

SEQUENCERS and PASSIVE VOICE to be used when describing a process

The Olive oil making case

INTRODUCTION

EVOO-making is a multi-step process. Today, we are going to walk you through the process, one step at a time.

To begin/first of all, the freshly picked olives are brought into the MILL in plastic bins – to be processed within 24h of harvest. Olives are then weighed and dumped into the HOPPER and moved to the LEAF BLOWER.

Following this, the olives pass through the WASHER. Olives are first floated in water in order to remove heavy objects and then conveyed on a VIBRATING SCREEN.

Next, they fall into the HAMMER MILL CRUSHER to be turned/ground into a paste. [In the old days, that was done with large millstones. The paste would be spread onto disks/mats that were stacked on top of each other, then pressed, squeezing out the liquid]

In the subsequent stage, the olive paste enters the MALAXER where blades keep the paste moving. The oil molecules start attracting themselves. They become larger and are easily separated from water.

The malaxed paste is then pumped into the DECANter – which is a horizontal centrifuge - **followed by** a separator or vertical centrifuge.

Finally, oil is bottled, packed and ready to be delivered.