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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



US007427419B2

(12) **United States Patent**
Cirillo

(10) **Patent No.:** **US 7,427,419 B2**
(45) **Date of Patent:** **Sep. 23, 2008**

(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.

(21) Appl. No.: **11/109,727**

(22) Filed: **Apr. 20, 2005**

(65) **Prior Publication Data**

US 2006/0240158 A1 Oct. 26, 2006

(51) **Int. Cl.**
A23L 1/275 (2006.01)

(52) **U.S. Cl.** **426/250; 426/268; 426/615**

(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