** Defect due to excessive water added.

**Cake** The residue remaining after the mechanical extraction of the oil from the olives.

**Centrifugation** Rotary Operation for separating the constituents of the paste or oily must through the differences in their density (IOOC).

**Centrifugal** System Processing system based on the use of a decanter for the liquid phase from the pomace.
Clarification Operation An operation to remove water from the oily must by decantation or centrifugation (IOOC).

Classic System The traditional batch method of olive processing using hydraulic plate presses.

Cold-pressing Process of extracting virgin olive oil by applying mechanical pressure to olive paste at a temperature of less than 25°C (IOOC).

Continuous System Processing of olives within a system which uses a horizontal centrifugal decanter.

Crude Olive-pomace Oil Oil obtained by treating olive pomace with a solvent.

Dacus oleae The olive fly causing damage to the fruit.

Decanted Oil Oil purified by decantation after storing (not filtered).

Desterolization A fraudulent action. The removal of sterols from cheaper oils in order to render them undetectable in olive oil.

Dirty Oil which has unpleasant odors. Processing defect due to poor oil cleaning.

Earthy Negative attribute due to olives collected with earth or mud and not washed.

Flat An oil which has lost its characteristic aroma.

Fresh (positive attribute) Good aroma, fruity, not oxidized.

Fruity (positive attribute) Set of the olfactory sensations characteristic of the oil, which depends on the variety and comes from sound, fresh olives, either ripe or unripe. It is perceived directly or through the back of the nose (retro-nasal).

Fusty (negative attribute) Characteristic flavor of oil obtained from olives stored in piles, which have undergone an advanced stage of anaerobic fermentation. Associated with n-octane, produced from the decomposition of 10-hydroxyperoxide of oleic acid and isoamyl alcohol formed from fermentation.

Grass The taste of grass, seen in green olives or those crushed with leaves.

Greasy (negative attribute) Flavor of oil reminiscent of that of diesel oil, grease or
mineral oil.

**Green (positive attribute)** A young oil, usually with a spicy-bitter taste.

**Harmonious (positive attribute)** All the qualities of the oil blend and work well with each other.

**Hay or Woody (negative attribute)** Characteristic flavor of certain oils produced from olives that have dried out or were frozen.

**Heated or Burned (negative attribute)** Characteristic flavor of oils caused by excessive and/or prolonged heating during processing.

**Husk** Residue solids after pressing of the pulp.

**Lampante Virgin Olive Oil** Virgin olive oil not suitable for consumption with an acidity more than 2% (expressed as oleic acid).

**Malaxation** The phase of mixing after crushing the olives in the centrifugation process, which promotes the coalescing of small oil drops.

**Milling** Processing of olives for the production of olive oil.

**Muddy (negative attribute)** Sediment in tanks and vans.

**Musty (negative attribute)** Characteristic moldy flavor of oils obtained from fruit in which large numbers of fungi and yeast have developed as a result of storing in humid conditions.

**Natural Olive Oil** Virgin olive oil.

**Oleaster** The botanical progenitor of the olive (olea sylvestris).

**Olive Kernel Oil** The oil obtained from olive pomace.

**Olive Paste** Paste produced by grinding the olives.

**Olive Pomace** A by-product of olive processing containing fragments of skin, pulp and kernel.

**Olive Pomace Oil** Blend of refined olive pomace oil and virgin olive oil for consump-
Olive Residue Oil Olive pomace oil.

Orujo Oil Spanish term, equivalent to sulphur olive oil.

Panel Test Scoring of olive oil by a group of specially trained assessors under specified conditions.

Peppery A peppery bite in the back of the throat which can force a cough.

Press Machine that squeezes the oily must from the oily paste.

Pungent (positive attribute) “Picante” or biting tactile sensation characteristic of certain olive varieties or oil produced from unripe olives. Perceived in the throat (peppery).

Rancid (negative attribute) Flavor of oils, which have undergone a process of oxidation and fragmentation of hydroperoxides into compounds with characteristic disagreeable odors such as aldehydes, ketones, alcohols, lactones, furans, esters, and others.

Reesterification (or Esterification) Illegal procedure to restore acidity by chemically esterifying glycerol with fatty acids.

Reextracted Olive Pomace Oil Oil obtained by recrushing olive pomace.

Refined Olive Oil Oil obtained from virgin olive oils by refining methods that do not change its initial triacylglycerol composition.

Remolido Repaso Second centrifugation oil.

Riviera Type Olive Oil The oil produced by mixing 5-20% virgin olive oil to refined olive oil.

Sensory Wheel A circular diagram; a condensed set of sensory attributes for describing virgin olive oil.

Stoned Olive Paste Paste obtained by grinding stoned olives.

Sulphur Olive Oil The oil obtained by extraction with solvents of the cakes derived
from the pressing of the olive paste.

**Super Press** Press that uses several pistons.

**Traditional Mill** Classic system of extraction with hydraulic presses.

**Unsaponifiable Matter** The whole of the products present in the substance analyzed which, after saponification thereof with an alkaline hydroxide and extraction by a specified solvent, remains non-volatile under the defined conditions of test.

**Vegetable Water (negative attribute)** Flavor acquired by the oil as a result of prolonged contact with the liquid, non-oil fraction of the olive,-also called fruit water.

**Veiled Virgin Olive Oil** Cloudy virgin olive oil.

**Winey-vinegary (negative attribute)** Characteristic flavor of certain oils reminiscent of wine or vinegar. This flavor is mainly due to aerobic fermentation in the olives leading to the formation of acetic acid, ethyl acetate, and ethanol.