



Processing Practices with Pablo Canamasas

Monday 12th and Tuesday 13th September 2022

Terrace Edge Vineyard & Olive Grove

Waipara Olive Processors

Olives New Zealand is offering a two day seminar on “Processing Practices with Pablo Canamasas” in Canterbury on Monday 12th and Tuesday 13th September.

“Processing Practices” will focus on how best practice processing will give you the best quality and quantity of oil from your olives. This course is an absolute must for everyone who grows olives and produces Extra Virgin Olive Oil, as well anyone with an olive press or looking to buy one. How processing practices impact on the quality and quantity of the product produced is a hot topic for everyone in the olive industry.

The course will be led by Pablo Canamasas with the morning sessions being the theory at Terrace Edge Vineyard & Olive Grove, 328 Georges Road, Waipara Valley, RD 2, Amberley and then the afternoon sessions being practical at the Waipara Olive Processors across the road.

Course Leader - Pablo Canamasas

Pablo Canamasas is among the world’s most knowledgeable experts in olive oil production and quality. He consults around the world and is the oil production technical manager of Australia’s largest olive oil producer, Boundary Bend Limited (owner of Cobram Estate). He is responsible for all matters related to olive oil chemistry and organoleptic quality. He has also been on the company’s taste panel, ensuring that only the best oils are used and that their flavours are consistent from year to year. Pablo has extensive knowledge on how to maximize profitability and quality by adjusting processing variables.

Olives New Zealand is fortunate in being able to bring Pablo to New Zealand for the Processing Practices Course.

Programme

The Theory

Influence of Agronomic Aspects on Olive Quality

Fruit Washing, Crushing and Malaxing

Use of Processing Aids

Centrifugation, Separation

Storage, Plant Sanitation and Maintenance

Understanding Olive Oil Quality and Chemistry

The Practical

Putting theory into practice at Waipara Olive Processors.

Processing Demonstration – processing of fruit using different paste preparation approaches to evaluate oil extraction efficiency and quality. Use of processing aids.

Tasting of the oils obtained during the trials at the plant.

Discussion time, questions and answers.

Registration fee includes catering for both days (morning/afternoon tea and lunch).

Note – seminar will start at 8am sharp each morning.

If you are flying in it is highly recommended that you arrive on Sunday and hire a car. The attendance list will be shared so that you can look to share a rental car.



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REGISTRATION FORM

Company Name: _____

Preferred Email _____ (OK to include on Attendees List – Yes/No)

Please list attendees:

Attendee Name

Registration Fees Payable	Fee per Person (inc GST)	No. Attending	\$
Olives NZ Members	\$500		
Non Members	\$750		

Please post this Registration Form to: Olives New Zealand, 43 Redwood Grove, RD 1, Levin 5571.

Alternatively, email the form to admin@olivesnz.org.nz

Invoices for payment will be sent in August.

PLACES ARE LIMITED - REGISTER NOW!



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Accommodation Options

Teviot View Motel

Have the following accommodation available for Sunday 11 and Monday 12 September 2022.

- **Two** 1-bedroom units (king size bed). Rate is \$149 per unit per night (2 guests per unit).
- One deluxe 1-bedroom unit (super king size bed). Rate is \$159 per night (2 guests)
- Two-bedroom unit (king and 2 king singles.) Rate is \$189 per night (2 guests).

All units have a lounge/kitchenette and free WIFI.

All units have a sofa bed in the lounge which could sleep an extra guest.

Extra guests are \$25 per person per night.

Also available are our **two** 2-bedroom apartments across the road from us. They are almost identical and have a king size bed in one bedroom and two king singles in the second bedroom. Also a sofa bed in the lounge (can sleep one extra guest). Full Kitchen. Laundry. Garage. Free WIFI and SKY TV. There is an interconnecting door between the two lounge areas.

Tariff is \$199 per apartment per night (2 guests per apartment).

Extra guests are \$25 per person per night. Maximum of 5 guests per apartment

Book direct on the website www.teviotview.co.nz or email teviotview@gmail.com or phone: 03-314 6939.

Amberley Hotel

Superior rooms – there are three of these rooms. They have a king size bed, an ensuite and a small kitchenette. These are our biggest rooms. They normally run at \$175 per night.

Deluxe room – one only of these rooms. It has a queen-size bed with an ensuite. This room is nice but quite a bit smaller than the superior room

Standard plus - These rooms have a queen size bed and shared bathroom facilities. There are two of these rooms. The shared bathroom facilities are located directly across the hall from the room, and there are three bathrooms shared between 5 rooms. The bathrooms are intended for single occupancy at a time. The facilities are quite large like you would find in a family bathroom.

Standard rooms - These rooms have a king single bed and have access to the same shared bathrooms as the standard plus rooms. There are three shared bathroom facilities shared between 5 rooms and are similar to a large family bathroom.

The Apartment – one two-bedroom apartment. The apartment has one room with a king size bed, and a small kitchenette facilities, and a second room with a queen size bed, and then the two rooms have access to bathroom facilities of their own.

Book direct <https://amberleyhotel.co.nz/>

Breakfast Options

Kell's Kitchen: open from 6.30am. Bunco's: open from 6am. Little Vintage Espresso: open from 7am.