BOOKING ESSENTIAL!



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Olive fruit sampling guide lines for NIR analysis

NIR analysis gives grove owners and buyers of fruit for pressing a very accurate indication of the available oil for extraction. It can also be used by the processor as a measure of their pressing efficiency.

The results from the analysis give oil content, dry matter and moisture content. This information can be used by the processor to determine the requirements for processing aids (talc and enzymes). The olive fruit shows different oil and moisture contents according to its position in the tree. It is for this reason that it is extremely important to take fruit samples in a uniform way. Please collect and send samples according to the guidelines below:

- Separate samples should be collected when there is a requirement to analyse different paddocks/blocks, different varieties and different soils or growing conditions.
- Collect approximately 250 grams of fruit (about a two handed cupful). Remove twigs and leaves from the sample.
- Samples should be collected in a random zigzag pattern across the paddock or block. You should only sample areas of major interest and keep varieties separate.
- The fresh fruit should be placed in a plastic bag or other tightly sealed containers.
- If the sample is unable to be sent to be analysed within a 24 hour period, refrigerate the sample without freezing it.
- Each bag should be carefully labelled with the client sample reference, name of the grove, variety, block and date.
- Do not sample trees in areas which are not representative of the rest of the grove, e.g. avoid fertilizer dumps, fence lines, dams and unusually good or poor growth areas.
- Avoid sampling trees stressed by environmental factors like diseases, pests, mechanical or water-logging.
- Avoid sampling damaged or abnormal fruit, e.g. shot berries, fruit with hail damage, etc.
- Samples need to be couriered as soon as possible to the address below

Delivery Address for samples (cut and attach)

Matapiro Olives NIR Olive Analysis

C/- 602 Queen Street West Saint Leonards HASTINGS 4122

*** Courier: Please place in chilly bin by front door ***

Town Results Sent Invoice Number Sample Received Email Address Road Street Number Sample ID Post Code Suburb or RD Phone Number Contact Name **Date Sampled Fruit Sample Submission Form** Remember to include block name and fruit cultivar Label sample container as it appears on this form Any additional information please provide below Please complete one per sample **Submitter Details** Office Use Only

Results Sent

Sample Received Invoice Number

Office Use Only

Fruit Sample Submission Form
Please complete one per sample
Label sample container as it appears on this form
Remember to include block name and fruit cultivar
<u>Details</u>
Any additional information please provide below