



Cold-pressed



In the Greek region of Laconia on the Peloponnese, the U.A.C. Lakonia enterprise is filling extra virgin olive oil for a network of Greek smallholders. For this purpose, the company has installed a new bottling line for glass and PET from Kosme, in addition to an existing relatively small Kosme line, plus a Kosme filler for canisters.

Laconia, with the prefecture capital of Sparta, ranks among the most picturesque landscapes of the Peloponnese. Steeped in history, Laconia was in antiquity the name of the Spartan state. To this very day, the adjective “laconic” (or Spartan) is used to describe a succinct but accurate, prosaic and plain way of speaking, which back then was deemed characteristic for the people of Laconia. This region enthral its visitors with its natural beauty, from the hilly countryside that rises up to about 7,800 feet in the Taygetos mountains, the deep blue of the Gulf of Laconia, right through to the virgin state of the natural environment. Hospitality is a kind of trademark for Laconia.

Greece is the world's third-largest producer of olive oil

The dry and sunny climate of Laconia Province, in conjunction with the rocky subsoil, offers ideal conditions for growing olive trees. This, and the meticulous processing of the olives at low temperatures, combine to create an oil with quite a

distinctive character, scoring highly by virtue of its fruity taste and its golden-green colour.

Greece is the world's third-largest producer of olive oil, after Italy and Spain. There are 800 million olive trees all around the globe, about 470 million of them in the European Community, which means that more than half of all olive trees grown are located in the EU's territory. The EU member states account for about 80 per cent of the world's olive oil production, which comes to between 1.7 and 1.9 million tons on average. So, depending on the harvest concerned, we're talking about roughly 1.3 to 1.6 million tons produced in the EU, of which an average of 35 per cent comes from Spain, about 34 per cent from Italy, 28 per cent from Greece, 2 per cent from Portugal, and 1 per cent from France.

The Greeks' olive oil consumption, at 20 litres per head and year, is the biggest by far, followed by Italy with 12 litres, Spain with 10, Portugal with 5, and France with one litre. Per-capita consumption in Germany has shown a substantial rise over recent years, and is currently running at about 0.85 litres.

Glass bottles, PET containers, canisters

U.A.C. Lakonia unites more than 70 cooperatives with over 16,000 smallholders. Its main product is Dorian Laconia Extra Virgin Olive Oil, with a fruity aroma, an intensive fragrance, a pleasantly bitter taste and a floral crispness. Dorian Laconia is also offered as organic olive oil, in somewhat smaller quantities.

Since the autumn of 2009, a second Kosme line has been up and running at U.A.C. Lakonia, with the first one in operation since 1997. U.A.C. Lakonia uses a variety of containers, to suit the different target groups and markets involved. Their olive oil is available in 250-millilitre, 500-millilitre, 750 millilitre and 1.0-litre glass bottles, and also in





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The olive oil is filled on a rinser/filler monobloc, comprising a Jetclean rinser and an Isoblock filler.





The bottles are each dressed in a body front, shoulder and back label on an Extra AD labeller.

A Kosme Combipack transfers the containers from the conveyors and places them in the cartons.

The main product is Dorian Lakonia Extra Virgin Olive Oil.



The line is usually run in single-shift mode with three operators.



The bulk glass and the empty PET bottles arrive on pallets and are depalletised by a Kosme Eurodepack.



1-litre PET containers. U.A.C. Lakonia's product portfolio likewise includes olive oil in 3-litre and 5-litre canisters, which are filled on a separate line. The Weightfill can filler from Kosme used here works by weight, not by volume. Olive oil in canisters is most popular in Greece itself. It is exported for direct sale to Taiwan, Russia, Japan and Canada.

Up to 9,000 containers an hour

The new Kosme line is rated at a maximum of 6,000 1.0-litre bottles an hour, and at between 8,000 and 9,000 bottles per hour for the 250-millilitre and 500-millilitre containers. For the somewhat older Kosme line, whose kit dates back to 1997, the speed is 3,000 1.0-litre bottles an hour. If this latter is run in addition to the other one, both of them together likewise produce 9,000 bottles per hour.

In an ancillary building, the olive oil, produced in a gentle process and cold-pressed, is stored in tanks before being passed to the filling operation. The bulk glass and the empty PET bottles arrive on pallets and are depalletised by a Kosme Eurodepack. The olive oil is filled on a rinser/filler monobloc, comprising a Jetclean rinser and a low-vacuum filler. The bottles are each dressed in, shoulder and back label on an Extra AD labeller.

The carton blanks are prepared and erected by a Kosme Formapack packing station. At the same time, the containers are spaced out and distributed onto lanes. A Kosme Combipack transfers them from the conveyor belts into the cartons. The packer is equipped with a lifting and a loading arm, thus guaranteeing fast and accurate synchronised movements. A single robot KR4 palletiser is serving three lines. The line is usually run in single-shift mode with three operators.

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