



# How Processing Practice impacts on Quality and Quantity

**Monday 9<sup>th</sup> – Tuesday 10<sup>th</sup> April 2018**  
**Jet Park Airport Hotel &**  
**Simunovich Olive Estate, Auckland**

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 Monday 9<sup>th</sup> – Tuesday 10<sup>th</sup> April 2018.

“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 Simunovich Olive Estate, Bombay, South 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).

Pablo manages Boundary Bend’s oil production and post-harvest oil quality. 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

### Monday 9<sup>th</sup> April – Jet Park Airport Hotel (8.30am start)

Overview of Processing Practice  
Efficient Mill Design  
Fruit Handling  
Crushing and Malaxing  
Processing Aids  
Separation and Filtering  
Storage  
Plant Sanitation and Maintenance

### Tuesday 10<sup>th</sup> April – Simunovich Olive Estate, Bombay, Auckland (2pm finish)

Putting theory into practice at Simunovich Olive Estate

Registration fee includes catering for both days (morning/afternoon tea and lunch).

Transport to Simunovich Olive Estate is additional.



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## 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		
Return Transport to Olive Grove	\$25		

Transport is required for the second day to Simunovich Olive Estate. Return transport (Jet Park Hotel – Simunovich – Jet Park/Airport) is available, ETA back to Airport will be 3.30pm.

Accommodation needs to be booked directly with Jet Park Hotel -

Please post this Registration Form to: Olives New Zealand, PO Box 28140, Havelock North 4157.

Alternatively, email the form to [admin@olivesnz.org.nz](mailto:admin@olivesnz.org.nz)

Total Payable will be invoiced for payment in March

**FINAL DATE FOR REGISTRATIONS 23 MARCH**