



# Processing Practices with Pablo Canamasas

Tuesday 16<sup>th</sup> & Wednesday 17<sup>th</sup> April 2024

Rata Olives

Olives New Zealand is offering a two-day seminar on “Processing Practices with Pablo Canamasas” in Rangitikei District on Tuesday 16<sup>th</sup> and Wednesday 17<sup>th</sup> April.

“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.

## 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

Day 1 - The Theory – Tuesday 16<sup>th</sup> April 9.30am – 6.15pm

### **Feilding Bridge Club, 4 Derby Street Feilding.**

Agronomic Aspects impacting on Olive Quality

Fruit Washing, Crushing and Malaxing

Use of Processing Aids

Horizontal and Vertical Centrifugation

Oil Storage and filtration

Understanding Olive Filtration

Oil Chemistry basics

Day 2 - The Practical – Wednesday 17<sup>th</sup> April 7.30am – 12.30pm (followed by lunch)

### **Rata Olives, 352 Te Hou Hou Rd, Hunterville (35min from Feilding).**

Putting theory into practice at Rata Olives

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).



# Processing Practices with Pablo Canamasas

Tuesday 16<sup>th</sup> & Wednesday 17<sup>th</sup> April 2024

Rata Olives

## REGISTRATION FORM

Please email the form to [admin@olivesnz.org.nz](mailto:admin@olivesnz.org.nz) or complete online -

<https://forms.office.com/r/VrAmwUq9sp>

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	\$475		
Non Members	\$600		

Dietary Requirements: \_\_\_\_\_

- **If flying**, do you need a ride to and from Palmerston North Airport? YES/NO

Flights times (if known) \_\_\_\_\_

- **If driving**, are you able to collect/deliver attendees from Palmerston Nth Airport (if times are suitable)? YES /NO

Invoices for payment will be sent in April.

**PLACES ARE LIMITED - REGISTER NOW!**



# Processing Practices with Pablo Canamasas

Tuesday 16<sup>th</sup> & Wednesday 17<sup>th</sup> April 2024

Rata Olives

Feilding is closer for those arriving on Tuesday and big enough to accommodate everyone in the same town. Unfortunately, it is a 35min drive to Rata Olives.

If you are flying, you will need to fly into Palmerston North airport either Monday evening or arrive by 8.45am Tuesday. With many attending driving, we will be able to arrange a ride to and from the airport and Rata Olives for you.

## Accommodation Options

The suggested accommodation options are below. The first two are around the corner from each other on the edge of town, the Feilding Hotel is on the centre town square.

**South Street West Motel** – 61 South Street, Feilding [www.southstreetwest.co.nz](http://www.southstreetwest.co.nz)

This is a modern Motel with self-contained units with kitchenettes, Wifi and Sky. The following rooms available:

- 6 x south or west studios (1 queen bed) @ \$160 per night
- 3 x 1 bedroom apartments (1 queen bed and single bed in lounge) @ \$190 per night
- 1 x 3 bedroom apartment (1 x king bed, 1 x Queen bed, 3 x single beds) @ \$350 per night

Either book through their website or contact them (06) 323 1811

**Manfeild Park Motel** - 1 Fergusson Street, Feilding <https://manfeildparkmotel.co.nz>

The following accommodation is available on Monday 15 and Tuesday 16 April 2024 as follows:

- 2 Studios (queen bed and single bed) @ \$150 per night.
- 2 King Studios (king bed and single bed) @ \$160 per night.
- 1 Queen Studio (queen bed only) @ \$150 per night.

Units have an ensuite bathroom, kitchenette and tea & coffee supplies. FREE Sky and WiFi. Room delivery breakfast is available.

Book directly with Helen - email [manfeildparkmotel@xtra.co.nz](mailto:manfeildparkmotel@xtra.co.nz) or phone: 06 323 8761. When you book say you are part of the Olives NZ Group.

**Feilding Hotel** – 9 Manchester Square, Feilding [www.feildinghotel.co.nz](http://www.feildinghotel.co.nz)

A choice of rooms, with and without facilities. Options include:

Twin rooms (2 x single beds)

Double rooms (either 1x queen-size and 1 x single, 1 x queen-size bed)

Room tariffs are at \$110 for a single/double/twin room without ensuite, room with ensuite (double or twin) from \$120, rooms with ensuite and 1 double and a single bed from \$125.

Book by phoning: (06) 323 4134, email: [feildinghotel@xtra.co.nz](mailto:feildinghotel@xtra.co.nz) or on Booking.com

## Breakfast Options

The following options are open before 7am on Wednesday morning:

Browns & Co - 152 Kimbolton Rd

Streetwise - Aorangi St

Beresford Bakery – 7 Manchester Street

Rosebud Bakery & Coffee – 57 Kimbolton Rd

Feilding Bakery – 115 Manchester Street