

**OLIVE OIL
EXTRACTION
PLANT**



The image features a white background with several dynamic splashes and droplets of yellow oil. In the top-left corner, a large, thick splash of oil is partially visible, with several smaller droplets trailing off to the right. In the bottom-right corner, another large splash of oil is shown, with a prominent droplet at the top and several smaller ones trailing off to the right. In the center-right area, two small, perfectly spherical droplets are positioned vertically. The overall composition is clean and minimalist, emphasizing the fluidity and color of the oil.

**“Where olives
grow, Peralisi
is there.”**

EXTRA VIRGIN OLIVE OIL PROCESSING

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RECEIVING
AND WASHING

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CRUSHING
AND MALAXATION

30



EXTRACTION

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SEPARATION

THE EVOLUTION OF THE MODERN OLIVE MILL

TECHNOLOGY, EXPERIENCE AND INNOVATION FOR HIGH QUALITY OLIVE OIL

For over a century, **Pieralisi Maip S.p.A.** has been a synonym of excellence in the olive oil industry. Founded in Jesi in Italy, it has been a global leader in the design and manufacture of olive oil milling plants and solid-liquid centrifugal separation across other industrial sectors.

From small family-run mills to large industrial installations, Pieralisi provides **modular and scalable solutions tailored** to every production need, always ensuring **high yields, energy efficiency and excellent olive oil quality.**

Today, with more than **40,000 installations** worldwide, Pieralisi technology is present in all traditional olive-growing areas and in emerging markets, supporting producers with advanced, sustainable and high-performance solutions.



A journey from the artisanal tradition of 1888 to global leadership with state-of-the-art machinery for olive oil production.

A HISTORY OF INNOVATION

Founded in 1888 as a mechanical workshop in Jesi, Peralisi has marked every key stage in the evolution of the olive oil supply chain. After World War II, it pioneered the mechanization of mills, becoming a benchmark worldwide.

The turning point came in the 1960s with the introduction of the **horizontal centrifugal decanter**, which replaced the traditional pressing system. This innovation ensured higher levels of hygiene, automation, continuous processing and superior olive oil quality.

For decades, Peralisi has **anticipated market trends**, filing hundreds of patents and collaborating with universities and international research centers to develop **cutting-edge technologies** that define the standards of modern olive oil extraction.



Pieralisi is the ideal partner for those who want to grow, innovate, and pursue a **sustainable, reliable, and forward-looking vision.**



DRIVING FORCES: SUSTAINABILITY-ORIENTED TECHNOLOGY, INNOVATION AND VALUE CHAIN CULTURE

At the heart of Pieralisi's vision are technological innovation and customer focus: technical assistance and training are the core of our services.

We design cutting-edge solutions to enhance every olive variety, reduce environmental impact, and improve the organoleptic characteristics of olive oil.

Recent product innovations include:

- **Crushers:** patented cooling system and flexible impeller-grid configuration. The multi-blade impeller increases phenolic content by 20-60% and enhances olive oil aromas by 10-70% (cultivar-dependent variance). Cooling combined with the multiblade impeller synergistically improves the sensory profile and health properties of the olive oil.

- **Protoreattore*:** continuous malaxing without water addition, reducing processing time by around 50% while improving energy efficiency. It delivers the same extraction yield and olive oil quality as traditional malaxation. The system offers operational flexibility for both heating and cooling, depending on climatic conditions and the desired final characteristics of the olive oil.
- **LEOPARD® - Multiphase Technology:** an exclusive Pieralisi solution that merges the advantages of two-phase and three-phase systems. It requires no added water and produces high-value by-products such as paté and dried pomace.

Service and training: at the customer's side

Operating in more than 20 countries, Pieralisi ensures technical assistance, original spare parts and advanced training. Beyond technology, we deliver expertise, professional workshop and long-standing industry experience.



ITALY'S OLIVE OIL: A MOSAIC OF BIODIVERSITY

Italy stands out in the global olive-growing landscape thanks to its extraordinary biodiversity, which allows for the production of extra virgin olive oils with unique sensory characteristics—an authentic expression of the diverse regions of the peninsula and its islands.

1. Trentino Alto Adige

Casaliva, Bagoler, Raza, Compostala, Drezzer, Less

2. Lombardia

Grignan, Sbresa, Casaliva, Leccino, Gargnano, Negrel

3. Liguria

Taggiasca, Mortina, Razzola, Pignola, Colombaia, Mortina, Lavagnina

4. Toscana

Frantoio, Leccino, Olivastra Seggianese, Pendolino, Belmonte, Ciliogino, Coreggiolo, Leccio del Corno, Maremmano, Melaiolo, Pesciatino, Piangente, Pitursello, Punteriolo, Scarlinese

5. Umbria

Moraiolo, Frantoio, Leccino, Dolce agogia, Pendolino, San felice, Rajo

6. Lazio

Canino, Itrana, Carboncella, Rosciola, Raja, Salviana, Leccino

7. Campania

Pisciottana, Ortice, Carpellese, Ravece, Ogliarola

8. Calabria

Carolea, Cassanese, Ottobratica, Tonda di Strongoli, Zinzifarica Grossa di Gerace, Ciciarello, Roggianella, Sinopolese, Pennulara, Dolce di Rossano, Borgese, Rossanese, Roggianella, Sinopolese

9. Basilicata

Maiatica, Ogliarola del Bradano, Fasolina, Rapollese

10. Puglia

Coratina, Cellina di Nardò, Cellina Barese, Giarrappa Ogliarola Barese, Ogliarola Garganica, Ogliarola Salentina, Bella di Cerignola, Pizzuta, Leccese, Marinese, Peranzana, Pisciottana, Cipressino, Massafranese, Monopolese

11. Molise

Cerasuolo, Cerasa, Olivastra di Montenero, Gentile, Saligna di Larino

12. Abruzzo

Cucco, Dritta, Gentile del Chieti, Intosso, Morella, Nebbia, Raja, Tocolana, Castiglione

13. Marche

Ascolana Tenera, Sargano, Raggia, Olivastra di Montenero, Rosciola di Rotello, Mignola

14. Emilia-Romagna

Nostrana di Brisighella, Correggiolo, Rossina, Capolga

15. Veneto

Casaliva, Grignan, Favaro, Fort, Grignano, Rossanel, Leccio del Corno, Razza Rondella

16. Friuli Venezia Giulia

Bianchera (Belica), Carbona, Leccio del Corno, Buga

17. Sardegna

Bosana, Pizz'e Carroga, Tonda di Cagliari, Nera di Gonnos, Semidana, Cariasina, Cipressino, Corsicana, Nera di Oliena, Semidana

18. Sicilia

Biancolilla, Nocellara del Belice, Nocellara etnea, Santagatese, Minuta, Nocellara Messinese, Ogliarola Messinese, Tonda Iblea, Verdello, Brandofino, Buscionetto, Calamignara, Cerasuola, Giarrappa, Mandanici, Moresca



EXTRACTION: THE CORE OF THE PROCESS, BY PIERALISI

During this phase, extra virgin olive oil is separated from pomace and vegetation water by exploiting the density differences of the fruit components, enhanced by **centrifugal force** generated by rotation speed and amplified by the diameter of the decanter bowl.

Pieralisi provides solutions for every need: two-phase and three-phase technology, plus the exclusive **DMF - the Multi-Phase Decanter**, unmatched in the industry for its sustainability, olive oil quality and performance.

The extensive expertise of Pieralisi's sales network supports customers throughout every stage of their project, including turnkey solutions. Our team **ensures the accurate sizing** of the olive oil extraction plant and guides the **selection of the most suitable technologies**, tailored to each customer's specific requirements.

The art of extraction:
technology empowering nature.

Extraction

- Two-phase
- Tree-phase
- Multiphase:
Pieralisi exclusive

EXTRACTION PROCESSING OF OLIVE OIL

Pieralisi delivers cutting-edge solutions for olive oil extraction through centrifugation, with **three operating methods** tailored to different capacity and environmental needs: the two-phase system, the three-phase system, and the innovative multiphase extraction – a Pieralisi exclusive.

All Pieralisi decanters are made in Italy, manufactured exclusively at the company's headquarters in Jesi, ensuring compliance with strict quality and safety tests.

PIERALISI CENTRIFUGAL TECHNOLOGY

Two-phase extraction

In this configuration, the decanter has just two outlets: one for the oil and one for a single by-product – wet pomace – obtained by combining pomace and vegetation water in one stream.

The process requires no added water, delivering two key benefits: water saving and production of a by-product particularly suitable for energy recovery. A simple, sustainable and highly efficient solution that preserves the olive oil's organoleptic quality.

Three-phase extraction

For the three-phase system, the decanter is equipped with a liquid-separation flange that discharges olive oil and vegetable water through separate outlets. Solids are discharged from the opposite side as pomace with low moisture content, easier storage and valorization in pomace factories.

The controlled addition of water ensures effective separation and ensures continuity and operational efficiency.

Multiphase extraction (Pieralisi exclusive)

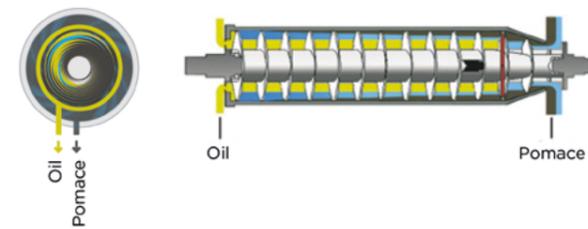
This patented technology represents the evolution of traditional extraction methods: Leopard decanters separate three distinct phases – olive oil, dried pomace and paté – the latter through a special intermediate outlet with variable adjustment.

The system combines the advantages of two- and three-phase processing: no additional water required and pomace that is easy to handle and manage.

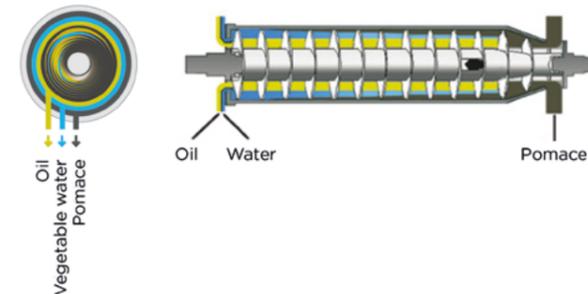
The result is pomace rich in kernels with very low moisture content, while the paté – consisting of pulp and the water fraction of the fruit – opens up new opportunities for reuse in agriculture, food and energy applications.

A cutting-edge, sustainable technology, fully aligned with the principles of the circular economy.

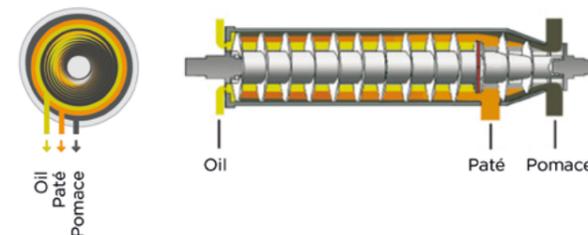
SPI - Two-phase



SCORPION - Three-phase



LEOPARD - Multiphase



Extraction

- Two-phase
- Three-phase
- Multiphase:
Pieralisi exclusive

ADVANTAGES OF CHOOSING PIERALISI

At Pieralisi, every detail is engineered to maximize efficiency, cut consumption and deliver reliability. Our technologies are designed to meet diverse production needs, combining innovation with constant attention to oil quality and environmental sustainability.

- **New 'HPS' screw**, increasing hourly throughput by up to **30%*** while maximizing extraction yield
 - Pieralisi decanters ensure high performance in first extraction, with **minimal residual oil in the pomace**
- * Performance may vary significantly depending on fruit characteristics (cultivar, ripeness, moisture, etc.)

- **Electromagnetic bowl emptying device***: Developed for batch processing, it allows complete oil recovery from each batch, ensuring correct product return to every customer.

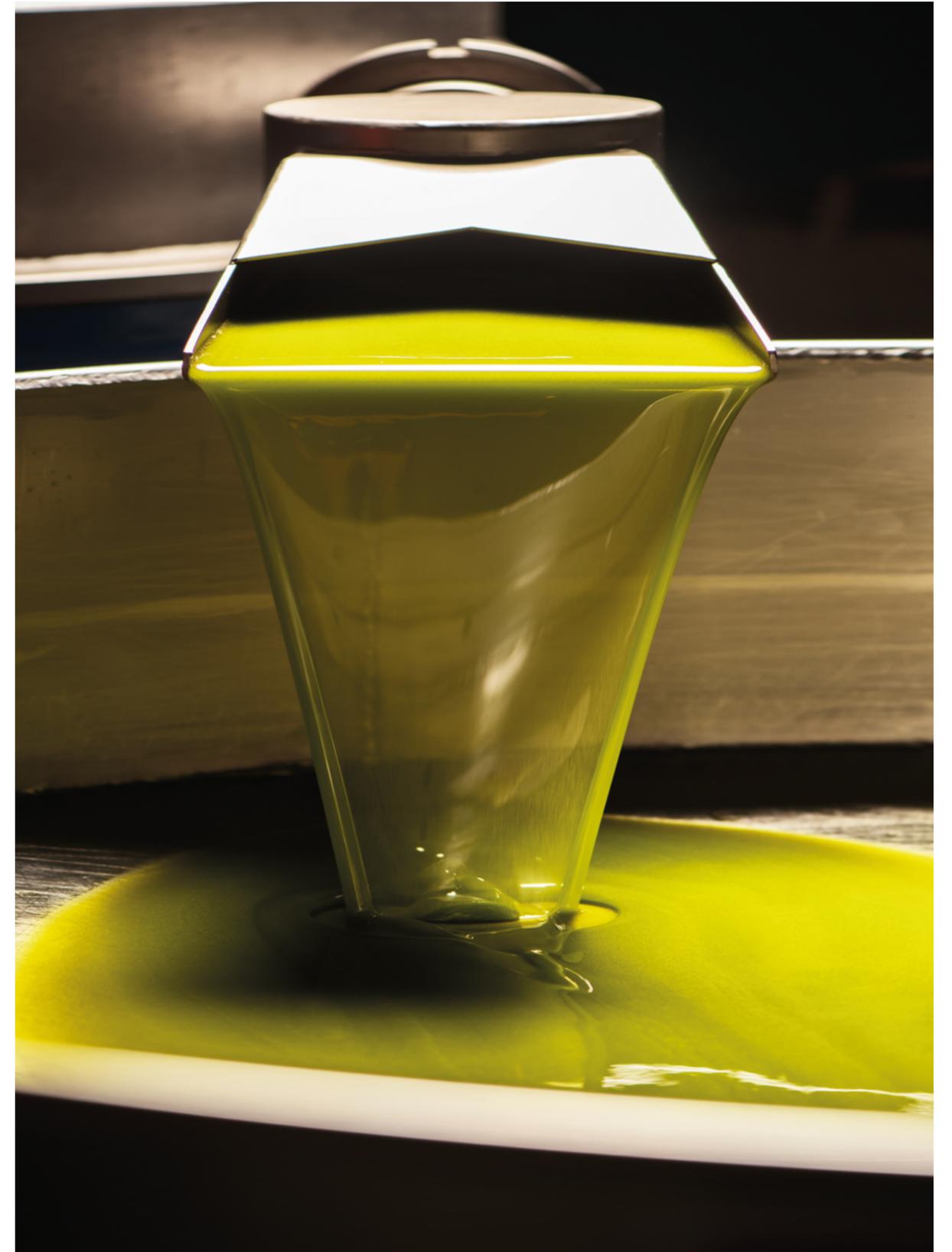
* **Valid only for Series 4** of all models

Among Pieralisi extraction technologies, **Leopard** multiphase stands out as a patented system that combines high quality of olive oil, operational versatility and the production of an exclusive by-product.

This innovation was developed to **merge the benefits of two- and three-phase systems**: no additional water required, while producing a dry pomace rich in kernels, easier to store and reuse.

Moreover, **paté** offers wide opportunities for valorization: from bioenergy production to use as a natural additive in human nutrition, thanks to its strong antioxidant and antimicrobial action. It could also be used in animal feed, improving animal welfare and quality of dairy and meat products.

All Pieralisi decanters are Made in Italy, manufactured exclusively at the company's headquarters in Jesi, ensuring compliance with strict quality and safety tests.



Extractors

Model

SPI

- Two-phase



Model	Main motor [kW]	L [mm]	W [mm]	H [mm]
SPI 24.2	7.5	2040	1050	1090
SPI 34.2	15	3000	1530	1470
SPI 42.2	22	3150	1500	1760
SPI 44.2	30	3560	1500	1760
SPI 46.2	30	3970	1500	1760
SPI 56.2	45	3970	1500	1760
SPI 65.2*	55	5000	1750	2000
SPI 76.2 S	75	6000	2250	2290

*Availability of a second hydraulic motor on request



Extractors

Model
SCORPION - Three-phase



Model	Main motor [kW]	L [mm]	W [mm]	H [mm]
SCO 24.3	7.5	2040	1050	1090
SCO 34.3	15	3000	1530	1470
SCO 42.3	22	3150	1500	1760
SCO 44.3	30	3560	1500	1760
SCO 46.3	30	3970	1500	1760
SCO 56.3	45	3970	1500	1760
SCO 76.3 S	75	6000	2250	2290



Extractors

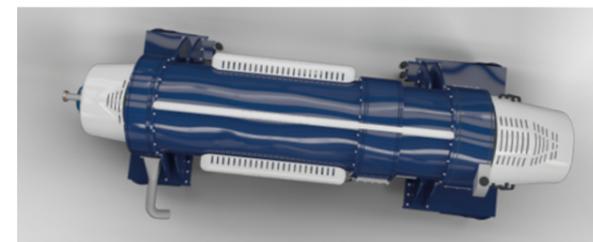
Model

LEOPARD

- Multiphase

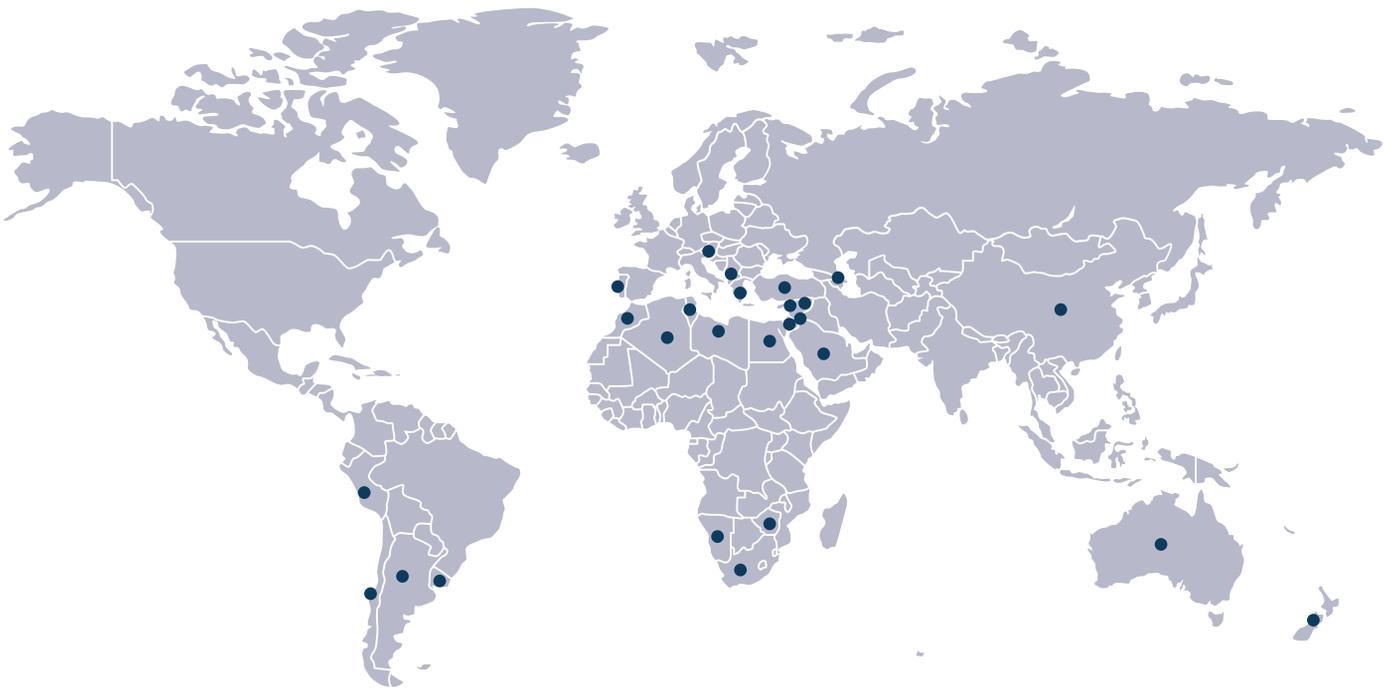


Model	Main motor [kW]	L [mm]	W [mm]	H [mm]
LEO 36.M	18.5	3500	1710	2030
LEO 44.M	37	4030	1500	2030
LEO 46.M	37	4440	1500	2030
LEO 64.M	55	5000	1750	2030



OUR SERVICE DISTRIBUTERS AND DISTRIBUTORS

- Argentina
- China
- Saudi Arabia
- Austria
- Tunisia
- Chile
- Jordan
- Syria
- Greece
- Portugal
- South Africa
- Lebanon
- Albania
- Australia
- Israel
- Lybia
- Morocco
- Algeria
- Egypt
- Turkey
- Azherbajan
- New Zealand
- Namibia
- Zimbabwe
- Peru
- Uruguay



PARTS & SERVICES

- Global technical service network
- Preventive maintenance
- TCP remote monitoring for predictive maintenance
- Original spare parts and dedicated e-commerce platform

CERTIFICATIONS AND REFERENCE STANDARDS

Management System Certifications - HQ

- ISO 9001:2015 - Quality
- ISO 14001:2015 - Environment
- ISO 45001:2018 - Occupational Health and Safety

General Design and Safety Standards

- EN ISO 14159:2008 - Hygiene

Food Industry Specific Standards

- EN 12505:2010 - Centrifuges for edible oils and fats

PIERALISI HEADQUARTERS AND ITALIAN BRANCHES



1. PIERALISI MAIP S.p.A. Headquarters Jesi (Ancona)

Manufacturing facility.



3. PIERALISI MAIP S.p.A. Modugno (Bari)

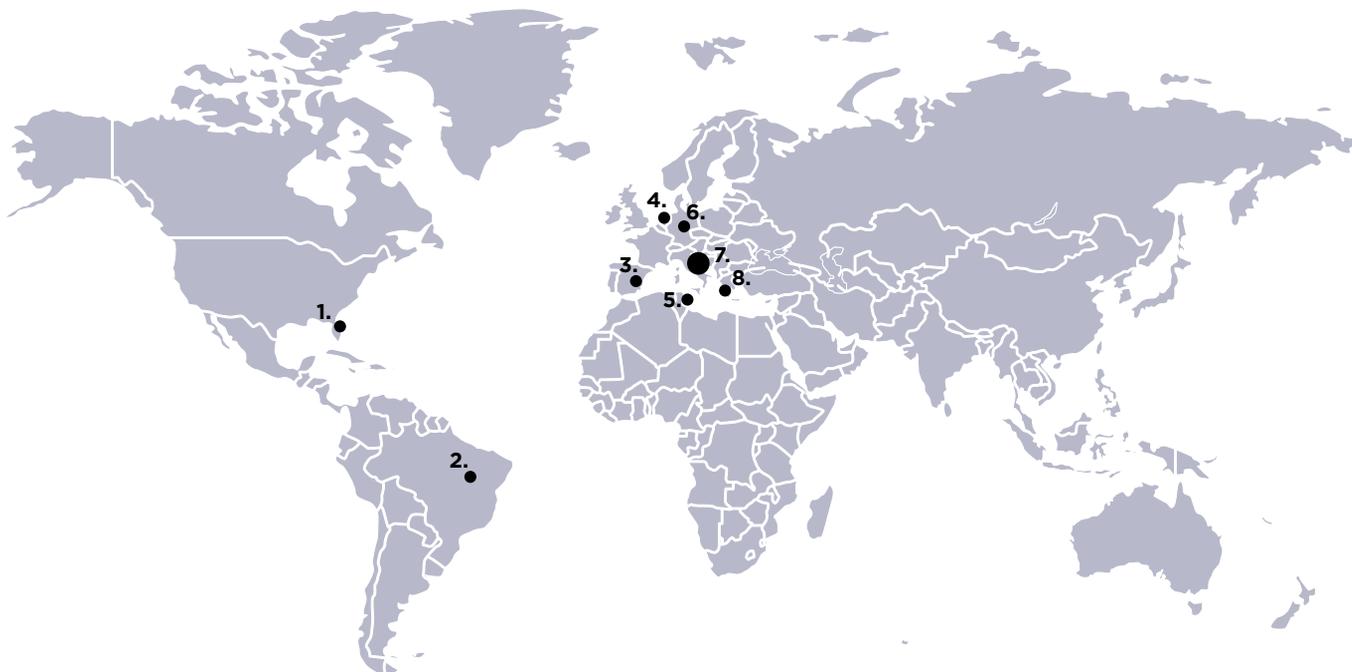
Olive oil machines revision,
revamping and post-sale services.
It represents a primary spare parts storage
for olive oil machinery business.



2. PIERALISI MAIP S.p.A. Sambuca Val di Pesa (Florence)

Revision and refurbishing workshop.

PIERALISI WORLDWIDE



1. PIERALISI North America
Sanford (FL), USA

2. PIERALISI Do Brasil LTDA
Louveira (SP), Brasil

3. PIERALISI España S.L.
Jaén, Spain

4. PIERALISI Northern Europe
Bleiswijk, The Netherlands

5. PIERALISI Maghreb SA
Tunis, Tunisia

6. PIERALISI Northern Europe
Wurzburg, Germany

7. PIERALISI MAIP -
Headquarters
Jesi, Italy

8. PIERALISI Hellas A.E.
Kifisia, Greece



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