Get on top of the detail at AOA Olive Oil Processing Workshop

“Success at the plant depends on details” ... and those important details are exactly what you’ll learn about at the AOA Olive Oil Processing Workshop, being held in April in Boort, Victoria.

Making great EVOO is all about ensuring quality at every stage of the process, so the comprehensive two-day course covers every aspect of processing quality, from grove management for optimal fruit quality to best-practice processing and storage. Along the way you’ll learn a lot about olive oil chemistry, and no doubt find the answers the many of the “why did/does that happen to my oil?” questions you’ve always wanted to ask.

Guiding participants through this wealth of information are international processing consultant Pablo Canamasas and award-winning producers Peter and Marlies Eicher of Salute Oliva. Their combined expertise and practical experience will ensure that complex detail is presented in a user-friendly format, making this a course for growers and processors at every stage and capacity.

**Key elements**

Pablo Canamasas said that, while the course is broad-ranging in its content, several key elements will be firmly in focus across the two days.

“Regardless of whether you are a small or large facility, or whether you want to produce quality or volume, success at the plant depends on your knowledge on the actual olive fruit,” he said.

“You need to understand the fruit condition at arrival in order to select the best possible equipment adjustments to achieve the desired results. Understanding fruit maturity, fruit moisture and fruit size is key to your chances of being efficient at the plant. For this reason, understanding fruit condition will take a significant part in the course.

“The second most important aspect
I will be emphasising is paste preparation. Paste preparation (which you sort out once you have assessed the fruit condition) represents 90% of the job done at the plant. If you get it right, then you’ll most likely be efficient in extracting the oil without compromising quality.

“The equipment adjustment will also be covered in detail. Attendees need to understand the physical processes occurring during crushing, malaxing and centrifugation. As we go through each step, we will also discuss how oil quality is being affected by our technical and operational decisions.”

These elements will all be covered in ‘real time’ on the day two hands-on processing session, as Canamasas and the Eichers produce extra virgin olive oil using the processing line at Salute Oliva.

“The aim is to assess olive fruit arriving at the processing plant in terms of maturity, moisture level and general conditions and then select the correct processing parameters,” Peter said.

“These will include grid sizes, temperatures, malaxing times and set up of the decanter, as well as processing aids such as talc or enzymes to optimise quality and yield of the olives on hand.

“Marlies and I will share with the course participants our experience in making a high quality extra virgin olive oil with the equipment we are using at Salute Oliva, and what we have learned over the years we have been doing it.”

Which is where we come back to learning about those all-important details.

“The important take-home message is the fact that success at the plant depends on details. My experience is that you may be great in understanding fruit quality and in making the appropriate technical decisions, but if you relax and assume that things will go as you planned then you are in trouble,” Pablo said.

“You have to be on top of things for as long as the decanter is running, and many times inefficiencies show up due to small details that you didn’t take into consideration.

“Which is why this course is so valuable: the fact that on the second day, they will have Peter and Marlies running the plant and helping them to make sense of everything that was discussed the day before. And going over all those important details as they go through the processes.

“These two are in my opinion some of the best and most technically-sound people I have ever met in the world olive oil industry, particularly when it comes to small operations. Salute Oliva is an example of success in terms of grove management, olive oil making, brand development, and eventually, in offering a great bottled product.

“They are an asset to the course in themselves, and if I was a grower I would grab the opportunity to learn from them.”

And from Canamasas, whose experience both in Australia and as a consultant internationally makes this presenting team – and the workshop – simply unmissable.

This project has been funded by Hort Innovation, using the Hort Innovation olive research and development levy, co-investment from the Australian Olive Association and contributions from the Australian Government.”
The last of the AOA integrated pest and disease management (IPDM) Field Days has been run but the effects are reverberating in groves across the country.

The national program was organised by the AOA and Western Sydney University as part of the olive levy-funded project: An integrated pest and disease management extension program for the olive industry (OL17001) and saw a team of industry experts travel across the country for a series of intensive day-long workshops. Combining focussed IPDM information with product quality, marketing and broader grove management topics, the events provided an “olive-growing 101” overview in a single day.

Project lead Dr Robert-Spooner Hart said the program was an unmitigated success.

“We had close to 300 attendees over the 10 workshops, with numbers in the high 20s to mid-30s at most and peaking at 47. Given the size of the industry, that’s fantastic,” he said.

“And it wasn’t just the locals that were coming: some people travelled huge distances for the opportunity to attend because they weren’t able to make it to one closer to them. One guy at the Mornington Peninsula event had come from Sydney, and in Bright we had people from Griffith, Wagga and Goulburn. That was really impressive.”

And the attendees were in turn impressed, Spooner-Hart said.

“Feedback scores were 4.5/5 overall – very good to excellent – for pretty much all of the activities. General comments were that they liked that there was a mix of topics, and that the info on grove management linked to pest and disease; and they liked the whole day experience, going out into the field for part of it rather than just a show and tell inside.

“Many said how great it was to talk to other growers, and also to talk to us in an informal session. They thought that was really good, to be able to talk to us one-on-one, rather than stick their hand up in a crowd and ask what they might think is a dumb question or of no interest to anyone else.

“And teaming with the AOA really worked. We might have got half the numbers turning up if we just did IPDM over half a day, but we had both new and experienced growers who’ve come and listened to IPDM, to grove and quality management, to marketing, and took it all in.

“Another important thing is that we went to some places that felt they’d been neglected. People in Queensland and WA are normally expected to travel to the east but we’ve been proactively reaching growers all over the country – ‘We’ll come and see you, have a chat and see what your issues are.’ That’s exactly what we needed to do with

The IPDM team got literally to the root of grove issues at the Pomonal field day. A struggling tree was removed for inspection and discussion by (from left) horticultural consultant Mike Thomsett, Louise and Mark McKenzie, disease expert Dr Len Tesoriero and grove owner David Margetson.
Detailed knowledge of the life cycle of olive pests was part of the empowering information shared by Dr Spooner-Hart at the field days.

The next stage of the project will see the production of easy-reference fact sheets on issues including black scale.

IPDM and that’s why we went out there, so we could meet with the local growers and have them talk about the local issues, and then provide information specific to those issues and their needs.

“And we went to a mix of groves, from New Norcia which is 150 years old to a grove that was five years old, so we got to see a whole lot of different things: we were eyeballing all across Australia, looking at different pest and disease problems, and we learned a lot. So we’re now in a good position to put together further documentation which will be part of the larger IPDM program.”

Dr Spooner-Hart said he believes the collaboration with the AOA is key to the program’s success, in both the short and long-term.

“I wanted to work with the AOA because we didn’t want a project that would just end with a final report. We wanted to leave a legacy for the industry and something that would be ongoing, updated and accessible. The logical way to do that was to work with the industry association, and the industry association is the logical repository for all the information in the long term.

“The presentations are already available on the industry information website, OliveBiz, and we want to get a number of other formats of information out to growers as well. We’re looking at web-based tutorials, which they can go to any time, and single page fact sheets – a potted ‘Everything you want to know about black scale’.

We hope to give that kind of information out to pesticide distributors as well, so they have copies to hand out to people asking about pest and disease management.

“We’re also going to put out an IPDM management manual – sort of a ‘how to’ - and we’re going to update the field guide, both in terms of information and the way it’s available, so it’ll be accessible electronically. A lot of people these days just want to download something on their phones.

“Then at the end of it all we’re going to be doing another survey to find out if things have changed - and if they have changed, whether it’s because they know more, and then we want to know what they’re doing differently. In other words, we want to know how much of a difference we’ve made.

“The key thing is that all of that is going to be available through the AOA – and available to the whole industry, with the opportunity for whoever comes after me to have it in a form that’s easy to edit and update.

“This is a project about results now and then longevity. It’s putting all of these things in place so that there’s good information readily available to the industry, and with the opportunity to be updated as needed.

“It’s about empowering people, and you’re empowered when you have the knowledge. It’s not rocket science but it’s really giving growers that sense of confidence in their own abilities.”

Missed the Field Days?
All the presentations from the AOA IPDM Field Day program, and the video of the Roseworthy, South Australia event, are available for viewing at any time on the OliveBiz website – www.olivebiz.com.au

Research Recap
PROJECT NAME: : An integrated pest and disease management extension program for the olive industry (OL17001)
AIM: Develop, co-ordinate and provide industry with appropriate IPDM extension services focussed on sustainable management of black scale, olive lace bug and anthracnose
RESEARCH PARTNER: Western Sydney University
FUNDING: Hort Innovation Olive Fund
PROJECT DURATION: Three years
KEY ACTIVITIES TO DATE:
- Grower survey conducted to identify current IPDM knowledge gaps
- Initial extension materials developed
- Program of 10 IPDM field days held across six states
- Field day video produced
Just weeks after his appointment to the role, National Xylella Co-ordinator Craig Elliott headed to WA as part of the AOA’s IPDM Field Day roadshow, meeting olive growers and speaking with them about the biosecurity needs of our industry.

“It was a really good week and a big learning curve for me getting out on the ground with the olive growers,” he said.

“I don’t have a strong background in olive production - which is actually a good thing, because it means there hasn’t been a really big outbreak of disease in Australia.”

Elliott gave field day participants a summary of the risk posed by Xylella in Australia, and the work being done to protect against an incursion.

“Xylella is now the number one plant biosecurity threat for Australia, and the olive industry is particularly vulnerable,” he said.

“The Australian government is taking extra steps to stop it coming in but, being a bacteria, there’s still a very good chance we’ll be dealing with it sometime in the future.

“Growers have to be really aware that this is likely to come into Australia, to be ready to deal with it and to be active in how they’re managing their properties.”

Project plans

Elliott said that, while the project has only recently rolled out, there’s plenty of action happening already.

“In terms of the work we’ll be doing, we’re looking at what the impacts would be in Australia, and how we could contain and eradicate it here,” he said.

“It’s still very early days but we’ve also started some discussion with researchers about understanding the native vectors, and therefore how it might be carried here, and we’re looking at using remote sensors for detection.

“The focus is on creating the best methodologies and practices to ensure we detect it early and respond quickly.”

And after spending a week in the field together, AOA CEO Greg Seymour said he’s confident that Elliott can do that.

“He’s really got his head around the situation. It’s one of the most complex jobs in Australia and they’ve picked the right bloke to handle it,” Seymour said.

“The olive industry can feel very confident that he will give us the best chance possible of staying Xylella free.”
Hort-funded Churchill Fellowships now open for application

Applications are now open for three Hort Innovation-funded Churchill Fellowships, enabling recipients to travel the world to access industry-related knowledge not readily available in Australia.

Jointly funded under the Hort Innovation Leadership Fund and the Winston Churchill Memorial Trust, the Fellowships recognise the horticulture industry’s important contribution to the nation’s economy by investing directly in the growers who deliver it.

Hort Innovation CEO Matt Brand says the Hort Innovation - To Cultivate New Ideas In Horticulture Fellowships are designed to drive innovation and transformation in the horticulture industry.

“These Fellowships allow them to gain insight into international technology and processes, harness that knowledge and grow the nation’s collective horticultural understanding by sharing it with the industry.”

How they work

A Churchill Fellowship offers the opportunity to travel overseas to investigate a topic or issue that you are passionate about.

The high international regard for Churchill Fellowships provides a pathway to access expertise from around the world that is not typically available, along with a high level of visibility and credibility.


Note: when applying, make sure you nominate for one of the Hort-funded Fellowships. A sponsored Fellowship offers the dual benefit of representing the Churchill Trust and the sponsor, and can provide a higher level of visibility and credibility. The high regard for the sponsor can also increase the opportunity to share your Fellowship findings with the Australian community.

Apply now

Applications for 2019 Hort-funded Churchill Fellowships are now open

More information

Application forms, along with detailed information including application guidelines, FAQ and a video overview of the application process, are available on the Churchill Trust website www.churchilltrust.com.au

Applications for 2019 Fellowships close on Tuesday, 30 April 2019

Churchill Fellowships are funded by the Hort Frontiers Leadership Fund, part of the Hort Frontiers strategic partnership initiative developed by Hort Innovation, with co-investment from the Winston Churchill Memorial Foundation and contributions from the Australian Government.
The initial phase of the olive levy project *Educating health professionals about Australian olive products* (OL17002) is almost over, and it’s been a year of non-stop information-sharing activity by the team at the Olive Wellness Institute.

Contracted by Hort Innovation in April 2018, the project aims to increase the use of olive products in the daily lives of consumers by equipping Australian health care professionals (HCPs) with the knowledge they need to advise about their health benefits and uses.

They’ve done that in a number of ways, combining the opportunities presented by online and social media resources with presentations and product demonstrations at events to reach the broadest possible audience.

Using the Olive Wellness Institute (OWI) website as a repository for all the collective resources, the last six months in particular have been a hive of activity, with major achievements including:

- new resources tabs fully developed and uploaded onto the website, separated for specific target audience categories (e.g. general, growers & processors, HCPs, academics & lecturers, social media resources)
- two university presentations - *The Science of Extra Virgin Olive Oil* and *Cooking with Olive Oil* - uploaded for academics and researchers, providing slides and an audio overlay of suggested evidence-based transcript
- first two of a series of webinars for health care professionals - Extra Virgin Olive Oil covered in November 2018 and Olive Leaf Extract in February 2019
- Systematic Literature Reviews across 10 health areas completed, and interactive human body infographic uploaded
- articles by expert authors on a wide variety of topics uploaded on a weekly or bi-weekly basis
- monthly newsletter distributed
- ongoing updating of Olive Science Database for recent evidence, and Australian-specific evidence segregated
- social media strategy strengthened, Instagram platform live.

The OWI team has also been busy in the physical world, taking the information to health care professionals and wider audiences across the country via:

- awareness events, including dinners with target audience influencers and at the Laureate University for natural medicine/nutrition students
- university sessions, educating natural medicine and nutrition students and collaboratively launching *Olive Oil Week* in the Laureate student clinic.

And they’ve given the information a literal ‘take-home’ message, developing Olive Wellness Institute branded EVOO, olive leaf tea and EVOO-based chocolate, which have been distributed at events and to webinar participants.

Project lead Sarah Gray said they have also been aware of the important role that the industry plays...
Survey reflects increased knowledge

At the project’s commencement a survey of 100 health care professionals was undertaken to gauge their baseline understanding of olive products. A follow-up survey was carried out in December to measure the change in attitudes resulting from the project activities and provide insight into remaining knowledge gaps.

The results are extremely positive, Ms Gray said, for both the R&D project and the olive industry.

“Awareness of Olive Wellness Institute has more than doubled since the initial survey, with more than one in five HCPs now having heard of Olive Wellness Institute,” she said.

“Website visitation has increased sixfold and 100% of HCPs who have visited believe it is useful as an ongoing resource.

“HCPs who have awareness of Olive Wellness Institute are also more familiar with some of the more niche olive products and are more likely to:

- perceive the health benefits of OLE
- be more aware of EVOO’s overall benefits
- promote both EVOO and OLE
- think EVOO/OO suitable for cooking.

“We were particularly pleased with the increased knowledge about the benefits of olive leaf extract, with 62% of HCPs aware of Olive Wellness Institute likely to promote it to their clients. Compared with 39% for the average HCP, that’s a fantastic result.”

in communicating the health benefits of olive products, so have included industry-specific information and events in the mix.

“Our grower event kit was developed and released to growers and processors around the AOA Wagga Wagga conference, where we presented an overview of our activities and the OWI resources to the industry,” she said.

“We also presented to the AOA Board at their November meeting, and to growers attending the AOA IPDM project Field Days in Toowoomba and Halls Gap.

“We’ve since followed that up with a survey of levy payers, to gauge the usefulness of the resources produced to date and obtain feedback on further information and resources which they feel would be helpful. That’s still in progress, and will form part of our activity planning going forward.”

Research Recap

PROJECT NAME: Educating health professionals about Australian olive products (OL17002)

PROJECT AIM: To increase the use of olive products in the daily lives of consumers by equipping Australian health care professionals with the knowledge they need to advise about their health benefits and uses

PROJECT PARTNER: Boundary Bend Limited