Olives	"Olives to Oil" Processor Course	
	Sunday 25 March 2012	GEA
NewZealand	Parkhill Olives	
	Nr Wellsford	GEA Westfalia Separator NZ Ltd.
	Auckland	
	Programme	
0.45		
8.45am – 9.00am	Registration	
9.00am – 10.00am	Introduction to olive oil production, the effect of terroir and climate on fruit maturity	Allan Woolf/Cecilia Requejo-Jackman
	<ul> <li>Harvest method, fruit condition, containers, storage, fruit quality, spray diaries</li> </ul>	Andrew Taylor
10.00am – 10.30am	Morning Tea	
10.30am – 12 noon	The Processing     The extraction process and chemistry of olive oil	Maree Wong
	<ul> <li>Explanation of the processing plant</li> </ul>	Ross Legh
12.00 – 1.00pm	Lunch	
1.00pm – 3.00pm	Practical Demonstration	Ross Legh
	The olives to oil process	
3.00pm – 3.30pm	Afternoon Tea	
3.30pm – 5.00pm	Grove to Bottle  • Food safety	John Arthur
	Product traceability	
	Post Processing	Cecilia Requejo-Jackman
	Storage and racking	
	Bottling     Hygiene	
	Q & A	

Presenters may be subject to change

**REGISTRATIONS CLOSE 31 JANUARY 2012** 



## 'Olives to Oil' Olive Processing Course 2012 Sunday 25 March – Parkhill Olives, Near Wellsford Registration Form

Email:
Number of attendees @ \$150 inc GST = \$
Non ONZ members@ \$350 inc GST = \$
o be paid for in advance and a GST receipt/invoice will be issued
tration form and your cheque to
ve Officer
New Zealand
28140
ck North 4157

Transportation required to/from hotel Yes/No (please cross out one) (You will be advised and invoiced for this once numbers are known)

**Enquiries to:** Gayle Sheridan (Executive Officer)

06 877 1447

admin@olivesnz.co.nz

**REGISTRATIONS CLOSE 31 JANUARY 2012**