



Waipara Olive Processors Ltd

(WOP)

OFFER OF SERVICE

**2017**

Waipara Olive Processors Ltd

329 Georges Road

RD2

Amberley 7482

Waipara Valley



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## Waipara Olive Processors- Essential Details

The press at Waipara is owned by a group of local shareholders and is also available to other growers.

### Location

329 Georges Road  
RD2  
Amberley, 7482  
Waipara Valley

### Operating Hours

Operating hours are from 8am to 6pm during the processing season. Fruit will normally be received between 3pm and 6pm, for processing the next day, unless by a special arrangement. Receipt is subject to a confirmed booking.

### Contact Details

#### Booking the Press

Jan Whyte  
email: [jan.whyte@gmail.com](mailto:jan.whyte@gmail.com)  
Phone: Mobile: 027 2334230,  
Home: 03 304 8847

#### Booking the Mechanical Tree Harvester

Malcolm and Sally McKenzie  
email: [belhamed@xtra.co.nz](mailto:belhamed@xtra.co.nz)  
Phone: Mobile: 027 640 8859  
Home: 03 314 6739

### Operator

Chris Rhodes  
Phone: Mobile 027 231 4848

### Essential Steps

- 1) Prepare your grove for harvest
- 2) Complete a Declaration form
- 3) Book the press
- 4) Harvest
- 5) Delivery & Collection



## Harvest Planning

### Grove Readiness

The quality of EVOO being produced can only be as good as the fruit going in. Growers can play an important role in this regard by ensuring that the fruit is as clean as possible. Items that could either contaminate the final product, or cause physical damage to the press, need to be removed from the grove in good time. Particularly stones, metal items, irrigator parts, livestock droppings, dead foliage, pine needles and previously frosted fruit need to be removed prior to commencing the harvest.

### Fruit Assessment

Assessment of fruit for optimum ripeness, flavour profile and oil yield is the customer's responsibility. While the current practice is to use ⅓ black-⅓ red-⅓ straw, rule of thumb to gauge current appropriate ripeness there is of course need to harvest before frosts. What is clear however is that the earlier harvests provide EVOO with higher levels of polyphenols, oil stability and longevity than those harvested later.

The best way to calculate oil and moisture content is to conduct, Near Infrared (NIR) analysis. WOP is currently investigating options to offer NIR services to Canterbury customers but this is unlikely to be available for the coming 2017 harvest.

### Booking the Press

To ensure costs are kept down WOP will operate on a demand basis and will only be available if booked. If there are no bookings the plant will not open. Customers need to book in good time via email and then confirm the booking the day before delivery. We will endeavour to fit in last minute bookings if possible but pre-booked customers with always take priority.

Please send the olive harvest information sheet as soon as possible. WOP also needs to be aware of the customers' harvest estimate and timing, together with any special process needs. The olive harvest information form must accompany the supplier declaration form.

#### **Small lots accepted this year on Mondays.**

We are offering those with small lots ie under 400kg to consider amalgamating with other small lots at the Press and then accepting a pro-rata amount of oil depending on the weight of olives delivered. This would be on a Monday booking as for a bigger lot.

## Fruit Handling



## **Olive Harvest**

Although hand picking can provide a greater fruit yield per tree, it can be time consuming, prone to weather delays and can result in dirty fruit. Customers picking fruit by hand will need to be mindful of the booking arrangements if their harvest is delayed by unsuitable weather conditions. WOP also has a manual net/umbrella for hire which can be quite useful to help keep the fruit off the ground.

## **Bins, Storage & Transportation**

WOP uses 300kg wooden bins as they closely approximate the size of the press hopper. Customers with smaller bins are responsible for unloading the fruit into the WOP bins at the press

Providing harvested fruit is dry, disease /frost free, and kept cool, it can be held safely (including undercover in the grove) for up to 24 hours before processing. Our aim is to process the fruit no later than the next processing day after delivery, which again highlights the need to plan the harvest and make bookings in good time. It remains the customer's responsibility to arrange transportation of the fruit to the press and please remember that it may be wise to cover the fruit during transit to prevent contamination.

## **Fruit Standards**

Clean, ripe fruit usually delivers the best quality yield. Fruit that is too dry or shrivelled or affected by disease, frost or hail will not only produce a less than ideal result it could also compromise our pressing process; affecting other customers. Therefore, WOP has the right to refuse badly damaged or diseased fruit. It is also appropriate to note that fruit harvested too early should not expect to achieve high oil yields

The press can handle some contamination with leaf and twig, but excessive amounts will affect oil yield and quality. Mud, particularly from heavy clay soils, can also taint the resulting oil. These factors need to be managed in the grove during harvesting. A charge may be levied for any pre-processing fruit cleaning that might be required beyond the norm.



## Customer Protocols

### Fruit Delivery, Oil Containers & Collection

Customers are responsible for unloading /checking weight of fruit and for uplifting the oil, unless prior arrangements have been made. Stainless steel and food grade plastic are the only approved containers within the processing facility. Cleanliness is the customer's responsibility. Customers must ensure that they provide sufficient containers to capture their processed oil.

### Processing Records

WOP records all the relevant processing data. Date & time, batch number, fruit variety & weight, oil yield (by weight & %) and any other relevant factors. The key data is then noted on a WOP label that's affixed to the customer's container. Any post -processing testing is the customer's responsibility.

### On-site Health and Safety

The WOP processing facility is a 'work place' under the Health and Safety in Employment Act and customers are asked to observe all notices and respect requests from staff, including instructions required under the Act.

Customers are welcome to stay and observe the process from outside the factory as distractions can compromise the quality and lead to accidents. WOP has limited staff and there is no one available to conduct tours. Customers may only enter the premises with the express approval of the on-site WOP operator and they do so at their own risk. All visitors must comply at all times with the WOP'S Health & Safety requirements and standards

### Fruit Supply Notification

Before your fruit can be accepted for processing, customers are required to comply with the following, to ensure appropriate food safety and traceability standards are maintained:

- Notify WOP that you have fruit for processing and state expected harvesting date in accordance with the Olive Harvest Information Sheet (**Form 1**).
- You have read, understood and signed the Supplier Declaration Form (**Form 2**). This form is to accompany the fruit to the processor.
- Fruit supplied must be of good quality, ready for harvest and free of all contamination such as: chemical residues, pathogenic infection, soil and stones, bird or animal faeces.
- Individual crates of produce are required to be labelled clearly with the following information:
  - **Suppliers Name**
  - **Grove Name**
  - **Fruit type**
  - **Harvest Date.**



## Processing Options

The aim of WOP is to extract the maximum amount of the oil present in the customer's fruit. Fruit ripeness, variety, quality and many other environmental factors all have the capacity to influence this goal. Fruit that contains a lot of water will benefit from the addition of talc. Green fruit will benefit from the addition of pectinase enzymes.

Food-grade mineral talc and natural enzymes may achieve up to a 10% increase in yield (i.e. a 10% yield may go to 11%). There is an additional cost for any talc and enzymes used this can be discussed with clients as required. Talc powder and Pectinase enzymes can be used in the processing of olive oil without compromising its status as EVOO in accordance with The Australia New Zealand Food Standard Code (ANFA Section 1.3.3).



## Terms of Trade

1. The following provisions form part of the Terms of Trade to which the customer agrees to in supplying olives for processing.
2. WOP will usually be open daily for business from 8.00am to 6.00pm during the processing season. However, it is acknowledged that some flexibility may be required. Customers will book the date and time of processing olives with WOP.
3. WOP reserves the right to change any arranged processing dates and times, or hold over until the next processing day any olives delivered for processing, but will give Customers as much notice as possible of any change. If Customers cannot meet the arranged processing dates and/or times, they must contact WOP prior to delivery. WOP will do its best to accommodate any changes.
4. WOP reserves the right to reject any olives delivered for processing if the olives are unsuitable for processing due to spoilage or contamination.
5. Customers will bring sufficient suitable and appropriately labelled containers (no glass) for oil collection at the time olives are delivered for processing.
6. Customers will be invoiced according to the weight and corresponding cost of each batch processed.
7. Unless alternative arrangements have been agreed to prior to processing, Customers agree to pay WOP by electronic bank transfer or, failing this, by cheque, all costs involved with processing their olives, as detailed in the current Schedule of WOP Olive Processing Rates prior to uplifting their oil.
8. WOP will comply with the highest standards applicable to the olive processing services. Please note however:
  - a. Except as provided above, all representations or warranties whether statutory, express or implied, unless unlawful, are expressly excluded.
  - b. The customer agrees, for the purposes of the above, that the olive processing services are provided to it for the purposes of business and the provisions of the Consumer Guarantees Act 1993 do not apply to the provision of such services.
  - c. Under no circumstances will WOP or any of its officers, employees, contractors or agents be liable to the customer in contract, in tort (including but not limited to negligence), in equity for breach of statutory duty or otherwise for loss (whether direct or indirect) of profits, revenue, business, data or anticipated savings or for any indirect or consequential loss whatsoever.
9. For the avoidance of doubt, any insurance relating to the Customer's property including (but not limited to) olive fruit, olive oil, processing products and containers, will be the Customer's sole responsibility.



## Olive Processing Rates – 2017.

### Rates and Charges:

Regular processing	\$1.00 per Kg plus GST
Pre-process cleaning (if necessary)	\$125.00 per 300kg plus GST
Use of Talc or Enzymes	Charges to be arranged with client

### Payment Terms:

Invoices will be generated at the time of processing or soon after. Payment terms are 10 days from the generation of the invoice. WOP requires payment by electronic banking transfer, cash or cheque prior to uplifting of oil unless alternative arrangements have been made.

Oil processing accounts remaining unpaid after 31<sup>st</sup> August will incur an interest rate of 1.75% per calendar month until paid. After 31 December 2017, oil may be sold to recover unpaid accounts plus interest.

A batch size is 400kg and this the minimum the machine can handle to process effectively. Should you have less than this we will be doing combined batches on a Monday. We will apportion the oil retrieved according to the weight of olives presented. Please notify the amount you hope to bring in.



**Form 1: Olive Harvest Information Sheet - 2017**

Trade Name			
Contact Person		Olives NZ Membership Number if Applicable:	
Supplying Grove Name & Grove Address			
Email Address (for invoicing)			
Mailing Address			
Phone	Work	Mobile	Home
<b>Harvest Forecast:</b>			
Variety	Number of Trees	Estimated Total Weight in kg	Anticipated Harvest Date
<b>Processing Option:</b>			
Do you intend to request processing aids to increase EVOO yield?			<b>Yes / No</b>
Signed	Print Name	Date	

*Please detach this form and return to:*

Jan Whyte, 55 Old French Road, RD1, Akaroa, 7581

*Or Scan, photo or email to:*

**Email: [jan.whyte@gmail.com](mailto:jan.whyte@gmail.com)** (Subject Line of Email to Include Grove Name)



**Form 2: Supplier Declaration Form - 2017**

Trade Name			
Contact Person		Olives NZ Membership Number if applicable:	
Supplying Grove Name & Address			
Email Address (for invoicing)			
Mailing Address			
Phone	Work	Mobile	Home
<b>Fertilizer History:</b> Have any untreated organic fertilisers been applied since March 2016? (e.g. chicken or sheep manure etc. & includes any livestock within the supplying grove).		Yes / No	
		If Yes:	
		What?	
		When?	
<b>Spray History:</b> Have any of the following spray groups been applied to any area of the above supplying grove at any time during the 30 days prior to harvest?			
Pesticides	Yes / No	What?	When?
Copper	Yes / No	What?	When?
Stroby	Yes / No	What?	When?
Fungicides	Yes / No	What?	When?
Foliar Fertilizer	Yes / No	What?	When?
Other	Yes / No	What?	When?
Do you wish talc or enzymes to be used if appropriate? <b>Talc: Yes / No</b> <b>Enzymes: Yes / No</b>			
<b>Declaration:</b> 1. I declare that the answers above provide a true management history of the above supplying grove. 2. I understand that fruit that is unduly 'green', cold or wet will yield less oil. 3. I accept the Terms of Trade of Waipara Olive processors and will adhere to them. 4. I understand that WOP has no responsibility for oil once it leaves the processing plant.			
Signed		Print Name	Date

*Please detach and return this completed form prior to or with fruit delivery (see below).*

