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Therefore, this

United States Patent

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Jon W. I. Dudas

Director of the United States Patent and Trademark Office



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(12) **United States Patent**
Cirillo

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(54) **PROCESS FOR DYEING OLIVES BY USE OF ERYTHROSINE**

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(*) Notice: Subject to any disclaimer, the term of this patent is extended or adjusted under 35 U.S.C. 154(b) by 483 days.

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(58) **Field of Classification Search** 426/250, 426/268, 539, 540, 615

See application file for complete search history.

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(57) **ABSTRACT**

A process for dyeing olives by use of erythrosine includes the following steps:

- (i) de-bittering the olives;
- (ii) immersing the olives in an aqueous erythrosine solution;
- (iii) heating the solution and the olives contained therein;
- (iv) allowing the solution to cool down, contemporarily intermittently blowing cold air into the aqueous erythrosine solution;
- (v) washing olives;
- (vi) pasteurizing the olives.

19 Claims, No Drawings