

*Pure filtration for the
Extra Virgin Olive Oil
industry*



DORSAN[®]
LIVING FILTRATION



Why filter an EVOO?

Any EVOO evolves and does so negatively. The aging of the oil is valued as a defect.



It is recommended the filtration to achieve its stabilization and an organoleptically superior EVVO, by avoiding the negative contribution of the evolution of the impurities (anaerobic fermentation).



Does not affect the characteristics organoleptics of the EVOO.

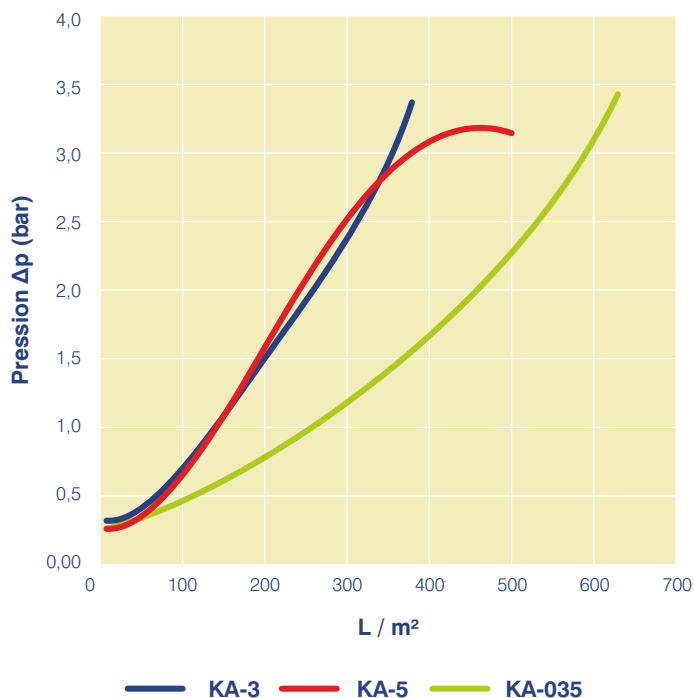


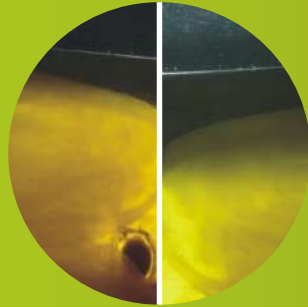
It avoids negative effects of sediments which are generated by decantation.



There is no record of withholding of protective colloids, tocopherols, vitamins, etc.

Extra Virgin Olive Oil D.O. Siurana
Filtration at constant Flow Rate 250 l/h/sqm

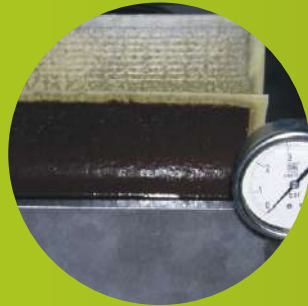




Recommendations for the Filtering process

We advise not to expose the oil to the air during filtration. In this way we will avoid an oxygen enrichment that will accelerate the processes of auto-oxidation and, therefore, bad taste.

The oil should not be treated energetically, without exceeding the recommended pressure. The good pumps choice are those with a low rotation speed for not create emulsions



Correct olive oil filtration IN ADDITION to allowing adequate commercial presentation...

Increase the quality of the product for the consumer by:

- The elimination of solids and moisture in the oil prevents during the frying the combustion of those occurs. Avoiding the formation of fumes and unpleasant odors.
- Moisture during frying create Dampness results in sizzling skillet; Eliminated the water, this defect disappears.

Improves conservation conditions.

- The sediments at the bottom of the packaging are rich in carbohydrates and protein substances that suffer anaerobic fermentation. Also, lipolytic enzymes which destroy fat molecules. The consequence of in a long-term conservation packaging, is the presence of odors to fermented, and the increase of acidity by released acids.



Types of filtering to retain impurities

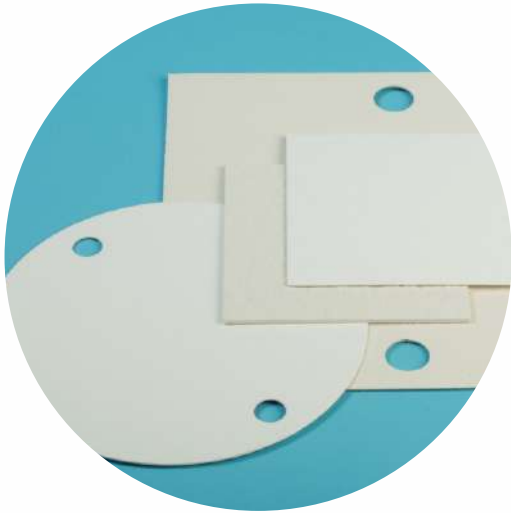
Oils well decanted: If we want a perfect polished olive oil it must be filtered with the grade KA-5 before bottling.

Low decanted oils: We recommend to get a first step using grade KA-035 to achieve a separation of the high solids and moisture content that still remains at the oil and that could not be eliminated due to the short decantation time. After this filtration step the olive oil gets a small turbidity.

If you want a total oil brightening, it would be necessary a second filtration step with the grade KA-5.

Filtration experience carried out in collaboration with the Institute of the Fat from Seville (CSIC). Picual olive oil from pressed oil evolved in deposit to a minimum of 5 months

Oil industry



- Humidity absorption
- Wax and impurity retention
- Shorter decanting time
- Wide variety of formats

When do we need to use KA-5?

- Olive oil well decanted or pretreated with centrifuges.
- To obtain a total brilliance of the olive oil.

When do we need to use KA-035?

- Not decanted or poorly decanted oils.
- For users who like a turbid appearance at oil.
- This sheet has a great capacity of moisture removal from the oil.
- Oils that have not been treated by centrifugal separation.
- If we want a total brilliance after filtration a second step with KA-5 will be necessary

When do we need to use KA-COTTON?

- Ideal for ecological/organic oils.
- As it does not contain diatomaceous earth, the retention of polyphenols (Oleacein, Oleocanthal,...) is less than traditional plates.
- Sheets with alpha cellulose and cotton fibers with greater moisture retention power compared to traditional plates.

Filter Sheets

Depth Filtration

Over the past few years, filter plates have become the greatest ally of olive oil packers. Their use makes the creation of a perfectly stabilized oil possible, free of humidity and waxes for a long sales period.

Dorsan® brand olive oil filter plates are made from premium quality cellulose to ensure a high degree of humidity absorption. Diatomaceous earth is another essential ingredient, helping us achieve the perfect filtration of any waxes or impurities present in the oil.

After exhaustive research we have developed **three types of special filter sheets for olive oil filtration: KA-5, KA-035 and KA-COTTON**. The one that is recommended to use to filter ecological or organic oils is KA-COTTON, our cotton and alpha cellulose sheet: as it does not contain diatomaceous earth, the retention of polyphenols (Oleacein, Oleocanthal, ...) is less than traditional plates.



R.G.S.E.A.A. 39.004773 / B. Our filter papers comply with Recommendation XXXVI / 1 of the German BgVW on paper and paperboard intended for food use and are in accordance with Regulation (EC) # 1935/2004 of 27 October 2004 on materials and articles intended to come into contact with food.

All products are manufactured in accordance with the requirements of UNE-EN ISO 9001 and UNE-EN ISO 14001 standards.



Filter Papers
smooth or
creped surface
Wide range
of formats

- Wide variety of formats
- Excellent value for money
- A range of porosities to choose from

Filter Papers

Made from premium quality cellulose, our filter paper is an affordable option for the filtration of oils already pre-filtered with diatomaceous earth. The cellulose serves to retain humidity and traces of earth that may have accidentally passed through the previous filter.

They are also frequently used as support for diatomaceous earth in filters designed for this end. Available in a wide range of weights and with smooth or crepe surfaces.

Highly valued in the well-known filters COLUMBIT, ALUVION and in more recent press filters -- for example, those measuring 40 x 40 cm and 60 x 61 cm -- prior to packing.

Grade	Grammage grs/sqm	Thickness mm	Herzberg sec x 100 ml
C90	90	0,42	90
C150	150	0,70	65
C180	180	0,90	75
SM250	250	0,58	180
SM350	350	0,80	210
SM450	450	1,00	190
SM650	650	1,50	210

Tolerancies (< 10%)



- Many porosities to choose from
- Made without glues or resins
- High retention capacity
- Very affordable filtration

Liquid Filter Bags

Manufactured using 100% synthetic fibers of polypropylene, polyester and nylon monofilament. Dorsan® filter bags use only filter media that can guarantee a high and constant quality and efficiency.

These standard felt liquid filter bags work as a depth filter and are very recommended to filtrate solid and gelatinous particles from liquids.

On a depth filter, the area available for solids retention is not just the outside of the filter element, but the entire surface area of the pores through which the liquid to be filtered flows. The filter bags are used in olive oil refineries.

The main advantage is their high dirt-holding capacity and high flow. Being one of the best economical solutions for a lot of liquid filtration applications.

The materials of Polypropylene, Polyester and Nylon comply with the FDA standards for contact with food under the heading CFR21, Section 177.1520. The S-ring bags have a galvanized (stainless steel on demand) sewn in the mouth. The type has a PP mouth sewn or heat sealed by ultrasound systems.



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