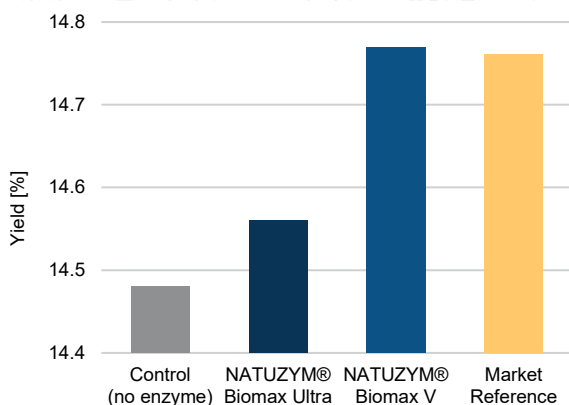


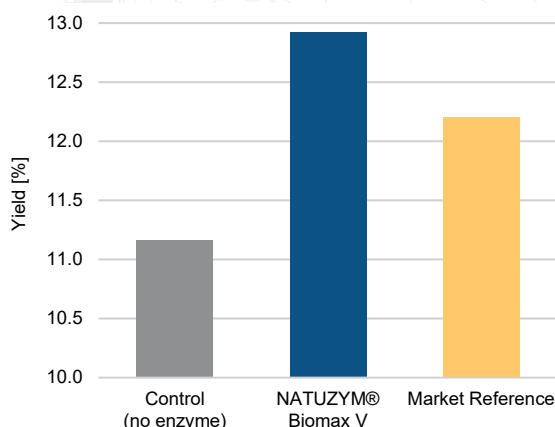
# MAXIMISE THE POTENTIAL OF OLIVES WITH NATUZYM® BIOMAX V

When dealing with variable olive crops, NATUZYM® Biomax V proves indispensable in extracting the most valuable oil, ensuring peak quality, streamlining processing, and minimizing losses. Our formulation combines the power of a classical pectinase and a xylanase in perfectly balanced ratio. NATUZYM® Biomax V is a natural enzyme preparation derived from production strains free from genetic modification, making them suitable for organic olive oil processing.

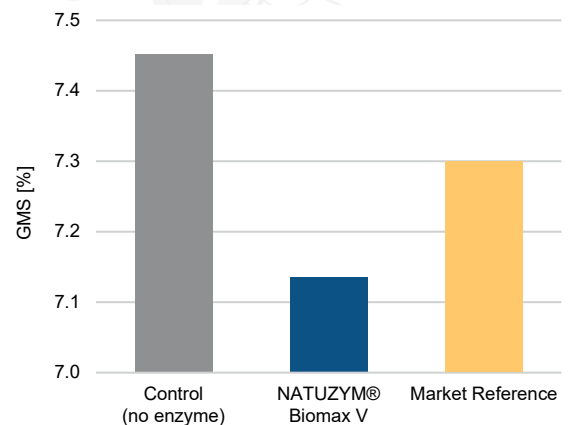
Climate change affects the quality and quantity of olive oil produced. Unpredictable weather patterns, droughts, and extreme temperatures can harm olive trees and reduce yields. From varying quantities of harvested olives with different qualities, extracting the maximum potential of oil becomes a challenge. By using NATUZYM® Biomax V the oil can be extracted more efficiently by breaking down the fibre and improving oil water separation. This results in a higher percentage of oil extracted from the olives from all cultivars and maturity levels. The enzymatic extraction is more environmentally friendly because it requires less water and energy compared to traditional methods. This aligns with sustainability goals in the industry.



**Figure 1:** Extraction of Coratina\* Olives. Comparison of NATUZYM® Biomax V vs. no enzyme, NATUZYM® Biomax Ultra and Market reference.



**Figure 2:** Extraction of Galega\* Olives. Comparison of NATUZYM® Biomax V vs. no enzyme and Market reference.



**Figure 3:** Extraction of Galega\* Olives. Residual fat in dry substance with NATUZYM® Biomax V vs. no enzyme and Market reference. The lower the residual fat the better.

\*Coratina olives show high oil contents, almost double compared to other Italian cultivars, while Galega olives have an oil yield below 18%

# THE USE OF ENZYMES FOR OLIVE OIL EXTRACTION



## Efficiency and Smoothness

Enhanced production process, fast and efficient separation of oil and water, resulting in smoother machinery operation



## Yield and Quality

Increased oil yield, typically 2-10% oil per ton of olives. Reduced residual oil in the pomace. Maintain oil quality without alteration



## Sustainability

Reduced water and energy consumption



## Versatility

Compatible with all cultivars and extraction systems



## Speed

Faster and more effective oil clarification

## Transform your processing with our NATUZYM® enzyme portfolio

NATUZYM® enzymes are your dedicated solution for revolutionizing fruit and vegetable processing. Whether you're handling apples, pears, a diverse array of berries, citrus fruits, stone fruits, or exotic tropical varieties, our specialised NATUZYM® enzyme formulations are your key to enhancing economic viability and processing efficiency. In vegetable processing, crops like sugar beets, carrots, and olives can experience significant yield improvements when you harness the tailored potential of NATUZYM® enzymes.



Scan to explore our entire product range

