



How Processing Practice impacts on Quality and Quantity

Tuesday 14th – Wednesday 15th April 2020
Jet Park Airport Hotel &
The Waiheke Olive Oil Company, Waiheke Island

Olives New Zealand is offering a two day seminar on “How Processing Practice impacts on Quality and Quantity” in Auckland on Tuesday 14th – Wednesday 15th April 2020. Early notice now means out of towners can book their flights at best possible rates!

“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.

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

Tuesday 14th 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

Wednesday 15th April – The Waiheke Olive Oil Company, Waiheke Island (1pm finish)

Putting theory into practice at The Waiheke Olive Oil Company on their Peralisi Fattoria 350.

Registration fee includes catering for both days (morning/afternoon tea and lunch).
Transport to Waiheke Island is additional and options are available.



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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 Jet Park Hotel to The Waiheke Olive Oil Company, Oneroa	\$100		
Return Transport Auckland Ferry Terminal to The Waiheke Olive Oil Company, Oneroa	\$80		
Special dietary requirements			

Transport is required for the second day to Waiheke Island. Return transport (Jet Park Hotel – The Waiheke Olive Oil Company, Oneroa – Jet Park/Airport) is available as above.
ETA back to Airport will be 3.00pm.

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

Room rate = \$189 per night (breakfast additional and options available)

Arrival Date	Departure Date	No. of Rooms

Please post this Registration Form to: Olives New Zealand, 91 Belvedere Ave, Waikanae 5036.

Alternatively, email the form to admin@olivesnz.org.nz

Amount payable will be invoiced for payment in March

**REGISTRATIONS ARE LIMITED AND MUST CLOSE 28 FEBRUARY 2020
– REGISTER NOW TO AVOID DISAPPOINTMENT!**