FOLLOW UP TO TABLE OLIVE WORKSHOPS

25 August 2020



Wishing you all a very joyfilled Spring, full of promise, renewal and connection.







Refresher of Key Elements of TOP

1. Harvesting

- At the best stage of maturity for each cultivar
- Harvest only healthy fruit, with care
- Ensure containers will not bruise the fruit
- Process as soon as possible

2. Brining

- Rinse fruit to remove dust etc.
- Straight into 10% brine (5% for large green fruit)
- Keep fruit submerged min 40 50 mm
- For large green fruit, increase salt every 2 days until at 10%

olives

- 3. Most damage by Gram negative bacteria occurs during the first 2 3 weeks very important to get the salt to 10% asap
- 4. As the fruit absorbs salt, a little more should be added
- 5. Keep a record of the data salt concentration and pH
- 6. Starting pH will be about pH 6-7 depending on pH of your water
- 7. As the fermentation proceeds, the pH will decrease which means the lactic acid is increasing
- 8. pH should reach pH 3.6 4.2

Questions

- Not able to get the pH down has used copious amount of vinegar. Is concerned about using acetic acid.
- Nutrition facts and BB date
- Flavour loss when vacuum-sealing olives?







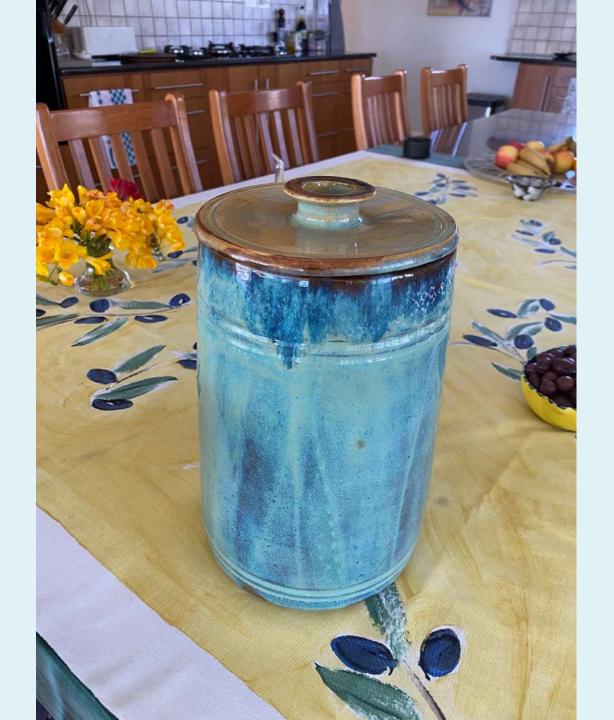












• Enjoy every minute!

» Thank you.