

ABSTRACT

A METHOD FOR TREATING OLIVES TO BE UTILIZED FOR OLIVE OIL PRODUCTION

Methods are provided for treating freshly harvested olives to substantially retain the quality of oil contained therewithin for enabling production of high quality olive oil from said treated olives at a prolonged time after harvest and treated freshly harvested olives with retained oil qualities characterized in that the oil extracted therefrom after a prolonged storage time meets the standards of the IOC for Virgin Olive Oils.

FIG. 1