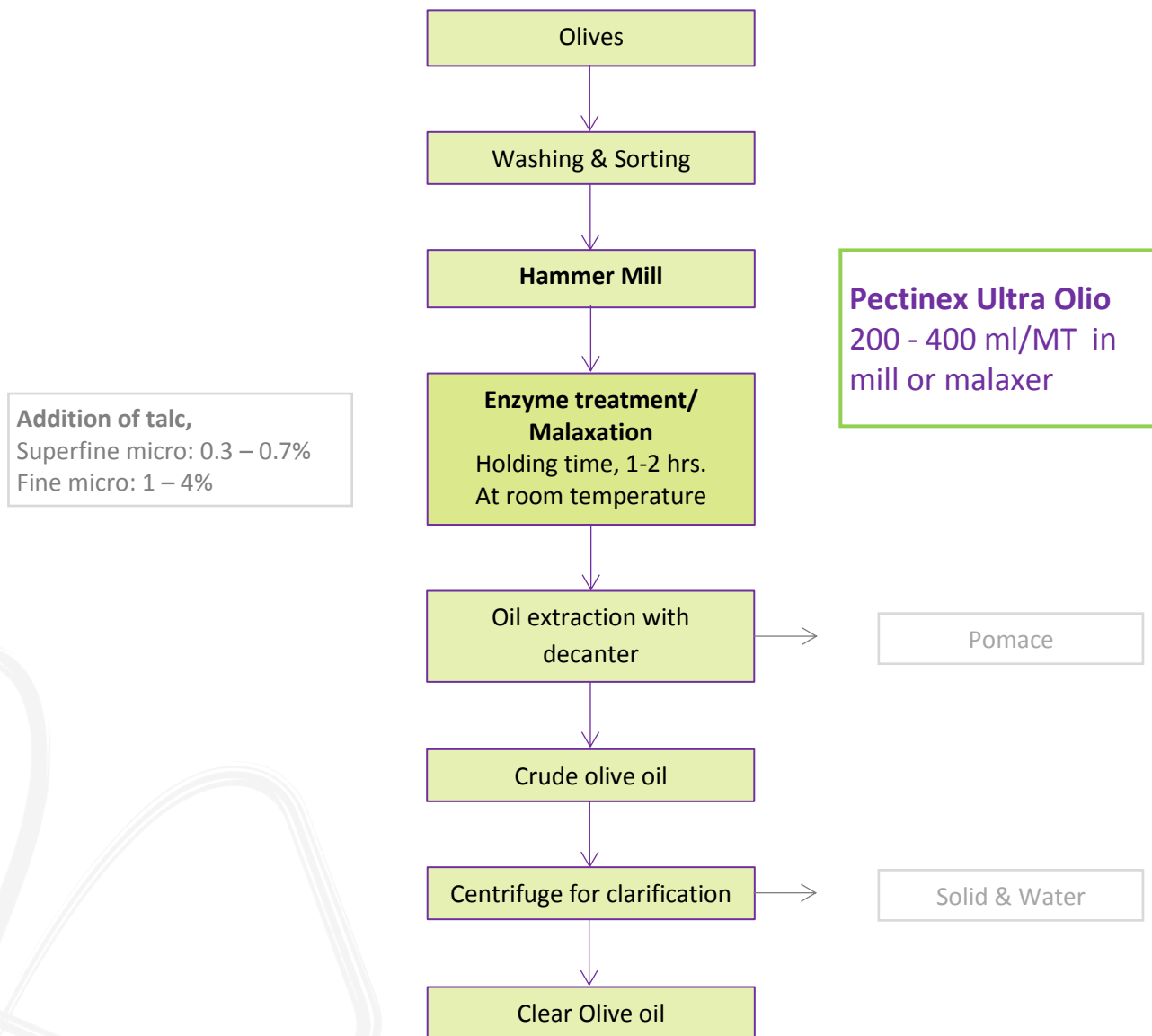




OLIVE OIL PRODUCTION



Novozymes is the world leader in bioinnovation. Together with customers across a broad array of industries we create tomorrow's industrial bio-solutions, Improving our customers' business and the use of our planet's resources.

Remarks

Clear & stable olive oil production with **Pectinex® Ultra Olio**

The positive contribution of olive oil to human nutrition has been well known for more than 2,000 years. With an increasing awareness of the importance of healthy food, the consumption of olive oil has steadily increased over the years.

Benefits

The application of our enzyme product Pectinex® Olio offers a number of benefits for olive oil producers,

- Increased yield
- Improved oil quality
- Smoother operation of machinery
- Faster and sharper oil/water separation
- Drier pomace with less residual oil
- Increased oil clarification
- Reduced waste water

Besides these benefits, Pectinex® Ultra Olio result in better storage stability. The oil can show an increased content of polyphenols and vitamin E (tocopherol), which stabilizes the oil against rancidity. When olives with a higher degree of acidity are processed, the application of Pectinex® Ultra Olio yields oil with a reduced amount of free fatty acids.

We strive to provide accurate and useful support, however, the information contained in this document is provided solely as guidance to the intended recipient. Furthermore, laws, regulations and/or third party rights may prevent the recipient from using the information herein in a given manner. Thus, without separate, written agreement between the recipient and Novozymes to a different effect, the information contained herein is provided "as is" and Novozymes makes no representation or warranty whatsoever with regards to said information, hereunder any warranty as to the accuracy, fitness for a particular purpose, non-infringement of intellectual property rights or regulatory/legal compliance.

For more information, or for more office addresses, visit www.novozymes.com

Novozymes Switzerland AG · Neumattweg 16 · 4243 Dittingen · Switzerland · Tel. +41 61 765 6111 · Fax +41 61 765 6333

Novozymes A/S · Krogshøjvej 36 · 2880 Bagsvaerd · Denmark · Tel. +45 4446 0000 · Fax +45 4446 9999.

www.novozymes.com, Foodandbeverage@novozymes.com.

Laws, regulations, and/or third party rights may prevent customers from importing, using, processing, and/or reselling the products described herein in a given manner. Without separate, written agreement between the customer and Novozymes to such effect, this document does not constitute a representation or warranty of any kind which is subject to change without further notice.