

THE OLIVE MILL

Olive pressing for the
Wairarapa region

2015 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 and is operated by an ONZ-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 mid-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.

Harvest Net Hire

The Olive Mill also hires out harvest nets hire for picking.



Hire charge

The cost of hire is \$100.00 + GST per day.

Please note that you will need to book a net in advance. As nets are in limited supply, you will be charged for the stipulated days booked even if the net is returned earlier than agreed.

Processing Charges for 2015

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 are reducing our pressing charges to the following rates:

Minimum batch quantity of 300kg

First 2,000 kg **\$0.80 cents/kg**
(Up to 2,000 kg)

Additional 1,000 kg **\$0.75 cents/kg**
(2,001 kg – 3,000 kg)

All rates are GST exclusive.

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

Contact us

For further information regarding olive oil pressing please contact Charles
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The Olive Mill

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