The Yocha Dehe Olive Mill

The Facts

The Yocha Dehe Olive Mill will be the first mill of its kind in the Americas. Its unique features include a system for enclosed, temperature controlled, low-oxygen malaxing (the process by which oil begins to be separated from the flesh of the fruit). Limiting exposure of the oil to oxygen during the milling process produces fresher and higher quality finished oil.

Manufacturer: Alfa Laval

Capacity: 3.5 tons per hour of raw olives. Average oil production is 35 gallons per ton. (Medium-high density orchards yield approximately 5 tons of raw fruit per acre.)

Finished Oil: Extra Virgin (the highest available quality classification)

Oil Packaging: Bottling line, ‘tote’ dispensing and temperature controlled storage

Total Building Size: Approximately 14,000 sq. ft.

Customers: The Yocha Dehe Olive Mill will be available to process olives for farmers throughout the region.