

Sensory optimised and highly pure olive oils

Nutriswiss technology enables the gentle refinement of vegetable oils and compliance with current pollution limits

Lyss/Switzerland, June 2021: As a result of EU Regulation 2020/1322, new maximum levels for 3-MCPD and glycidol in olive oil and other vegetable oils have been in force since January 2021. Nutriswiss can minimise the presence of these process-related contaminants with the help of a special refining technology.

The Swiss speciality and organic edible oils expert uses a particularly gentle process that refines oils at low temperatures. In this way, oil producers can not only optimise the sensory profile of their products and increase their yield, but also meet the new legal requirements.

On 1 January 2021, the European Commission Regulation set limits of 1250 µg of 3-MCPD and 1000 µg of glycidol per kg of edible oil. Even stricter regulations apply to infant and children's food (15 µg/kg of 3-MCPD and 6.0 µg/kg of glycidol for liquid infant formula).

With a particular focus on refined olive oil, in which high process contaminant values are often seen, Nutriswiss subsequently set new standards for a wide range of products. After refining, laboratory analyses now show values that are close to the detection limit for both process contaminants and far below legal limits.

Nutriswiss can also refine heavily contaminated oils or those with a high acid value, such as olive pomace or lampante oils, using special processes, so that an organoleptically acceptable, edible and safe food is produced. The olive oil raffinate can then be mixed with virgin olive oils, for example, and marketed as a blend or supplied to the food industry for further processing. Oils that are difficult to refine and would otherwise be unmarketable now benefit from a new lease of life.

Unlike traditional vegetable oil refining, Nutriswiss doesn't use time-consuming or high-temperature processes to remove pesticides and mineral oil residues (MOSH/MOAH). Heat promotes the

formation of potentially harmful glycidyl fatty acid esters and chlorine-fatty acid esters such as 3-MCPD. Instead, the company relies on physical neutralisation using modern distillation technology and subsequent mild deodorisation. In this way, no process contaminants are formed. At the same time, valuable ingredients are protected, off-flavours are removed and pesticides, MOSH/MOAH, polycyclic hydrocarbons (PAH) and plasticisers such as DEHP are significantly reduced.

Michel Burla, Managing Director of Nutriswiss, said: “Manufacturers of vegetable oils face increasingly stringent legal requirements, such as stricter limits for pollutants. With our state-of-the-art technologies, we can comprehensively meet their needs and support our customers. This applies not only to olive oil, but to a wide range of vegetable and animal oils, such as rapeseed, linseed, fish, algae or hemp oil.”

About Nutriswiss

Nutriswiss AG specialises in the refining of high-quality, tailor-made edible fats and is the Swiss leader in special and organic products. For national and international food manufacturers, the catering, cosmetic and pharmaceutical industries, as well as artisan bakers, crude oils from all over the world are neutralized, bleached, modified by fractionation, transesterification or hydrogenation, mixed and deodorized. At its headquarters in Lyss in the canton of Berne in Switzerland, a total of 90 employees produce around 55,000 tonnes of high-purity edible oils and fats annually, 95 percent of which are of vegetable origin. Under the brand name, Belfina, sister company Grüniger supplies the national catering trade, food craft and retail trade with special fats and margarines. Nutriswiss is part of Centravo Holding, which was founded in 1879.

Company contact:

Rüdiger Wendt

Nutriswiss AG
Industriering 30
CH-3250 Lyss
+41 (0)32 387 48 31
ruediger.wendt@nutriswiss.ch

Press contact:

Marion Mann

akp public relations
Birkenauer Talstraße 9
DE-69469 Weinheim
+49 (0)6201 18898 26
marion.mann@akp-pr.de