

# KEEPING DEFECTS OUT OF OLIVE OIL

OIL STORAGE 101

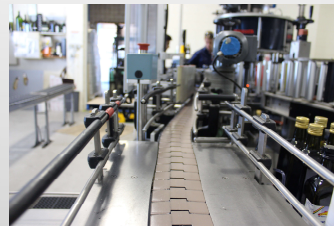


# REASONS FOR KEEPING DEFECTS OUT

- FROM A CONSUMER PERSPECTIVE
  - IT REFLECTS BADLY ON YOUR BRAND AND REPUTATION
  - UNLIKELY TO RE-PURCHASE – FISCAL IMPACT
  - CUSTOMER EXPERIENCE – NEGATIVE EXPERIENCES ARE MORE WIDELY SHARED THAN POSITIVE ONES
- PRODUCT
  - SHELF LIFE
    - E.G. GOOD STORAGE EXTENDS SHELF LIFE OF EVOO
  - EASIER TO PACKAGE
    - E.G. SEDIMENT CONTAMINATION/INCREASE IN HANDLING COST

# HOW TO KEEP DEFECTS OUT

- HARVESTING
- PROCESSING
- STORAGE
- FILTRATION (IF NEEDED)
- PACKAGING



The background of the slide is a photograph of an olive grove. In the foreground, a yellow tractor is partially visible, parked on a dirt path. The tractor has a large yellow bin attached to its front. A person is sitting in the tractor's seat, but they are not clearly visible. The background shows rows of olive trees stretching into the distance under a bright sky. The entire slide is framed by a white border, and there are several circular, bubble-like graphics scattered around the edges.

# HARVESTING

- CLEAN BINS
  - WASHED & SANITISED FOR USE
- TRANSPORT
  - QUICK DELIVERY TO PROCESSING PLANT
  - ENSURE THAT BINS OF OLIVES AREN'T SITTING AROUND FOR HOURS AT A DEPOT



# PROCESSING

- DELIVER WITHIN 8 HOURS OF HARVEST
- COMMUNICATE WITH YOUR PROCESSOR ABOUT
  - MALAXING TIMES
    - NO MORE THAN 40 MINUTES
  - TEMPERATURE OF PASTE AND WATER ADDITIONS
    - NO MORE THAN 27-28°C AT ANY ADDITION POINT
  - MAINTENANCE
    - CLEAN, FINAL SEPARATION OF THE OIL DUE TO WELL MAINTAINED MACHINERY
- INITIAL STORAGE AT PLANT AFTER PROCESSING
  - KEPT INSIDE OUT OF NATURES ELEMENTS



# STORAGE

- OPTIONS FOR STORAGE
  - STAINLESS
  - STAINLESS
  - STAINLESS
    - IBC'S CAN BE USED AS A (VERY) SHORT TERM SOLUTION FOR SHUTTLING OIL
- STORED BETWEEN 18 – 22°C
- STORED OIL NEEDS TO BE RACKED OFF THE SEDIMENT BECAUSE
  - SEDIMENT ACCELERATES OXIDATION
  - AND TRANSMITS MUSTY FLAVOURS THROUGH THE OIL
- CLEAN OIL SHOULD ALWAYS BE CAPPED WITH NITROGEN AND TANKS SHOULD BE KEPT AS FULL AS POSSIBLE



# RACKING & FILTRATION

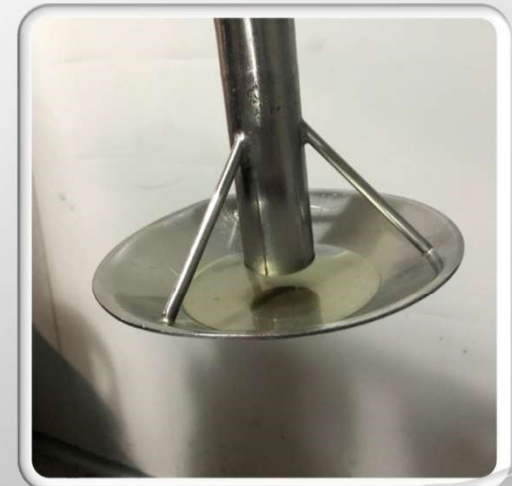
- RACKING

- CAN'T BE DONE EFFECTIVELY IN AN IBC OR PALLECON.
  - ALL OILS WE RECEIVE LIKE THIS NEED FILTRATION.
- FIRST RACKING AFTER 7 DAYS
- SECOND RACKING AFTER 6-8 WEEKS
- THIRD IS BY REVIEW

- FILTRATION

IS A CONVENIENT AND HIGH SPEED OPTION TO REPLACE THE NATURAL SETTLING PROCESS FOR OILS THAT HAVE BEEN

- STORED INCORRECTLY OR
- NEED TO BE USED QUICKLY;
- IS EXPENSIVE



# PACKAGING

- IF YOU CAN'T STORE IN STAINLESS, PACK INTO GLASS OR CASK (BAG IN BOX) ASAP AFTER OIL SETTLING HAS OCCURRED.
- GLASS SHOULD BE AS DARK AS POSSIBLE
- IDEALLY SHOULD NOT BE KEPT IN TINS FOR A LONG TIME – QUICK SELL THROUGH OPTION ONLY
- PACKED GOODS SHOULD BE STORED IN A TEMPERATURE CONTROLLED ENVIRONMENT – 18 TO 22°C WITH LITTLE/LOW NATURAL LIGHT







HOW  
MANY \$?