
	"Olives to Oil" Processor Course Sunday 25 March 2012 Parkhill Olives Nr Wellsford Auckland	 GEA Westfalia Separator NZ Ltd.
	Programme	
8.45am – 9.00am	Registration	
9.00am – 10.00am	The Olive Grove <ul style="list-style-type: none"> • Introduction to olive oil production, the effect of terroir and climate on fruit maturity • Harvest method, fruit condition, containers, storage, fruit quality, spray diaries 	Allan Woolf/Cecilia Requejo-Jackman Andrew Taylor
10.00am – 10.30am	Morning Tea	
10.30am – 12 noon	The Processing <ul style="list-style-type: none"> • The extraction process and chemistry of olive oil • Explanation of the processing plant 	Maree Wong Ross Legh
12.00 – 1.00pm	Lunch	
1.00pm – 3.00pm	Practical Demonstration <ul style="list-style-type: none"> • The olives to oil process 	Ross Legh
3.00pm – 3.30pm	Afternoon Tea	
3.30pm – 5.00pm	Grove to Bottle <ul style="list-style-type: none"> • Food safety • Product traceability Post Processing <ul style="list-style-type: none"> • Storage and racking • Bottling • Hygiene Q & A	John Arthur Roger Armstrong

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

Company Name: _____

Attendees Names: _____

Address: _____

Phone: _____ **Email:** _____

Number of attendees _____ **@ \$150 inc GST = \$** _____

Non ONZ members _____ **@ \$350 inc GST = \$** _____

All registrations are to be paid for in advance and a GST receipt/invoice will be issued

Please post this registration form and your cheque to

**Executive Officer
Olives New Zealand
PO Box 28140
Havelock 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

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