

**10TH
WORLD
AVOCADO
CONGRESS**
New Zealand
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MOST COMMON MISTAKES IN AVOCADO OIL EXTRACTION



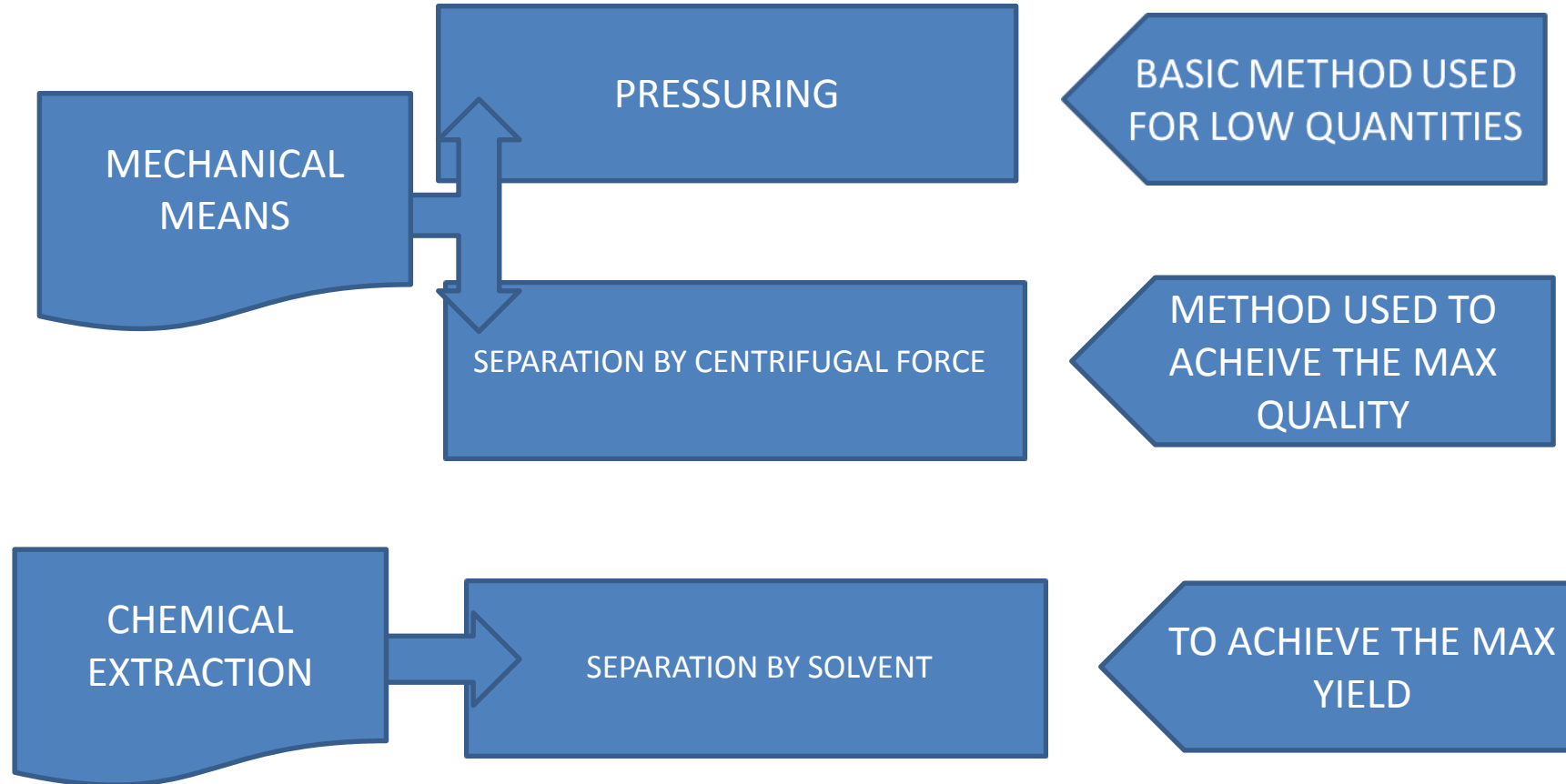
Practical notes on avocado oil extraction
process by mechanical means

AVOCADO OIL IS STILL A MYSTERY?

- Avocado oil extraction has a relatively short story
- Literature about the subject is scarce
- The players in the industry are not keen to share process practices



THREE MAIN WAYS OF EXTRACTING AVOCADO OIL



MAIN FACTORS IMPACTING ON AVOCADO OIL YIELD

Fruit variety

Ripeness stage of the fruits

Fruit storage

Poor process design (i.e. use of
destoner in crude oil extraction
process)

Process management defaults

MAIN FACTORS IMPACTING ON AVOCADO OIL QUALITY



Ripeness stage of the fruit



Mistakes on avocado oil process design or lack of correct advice



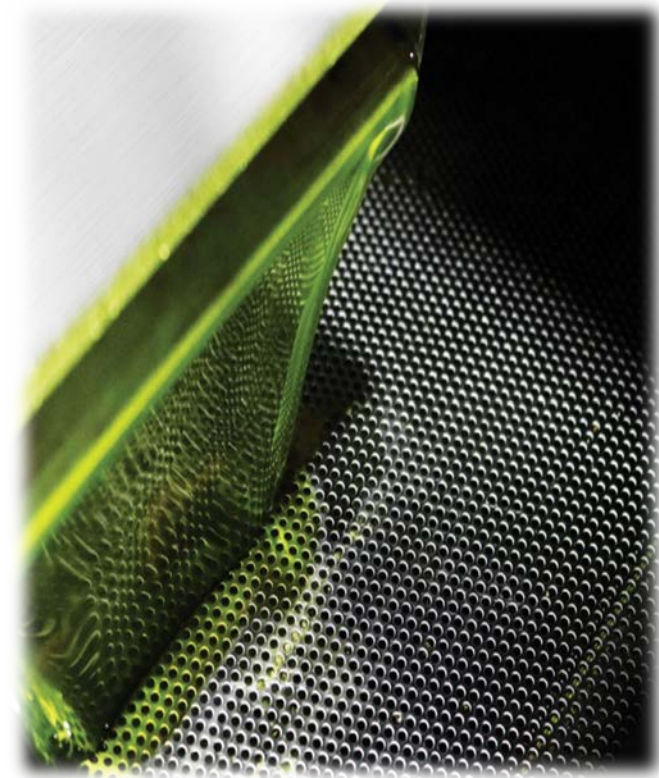
Lack of cleanliness



Poor oil storage practices



Impact of transportation on oil quality



HOW TO SOLVE ISSUES CONCERNING OIL QUANTITY



Correct fruit selection

- Don't process fruits with low dry matter, severely unripen and of low oil content

Benchmark to best practices on the market



- Companies with extensive experience > 15 years in the sector. Industrial performance higher than 80%

Choice of the most efficient technological process solution



HOW TO SOLVE ISSUES CONCERNING OIL QUALITY

Fruit selection/sorting

- To achieve the best oil possible is better to avoid severely overripen (rotten) fruit



Cleanliness and rapidity of the process

- Machines must be deep cleaned after every use. Time and temperature have a central role in determining quality



Storage and transport

- Choose storage tanks possibly in stainless steel, prevent exposure to high temperature and contact with light.



Kia ora

Thank you

