

Zagrebački maslinarski institut
Sastanak 26. rujna 2018.

Marijan Andrašec

Proširimo svoje horizonte

Sadržaj izlaganja

1. Kvaliteta ulja - harmoničnost
2. Proizvodi na osnovu maslina
 - a. Ekstrakcija bilja s maslinovim uljem
 - b. Korištenje komine u poljoprivredi
3. Projekt mikorizacije maslina

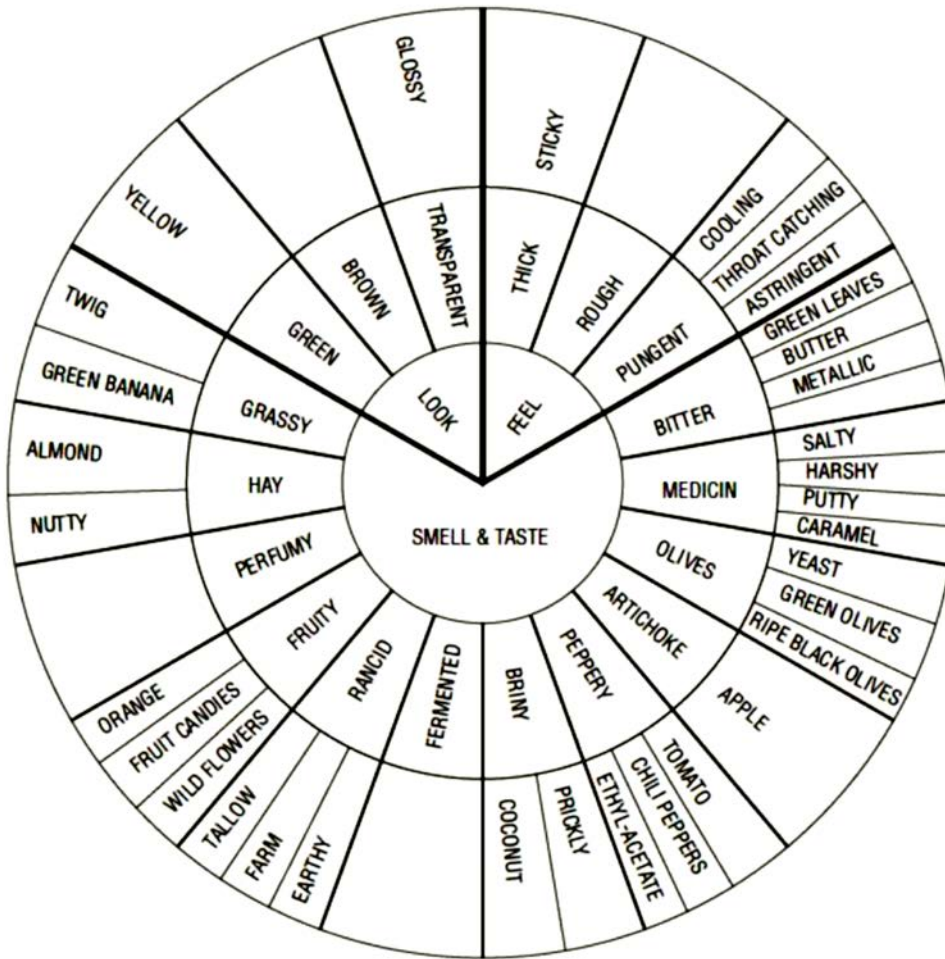
Kvaliteta ulja - harmoničnost

(1)

COMMISSION REGULATION (EEC) No 2568/91 of 11 July 1991
on the characteristics of olive oil and olive-residue oil and on the relevant
methods of analysis (OJ L 248 5.9.1991, p. 1)

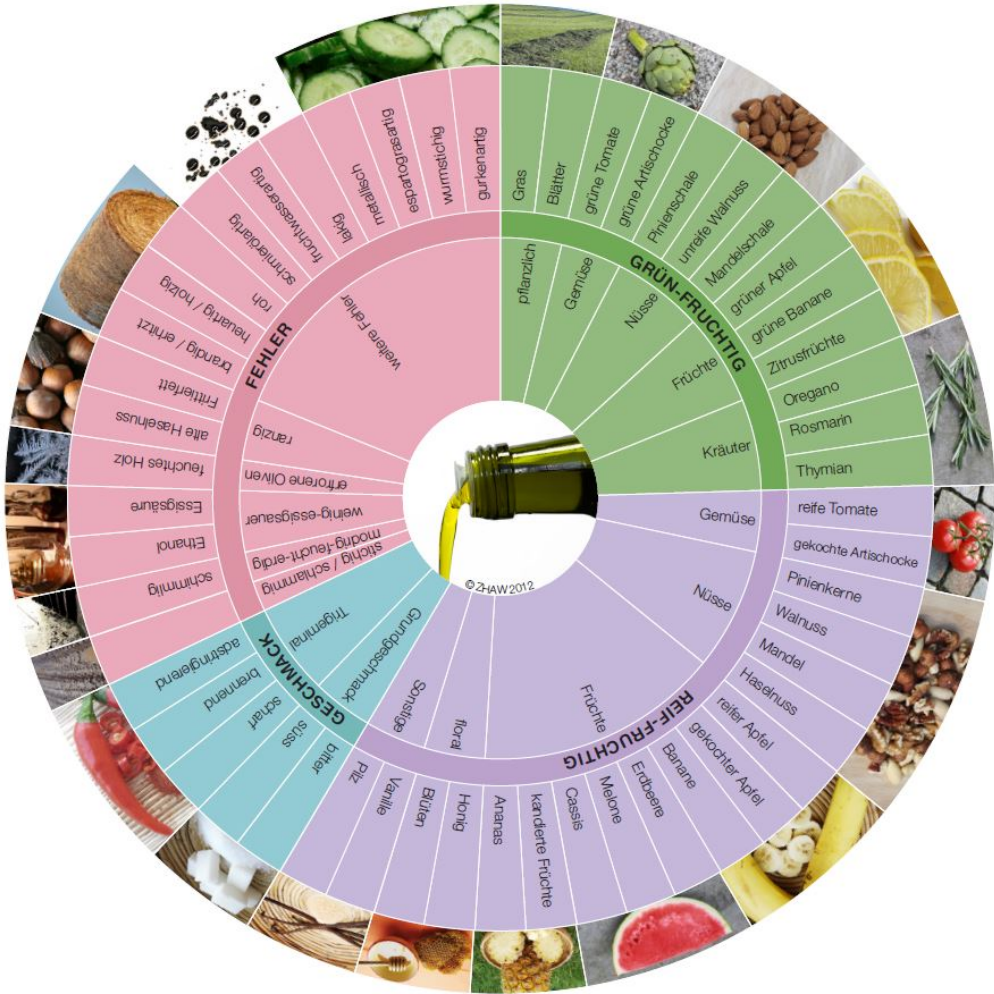
Amended by:	Official Journal
COMMISSION REGULATION (EEC) No 3682/91 of 17 December 1991	18.12.1991
COMMISSION REGULATION (EEC) No 1429/92 of 26 May 1992	2.6.1992
COMMISSION REGULATION (EEC) No 1683/92 of 29 June 1992	30.6.1992
COMMISSION REGULATION (EEC) No 1996/92 of 15 July 1992	18.7.1992
COMMISSION REGULATION (EEC) No 3288/92 of 12 November 1992	13.11.1992
COMMISSION REGULATION (EEC) No 183/93 of 29 January 1993	30.1.1993
COMMISSION REGULATION (EEC) No 620/93 of 17 March 1993	18.3.1993
COMMISSION REGULATION (EC) No 177/94 of 28 January 1994	29.1.1994
COMMISSION REGULATION (EC) No 2632/94 of 28 October 1994	29.10.1994
COMMISSION REGULATION (EC) No 656/95 of 28 March 1995	29.3.1995
COMMISSION REGULATION (EC) No 2527/95 of 27 October 1995	28.10.1995
COMMISSION REGULATION (EC) No 2472/97 of 11 December 1997	12.12.1997
COMMISSION REGULATION (EC) No 282/98 of 3 February 1998	4.2.1998
COMMISSION REGULATION (EC) No 2248/98 of 19 October 1998	20.10.1998
COMMISSION REGULATION (EC) No 379/1999 of 19 February 1999	20.2.1999
COMMISSION REGULATION (EC) No 455/2001 of 6 March 2001	7.3.2001
COMMISSION REGULATION (EC) No 2042/2001 of 18 October 2001	19.10.2001
COMMISSION REGULATION (EC) No 796/2002 of 6 May 2002	15.5.2002
COMMISSION REGULATION (EC) No 1989/2003 of 6 November 2003	13.11.2003
COMMISSION REGULATION (EC) No 702/2007 of 21 June 2007	22.6.2007
COMMISSION REGULATION (EC) No 640/2008 of 4 July 2008	5.7.2008
COMMISSION REGULATION (EU) No 61/2011 of 24 January 2011	27.1.2011
COMMISSION IMPLEMENTING REGULATION (EU) No 661/2012 of 19 July 2012	20.7.2012
COMMISSION IMPLEMENTING REGULATION (EU) No 299/2013 of 26 March 2013	28.3.2013
COMMISSION IMPLEMENTING REGULATION (EU) No 1348/2013 of 16 December 2013	17.12.2013
COMMISSION DELEGATED REGULATION (EU) 2015/1830 of 8 July 2015	13.10.2015
COMMISSION IMPLEMENTING REGULATION (EU) 2015/1833 of 12 October 2015	13.10.2015
Corrected by:	
Corrigendum, OJ L 347, 28.11.1992, p. 69(2568/1991)	
Corrigendum, OJ L 176, 20.7.1993, p. 26(183/1993)	
Corrigendum, OJ L 096, 28.3.1998, p. 47(2472/1997)	

(2)



J. Mojet, S. de Jong (1994)

(3)



A. Bongartz, D. G. Oberg (2011)

(4)

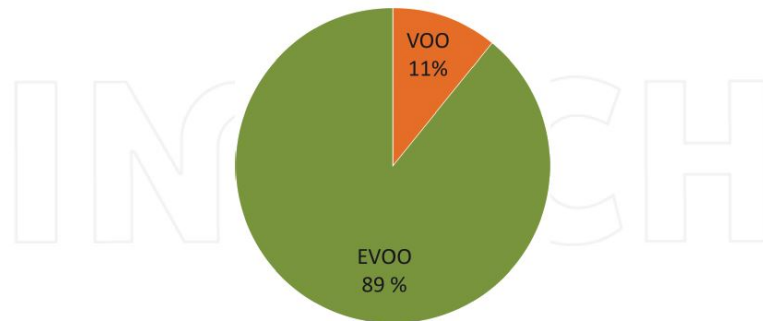


Figure 5. Percentage of samples ($n = 2736$), evaluated in the years 2011–2015, subdivided due to their classification into the official quality categories EVOO ($n = 2434$) and VOO ($n = 302$) [2].

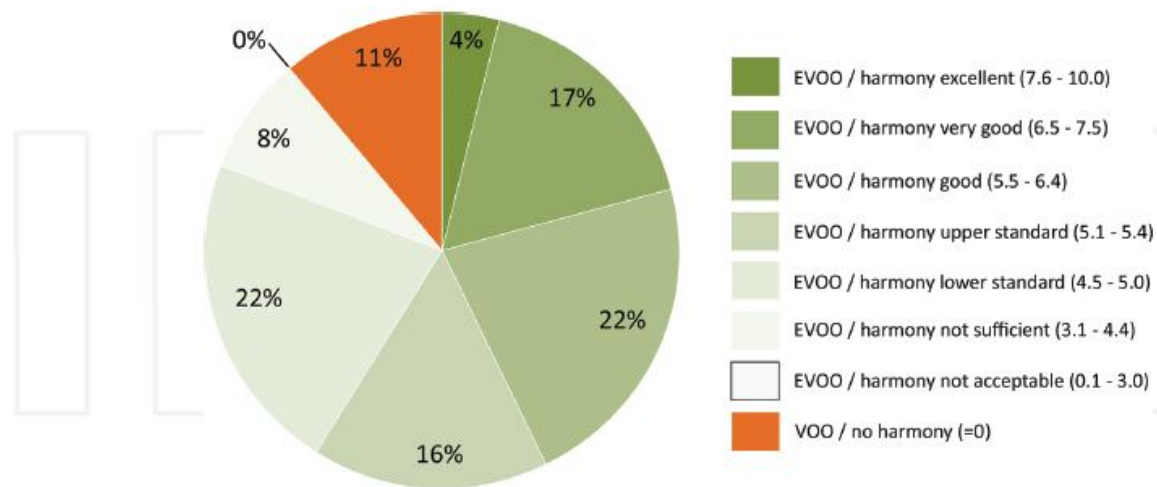
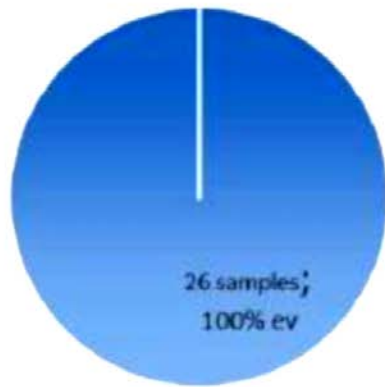


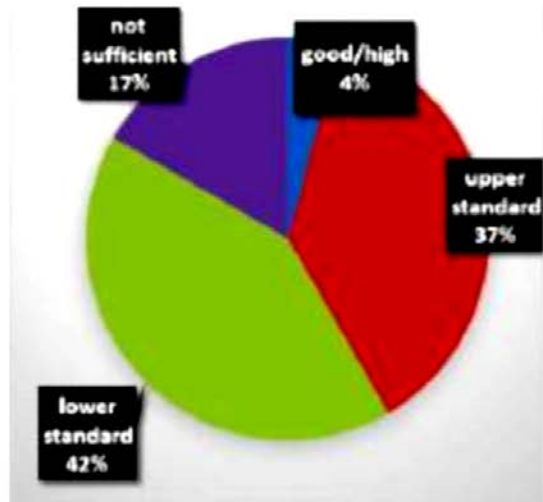
Figure 6. Percentage of oil samples ($n = 2736$), additionally discriminated within the category of EVOO, using the harmony value.

(5)

Result 1: IGO-Study, 2568/91



Result 2: IGO-Study, 2568/91 plus harmony value



www.ifo.it/igo-study/2014

Fig. 8 26 samples EVOO (result 1) compared to the same samples quantified by the factor "harmony/balance" with segmentation in the range of ev (result 2).

In Germany, It's All About Harmony

Harmony has become an important factor to consider for exporters of extra virgin olive oils to Central Europe.

By COSTAS VASILOPOULOS on June 21, 2018

The harmony/balance value was accredited by the German authorities as part of the official national organoleptic assessment process in 2015, and since then it has evolved into an important factor for importers of olive oil in Germany and other German-speaking countries.

For the rest of the continent, harmony is still an unofficial parameter, but its extensive use in central Europe is increasingly relevant for companies exporting to the region.

In Germany, DOP evaluated about 2,700 samples of EVOO between 2013 and 2017 and it found a trend of increasing quality.

Today, big German distributors and discounters of olive oil ask for the help of their national olive oil experts to create tailor-made aroma profiles to be used as benchmarks for producers and bottlers in countries that export olive oil to Germany.

Oberg said that, due to its success and growing acceptance, other European countries would be better off if they adopted the harmony/balance value within with their certified panel testing processes.

(7)

EU OLEUM Project

Starting in September 2016, the OLEUM project will develop new and improved existing analytical methods for detecting fraud and ensuring quality of olive oil, and to improve technology sharing by establishing of a wide community of laboratories and institutions involved in quality control.

The research carried out by OLEUM will address all aspects of legislation, regulation, analysis, coordination, consumer and market confidence.

Project duration: 4 years

The Oleum consortium is comprised of 20 partner organisation, bringing together competences from food analysis, food legislation, industrial equipment engineering, bioinformatics, communication and knowledge exchange. The project is coordinated by Prof. Tullia Gallina Toschi of the Department of Agricultural and Food Sciences of the University of Bologna, Italy

Proizvodi na osnovu maslina

(1)

Open access peer-reviewed Edited volume

Products from Olive Tree



Edited by Dimitrios Boskou

Co-editor:



Maria Clodoveo

Olive tree products provide a number of documented presentations of the production and quality of the two most important olive tree products: virgin olive oil and table olives. It is a source that familiarizes readers with recent approaches and innovations that can be introduced in the virgin olive oil extraction and stabilization technology and the preparation of table olives with emphasis on the...

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Published: October 26th 2016



Published: October 26th 2016

DOI: 10.5772/61902

ISBN: 978-953-61-2725-3

Print ISBN: 978-953-61-2724-6

(2)



Extraction Technologies for Medicinal and Aromatic Plants

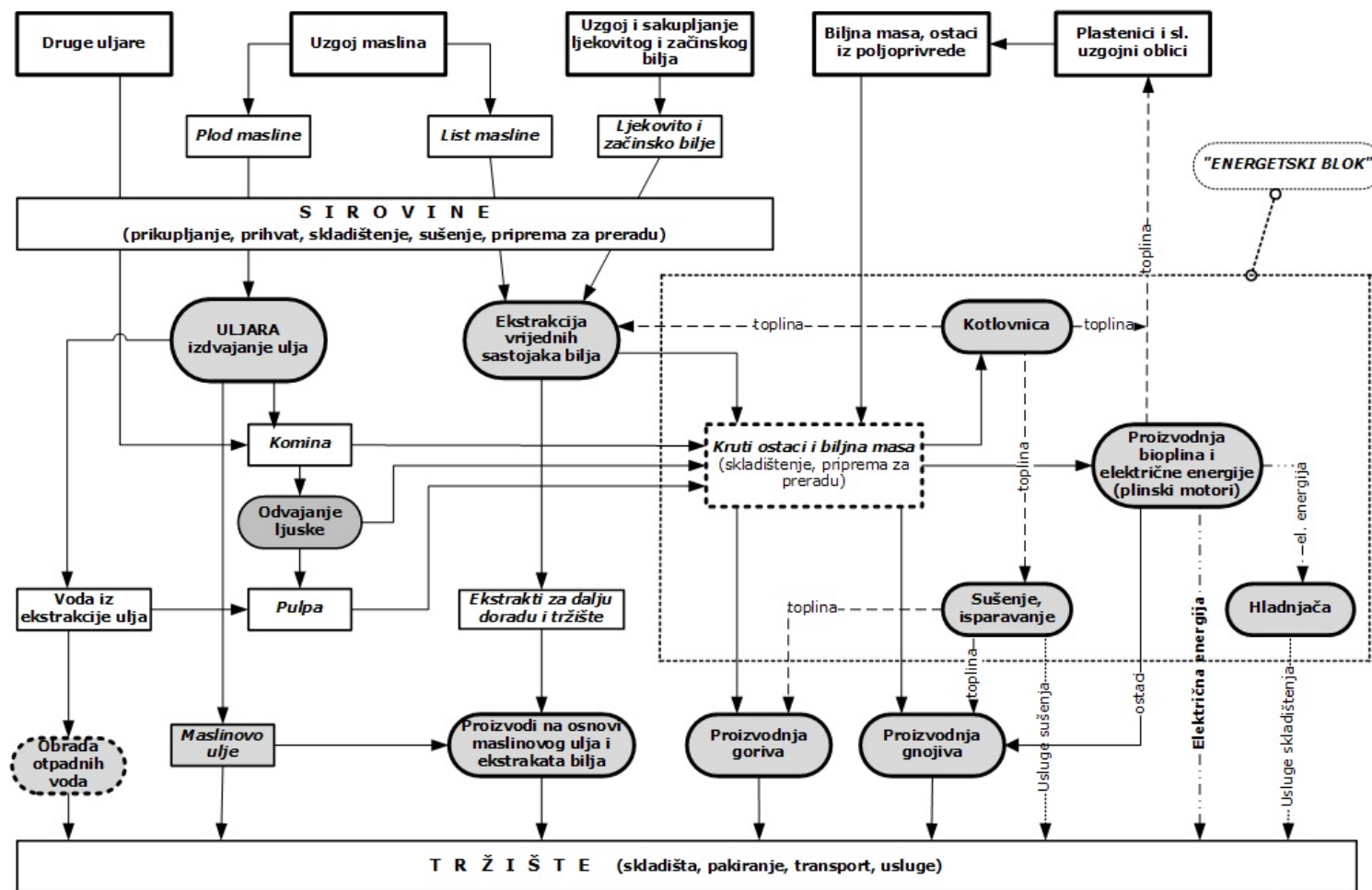


INTERNATIONAL CENTRE FOR SCIENCE AND HIGH TECHNOLOGY
Trieste, 2008

(3)

AGROINDUSTRIJSKI PARK PAKOŠKA (AIPP)

PZ PAKOŠKA i ECOOLEUM d.o.o., Pakoštane



Ver. 4; 16. lipnja 2014.

Ekstrakcija bilja s maslinovim uljem

Journal of Spectroscopy

Volume 2018, Article ID 7510647

Research Article

Maceration of Extra Virgin Olive Oil with Common Aromatic Plants Using Ultrasound-Assisted Extraction: An UV-Vis Spectroscopic Investigation

Ozren Jović , Iva Habinovec, Nives Galić , and Marijan Andrašec

Ekstrakcija je provedena na uzorcima biljaka:

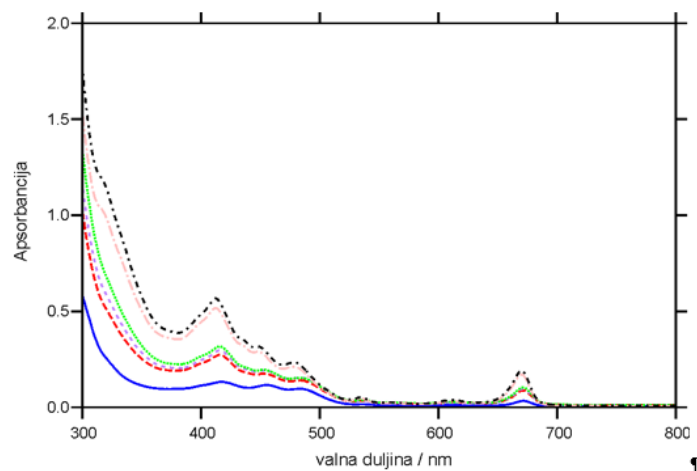
ružmarin, komorač, majčina dušica, kadulja, limunska trava, limunska mirta, čubar, lovor, kopriva.

Uspoređena je klasična višednevna ekstrakcija-maceracija s ultrazvučnom ekstrakcijom kroz 10-15 minuta.

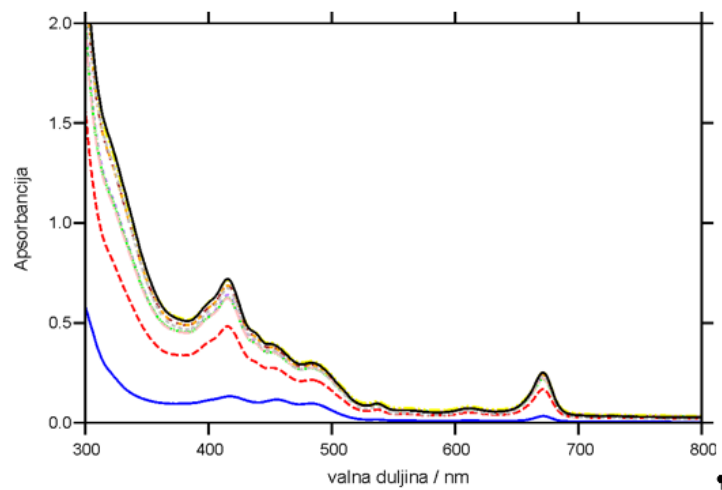
Provedena je i usporedba s ekstrakcijom u vodi za neke uzorke biljaka; ekstrakcija s uljem je jednako efikasna kao i s vodom.

(5)

Maceracija ružmarina u maslinovom ulju



Konvencionalna maceracija, crno—nakon dva tjedna, Plavo—čisto nemacerirano maslinovo ulje.



Maceracija ultrazvukom, crno—30-minuta maceracije, plavo—čisto nemacerirano maslinovo ulje.

ULTRAZVUK I NOVE SPOZNAJE O DJELOVANJU MASLINE NA RAK

mr. sc. Srećko Gross, dipl. ing. pharm.

ULTRAZVUČNA EKSTRAKCIJA

- primjena ultrazvuka u procesnoj tehnologiji (farmaciji, kemiji, biotehnologiji i proizvodnji hrane):
 - ✓ dipergiranje,
 - ✓ emulgiranje,
 - ✓ otapanje,
 - ✓ suspendiranje,
 - ✓ kristalizacija, polimerizacije, sterilizacije, sušenja, pranja, čišćenja, filtracije, usitnjavanja, ubrzanja kemiskih reakcija, stvaranje aerosola, ekstrahiranja



Korištenje komine u poljoprivredi

(1)

S. Dermeche et al / Process Biochemistry 48 (2013) 1532–1552

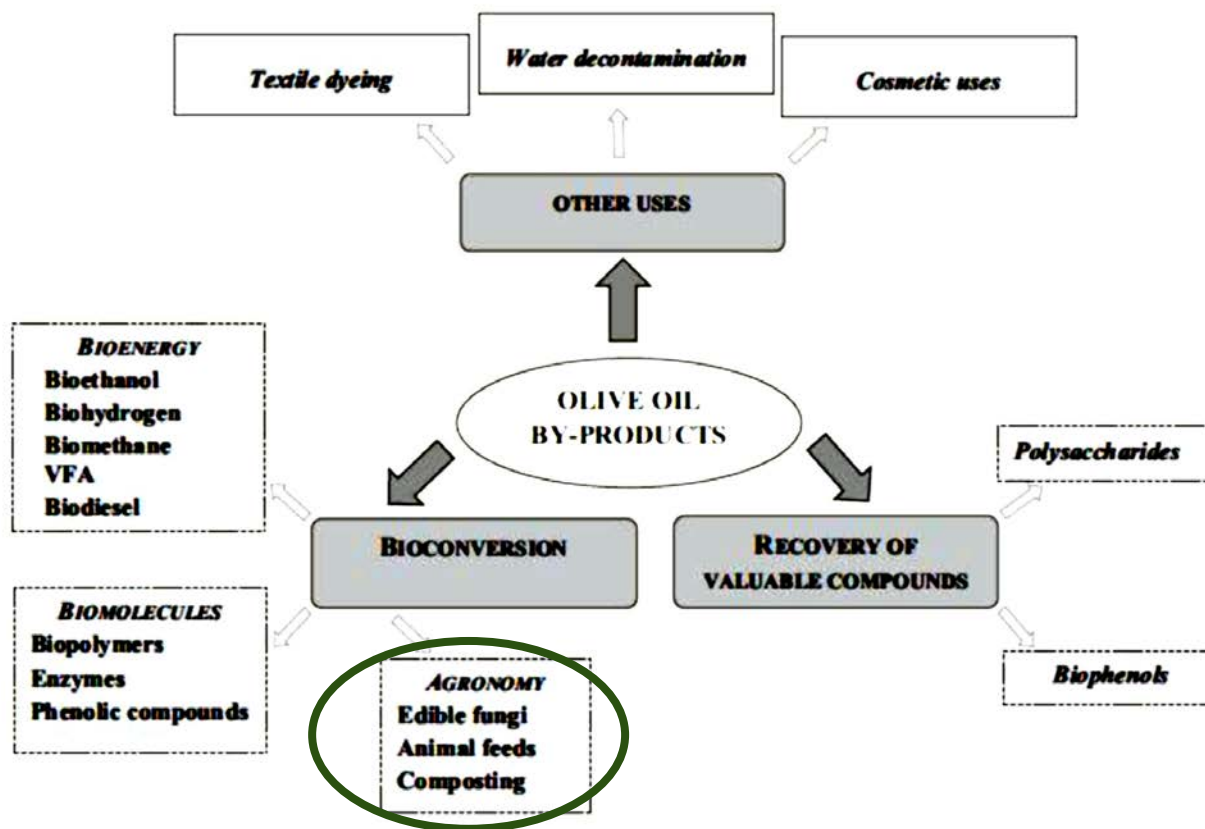


Fig. 4. Valorization opportunities for oil mill wastes.

ZAGREBAČKA ŠKOLA EKONOMIJE I MANAGEMENTA

Jordanovac 10, ZAGREB

Dušanka Kolar

Ocjena tržišta i analiza profitabilnosti investicijskog projekta proizvodnje
biološkog gnojiva preradom komine masline

DIPLOMSKI RAD

Specijalističkog diplomskog stručnog studija MBA programa

Smjer General

Korišteni su podaci za tehnološki postupak iz patentne prijave:
Miquel Canet Benavent, Procedure for the industrialization of olive
oil mill by-products and product obtained, ES2277490A1, 2004.

Investicijski projekt napravljen je za lokaciju u okolici Skradina
uzimajući kao investitora poljoprivredno poduzeće Mudrina-Skradin.

(4)

U radu je potvrđena prva hipoteza da je prerada komine masline u proizvodnji biološkog gnojiva profitabilna investicija.

Zadovoljen je glavni kriterij za ocjenu isplativosti investicije, neto sadašnja vrijednost projekta je pozitivna.

Projekt ostvaruje veću novostvorenu vrijednost od uložених sredstava što znači da povećava bogatstvo investitora.

Zadovoljen je drugi važni kriterij kod ocjene profitabilnosti projekta, a to je da je interna stopa povrata na ulaganja veća od oportunitetnog troška kapitala, kao i modificirana stopa povrata na ulaganja.

Indeks profitabilnosti je veći od jedan što govori da projekt osigurava veća sredstva od uloženog i daje pozitivnu sliku ocjene projekta.

Vrijeme povrata investicije se kreće ispod tri godine, što se smatra prihvatljivim rokom povrata.

Provedeni test osjetljivosti projekta kroz tri scenarija, godišnji rast prihoda od 10%, zadržavanje prihoda na istoj razini za cijelo vrijeme poslovanja te pad prihoda od 10% i dalje pokazuju da je projekt prihvatljiv prema promatranim kriterijima.

Projekt mikorizacije maslina

(1)



Veljača 2018.

Maslinici naših članova raspoređeni su uzduž cijele obale, na otocima i u zaleđu, na površini od približno 100 ha maslinika, s oko 20.000 stabala, od kojih su dio novi nasadi, a proizvedu oko 480.000 kg maslinova ploda, te oko 70.000 litara maslinova ulja. Članovi naše udruge dobitnici su brojnih nagrada na natjecanjima maslinara u kvaliteti maslinovog ulja.



Zagrebački maslinarski institut (Zagreb Olive Institute)

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Augusta Šenoa 37, Mala Gorica,
10431 Sv. Nedjelja

Tel. 091 3882479

E-mail: info@zagreboliveinstitute.hr

<http://zagreboliveinstitute.hr/>

Zagrebački maslinarski institut je neprofitna udruga koja okuplja maslinare iz Zagreba i Zagrebačke županije, čiji se maslinici nalaze u priobalju.

Dodatne informacije o Zagrebačkom maslinarskom institutu možete naći na mrežnoj stranici:
www.zagreboliveinstitute.hr



(2)



(3)

ZMI - PROJEKT MIKORIZACIJA - PODACI O MASLINIKU

Maslinar – proizvođač	Marijan Andrašec
OPG (MIBPG broj poljopr. gospodarstva)	
Poštanski broj, mjesto i ulica i broj	10000 Zagreb, Zlatarska 23
Telefon ili mobitel	098 404755
E-mail:	marijan.andrasec@zg.ht.hr
Lokacija maslinika (mjesto, K.č. i K.o.)	22213 Pirovac, Prosika bb, k.č. 14516, k.o. Murter-Betina
Geografske koordinate inokuliranih maslina; HTRS96	E429850, N4856125
Površina maslinika	2300 m2
Vrsta tla (kamenito, deblja zemlja i sl.)	kamenito
Izloženost vjetru	srednja izloženost
Broj stabala po vrstama	50 oblica
Broj stabala po starosti	≥20 godina, dio su obnovljena posječena stabla
Naziv i mjesto uljare prerađivača	Uljara Pakoška, Pakoštane

U Zagrebu, 26.03. 2018.
Maslinar – proizvođač

Marijan Andrašec

Hvala na pažnji !