

Dear Growers

RE: 2013 OLIVE HARVEST SEASON

As the 2013 Olive harvest season dawns we are looking to start a schedule of processing for contract olive fruit pressing you may require with our company. Based on our Olive Grove fruit set, our expectation is this will be a very productive harvest. An early indication of tonnages you require processed will assist us with planning and scheduling of your processing and ongoing sales program needs.

The olive pressing equipment and facilities are well under way with their pre-season checks, testing and or replacement as required to enable our factory to keep running at full capacity and with reliable processing capabilities throughout the season.

Over the last few years we have been experimenting with the use of talc and enzymes on our fruit for improved olive oil yields showing an average increase of 2-3%. With an improved yield and most importantly please note our customers who chose this method in prior seasons have all achieved Olive New Zealand certification. This can maximize your return on income with the increased potential of volume and sales in turn. We believe our pressing rate charges are competitive with our proven performance of over 10+ years processing experience and being one of New Zealand's largest throughput olive pressing factories in the industry.

If you are interested in supplying The Village Press with good quality Extra Virgin Olive Oil in accordance with the attached contract rate schedule, we will require your fruit to adhere with the recently published "A Guide to Selling Bulk Extra Virgin Olive Oil" published by Olives New Zealand Inc.

If you require any further information or have any queries or scheduling needs please call Nathan to discuss this;

Phone: 06 879 8373

Mobile: 021 368 557

Email: nathan@thevillagepress.co.nz

Yours sincerely

Nathan Casey
Operations Manager
The Village Press / First Press (Hawkes Bay)