

THE OLIVE MILL

Olive pressing for the
Wairarapa region

2020 Harvest Season

Information and Pricing



Welcome to The Olive Mill.

Our Commitment

Your Olives are in good hands. We take the same care and dedication as we do when pressing our own award-winning olive oil to deliver the best possible product for you.

We do not use talcum powder or enzymes at any time during the pressing process.

World Class Press

The Olive Mill uses the advanced technology of the Pegaso 500 Olive Press, made by *Officine Meccaniche Toscane*.



Features include:

- An automated de-leafing and washing phase, capable of handling 500kg per hour.
- An innovative two-stage mechanical crusher, where the fruit pulp is removed during the first stage and olive stones and residual pulp are completed during the second stage. This two-stage crushing process prevents the oil from acquiring a strong or bitter taste.
- Unique technology which leads to low environmental impact. The press requires only a low volume of mixing water and contains no final separator, both of which benefit the environment.

The Olive Mill operates under an NZFSA-approved Food Safety Programme NP3 and is operated by a qualified press technician.

Please note:

As it is our intention is to enable medium-sized growers in the Wairarapa region to process their oil, the minimum load for a press is 300kg and maximum load is approx. 3,000kg.

Preparation Requirements

Bookings for Pressing

The Olive Mill ensures that the pressing services are available to the Wairarapa region during its olive harvest period. We usually operate during the period of end-May to mid-July each year but can extend at either end of this period to accommodate bookings.

Being olive growers ourselves we understand that unpredictable weather patterns make it difficult to forecast the picking & pressing days well in advance. The Olive Mill is able to provide this service with a reasonably short period of notice; however, it is appreciated if a booking is made should you wish to contract our pressing service.

Condition of Olives

The picked olives must be in a good condition and as free as possible from large twigs and debris. Any smaller objects will be removed as part of the pressing process.

If the olives have to lie overnight prior to processing, we recommend they are spread out in very shallow plastic trays (with ventilation holes) and stored in a cool, dry area.

Storage of Oil

You will need to provide suitable containers for your oil. Stainless or dark glass containers are best, with wide necks. They must be clean and free of

any odour. It is not ideal to use plastic containers as they will taint the oil's taste and smell.

The containers must be sealed and kept cool with minimum air content, and away from light. Any space in each container, following the filling of oil, will be filled with food-grade nitrogen to minimise oxidation. This service is provided by The Olive Mill free of charge.

The quantity of oil that may be produced may be calculated approximately as 10-16 litres for every 100kg of olives. This is largely dependent on the variety, growing conditions and ripeness of the fruit.

Processing Charges for 2020

The Olive Mill would like to facilitate industry growth in the Wairarapa region as much as we can. To help olive growing become financially viable for Wairarapa growers, we have decided to continue with the last year rates:

Minimum batch quantity of 300kg

First 2,000 kg (Up to 2,000 kg)	\$0.80 cents/kg
Additional 1,000 kg (2,001 kg – 3,000 kg)	\$0.75 cents/kg

All rates are GST exclusive.

This price structure applies to a batch available for pressing at any one time.

Even though we treat the pressing of your olives in the same way as we would with our own, sometimes unexpected events can happen during the pressing process which are beyond our control.

In those rare cases, we like you to be aware that we will not be responsible for the outcome.

COVID-19: Safe Practice Protocol

We will be expecting the protocol outlined below to be followed by all our clients and visitors during the 2020 harvest season. All clients and visitors must:

- Complete the **Visitor-Contact Register** maintained by the Olive Mill, and sign to confirm the following:
 - You have not returned from overseas travel within the last 14 days
 - You have no signs of illness
 - You have not travelled to our site with anyone outside of your own bubble
 - You will abide by the prescribed hygiene procedures at the site.
 - You agree that you are currently maintaining a personal record of places and names of people you have been in contact with.

- Maintain the **social distancing requirement** (currently at least 2 metres) as requested by the NZ Government.

- Thoroughly wash or sanitise their hands when they first arrive at the site and before undertaking any activities.

- Use Personal Protective Equipment (masks, gloves, etc) for added safety should they feel the need. This additional equipment will not be provided on site but feel free to use your own.

Contact us

For further information regarding olive oil pressing please contact Charles

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The Olive Mill

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