



How Processing Practice impacts on Quality (e.g. Gold medals) and Quantity

Thursday 7th – Friday 8th April 2016
Jet Park Airport Hotel &
Wells Grove Estate, Auckland



GEA Westfalia Separator NZ Ltd.



THE AGRICULTURAL AND MARKETING
RESEARCH AND DEVELOPMENT TRUST

Olives New Zealand is offering a two day seminar on “How Processing Practice impacts on Quality (e.g. Gold medals) and Quantity” in Auckland on Thursday 7th – Friday 8th April 2016.

“Processing Practice” 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. Particularly with anecdotal advice from members being that winning Gold medals is a major differentiator is selling their oil at a reasonable price.

The course will be led by Pablo Canamasas with the first day being a formal course at the Jet Park Hotel and the second day being hands-on at Wells Grove Estate, Whitford.

Course Leader - Pablo Canamasas

Pablo Canamasas is among the world’s most knowledgeable experts in olive oil production and quality. He 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 Practice Course.

Programme

Thursday 7th April – Jet Park Airport Hotel

Influence of Agronomic Aspects on Olive Quality
Fruit Washing, Crushing and Malaxing
Use of Processing Aids
Centrifugation, Separation
Storage, Plant Sanitation and Maintenance
Understanding Olive Oil Quality and Chemistry

At the end of Day One, attendees are invited to a Happy Hour with Chris Iacono from Bunna Bunoo Olive Grove, Australia. Drinks and nibbles provided.

Friday 8th April – Wells Grove Estate, Whitford

Putting theory into practice at Wells Grove Estate.
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).



How Processing Practice impacts on Quality (e.g. Gold medals) and Quantity

Thursday 7th – Friday 8th April 2016
 Jet Park Airport Hotel &
 Wells Grove Estate, Auckland



GEA Westfalia Separator NZ Ltd.



THE AGRICULTURAL AND MARKETING RESEARCH AND DEVELOPMENT TRUST

REGISTRATION FORM

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	\$500		
Non Members	\$1,000		

Transport to Wells Grove Estate

Required for _____ people

Can be offered to _____ people

Hopefully transport to/from Wells Grove Estate can be managed within those attending with a donation to the driver towards costs. Otherwise transport will be arranged and cost billed.

Accommodation Request (this will be passed on to the Jet Park Airport Hotel)

Room rate = \$165 per night

Arrival Date	Departure Date	No. of Rooms

Please post this Registration Form & cheque (payable to Olives New Zealand) for Total Payable to: Olives New Zealand, PO Box 28140, Havelock North 4157.

Alternatively, email the form to admin@olivesnz.org.nz and deposit the Total Payable to:

ASB account 123157-0113576-00 and show your surname in the Reference field.

A GST Invoice/Receipt will be emailed once payment has been processed.

LATE REGISTRATIONS MUST CLOSE 20 MARCH 2016 – REGISTER NOW!