



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

April 2017

Jet Park Airport Hotel &
TBA Processing Plant, Auckland

Olives New Zealand will offer a two day seminar on “How Processing Practice impacts on Quality (e.g. Gold medals) and Quantity” in Auckland in April 2017 depending on sufficient registrations.

“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 a processing plant in Auckland.

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

Day One – Jet Park Airport Hotel

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

Day Two – Processing Plant Practicum

Putting theory into practice.

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) and a course booklet.