

OLIVE OIL

Activity 1 – Vocabulary

Match the definitions with the words below



A	Moist mixture
B	The amount of acid in a substance
C	The process of removing a substance from another substance
D	The quality of smelling or tasting of fruit
E	Small branches
F	remains
G	It is a method of separating molecules having different densities by spinning them in solution around an axis at high speed
H	Pressing something very hard so that it is broken or its shape is destroyed

Paste	Extraction	Twigs	Centrifugation	Acidity
Fruitiness	crushing	debris		

Activity 2. Fill in the blanks with a missing word

What is it and its history

Olive oil is a fat obtained by pressing whole olives, a traditional tree crop of the 1. _____ Region. Oil production in the Eastern Mediterranean can be traced back to 2600 BC near the Syrian city Aleppo. Olive oil was also common in ancient 2. _____ and Roman cuisine.

PRODUCTION

- ❖ The first step in the oil 3. _____ process is 4. _____ the olives and removing the stems, leaves, 5. _____ and other 6. _____ left with the olives.
- ❖ The second step is 7. _____ the olives into a 8. _____ to facilitate the release of the oil from the vacuoles. Then the paste is mixed for 20 to 45 minutes and small oil droplets combine into bigger ones.
- ❖ The next step consists in 9. _____ the oil from the rest of the olive components. This used to be done with presses, but it is now done by 10. _____. Some centrifuges are called three-phase because they separate the oil, the water and the solids. The two-phase centrifuges separate the oil from a wet paste.

Activity n. 3 – Read the text and then answer the questions

INDUSTRY

Historically the olive industry has been concentrated in Mediterranean countries. Over the past two decades, however, there has been an expansion of the production in the USA, Australia, Chile, China and India. Spain accounts for 43.8% of world production of olive oil. Italy accounts for 21.5% of the world's production. Major Italian producers are known as 'oil cities', including Lucca, Florence and Siena, in Tuscany, though the largest production is harvested in Puglia and Calabria.

1. What country is the greatest producer of olive oil?
2. Where is the largest production of olive oil in Italy?
3. Which countries have now started to produce olive oil?

Activity n. 4 – label the different types of olive oils

COMMERCIAL GRADES

_____ olive oil is the olive oil obtained from virgin olive oils by refining methods that do not lead to alterations in the initial glyceridic structure. It has a free acidity.

_____ olive oil comes from virgin oil production only, but it is of slightly lower quality, with free acidity of up to 1.5%.

_____ olive oil comes from virgin oil production only, and is of higher quality. It contains no more than 0.8% free acidity and it has a superior taste, having some fruitiness and no defined sensory defects.

_____ or 'olive oil' are mainly refined olive oil, with a small addition of virgin-production to add taste.