

Foreword

The *Instituto de la Grasa* was born with the vocation of contributing to the development of the olive and olive oil industries with its work; and, in their nearly 60 years of history, this has meant carrying out the outstanding task of staying ahead and up front in the investigation of the multiple facets of this field. In this seventh issue of the series of monographs published in our *Grasas y Aceites* journal, the commitment of collaboration that our Institution maintains with this sector on a national and international scale has been manifested along with an extensive review which comprises the most remarkable stages of the processing to which the derivative products of the olives are subjected. Therefore, besides the latest trends in extraction or refinement of olive oil or the elaboration of table olives, this edition includes chapters concerning the treatment of residues or the use of by-products with high added value. The reader is invited to acquire an in depth global understanding of the general workings of the olive industry at a time when the importance of the Mediterranean Diet has experienced unimaginable world wide recognition in recent decades.

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