

TECHNO-SCIENTIFIC REPORT

"COPPINI OLEIFICIO"

On Friday, November 15, 2019 we visited the farm "Coppini Oil Art".

The company was founded on March 26, 1946, founded by Americo Coppini. Today the owner is Mauro Coppini, along with his brothers.

The olives come from Abruzzo, Sicily and Puglia.

The period when olive harvests is autumn. The time of the harvest is called the oil



campaign.



The olives through tanker trucks arrive in Parma in about 12 hours and are ground inside the mill.

The raw oil (if we can call it that) is collected in 56 63-to-t tanks each.

This is where the process of *filtration* by fossil flour, which retains the oil, takes place.

After visiting the filtration area, we switched to the bottling department.



Here is a machine that pastes labels (already printed in other companies), called a *labeler*. First, however, the bottles are cleaned by an air jet and transported to the labeler on a mechanical tape.

The label says the so-called "*legend of taste*" and the packaging and expiration date. The product can be put on the market within the 6th month, after packaging, otherwise, at the 18th month, the product has expired, inedible and useless.

The cap varies depending on where the product is intended; For example, the caps that are placed on bottles destined for catering have, by law, the anti-filling cap.

If the residue is found on the bottom and if you do not remove it in time ferments and the product can be downgraded; for example, extra virgin olive oil can become virgin olive oil and, later, glaring oil, that is, the oil that was once used to light oil lamps.

Sometimes on the labels you will find "*cold extract*": this means that the oil has been processed in a cold environment and this makes the oil more good and more expensive.

The Company Coppini and the other Italian companies export Italian oil throughout Europe and China.

The oil on the market must be priced at at least 7-8 euros per liter.

The largest Italian olive producers are, from the first to the third:

1. Puglia, which produces 50% of Italy's total olive production;
2. La Calabria;
3. Sicily.

The oil can be divided into three types depending on its intensity:

1. Light fruit;
2. Average fruit;
3. Intense fruit.

The Coppini company produces all three types of oil.

You can't say that the oil is acidic because the acidity is measured in the laboratory, so you can't feel it through our taste buds.

Fossil flour: Fossil flour, or diatom sand or diatomace land or diatomitis, is a sedimentary silica rock of organic origin and is the fossil remnant of microscopic algae of the diatom family.

It is formed in a lake or marine environment, from the sedimentation, on the bottom, of the silica shells of the diatoms.



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with the collaboration of Davide, Miriam, and Valentina.