

July 2019



AUSTRALIAN OLIVE  
ASSOCIATION LTD

# AOA Update

Australian Olive Association news and events

## PRESIDENT UPDATE



With the 2019 Harvest all but behind us, except for some Tasmanian groves, our attention moves to routines around the grove like pruning and the movement of products from storage to market.

All reports I have heard are of good quality oils and table olives this year. This bodes well for competition entries, with medals and awards proven to help obtain premiums for the best produce and reassure customers that they are consuming the highest quality.

However, it is indeed sobering that the drought continues with particular cruelty for some and my thoughts are with those who continue to struggle.

The AOA welcomes a number of recent new memberships, from new growers as well as some older groves changing hands.

We continue to advocate on behalf of all of our industry around the Health Star Rating System, which many would be aware is under review. Our position is to remove single ingredient food oils from the system completely, as our healthy extra virgin olive oils are currently stuck in a system where the healthy properties of an oil are not recognised.

We are also working hard behind the scenes to make the 2019 Conference another not to be missed. The program for Albury in October is full of interesting topics, covered by speakers with tremendous credentials. Along with our exhibitors and great venues, this year's event will undoubtedly build on the success of last year's conference. I hope to see you there!

Kind Regards  
Michael Thomsett

## CEO UPDATE

Hi Everyone,

Early reports of the 2019 harvest are indicating a reasonably good overall production this year but unfortunately results are patchy around the country. Those farms that have access to sufficient water have done well but it's been tough on dry-land groves in many districts. The great news is that we are hearing that quality is excellent overall.



The IPDM Field Days identified moisture stress as one of the most critical issues in managing pest and disease. It is becoming clear that managing soil moisture is the most critical issue related to total industry productivity. Consequently, the AOA is currently developing the next field series around the theme of how we manage our soils to

promote the best productivity. The program will be known as *Healthy Soils* and will include strategies specifically for dryland groves.

Hopefully many of you are taking a breath after harvest. It is the reverse at the AOA. We are entering our busiest time of the year. Final preparations are in progress for this year's AIOA competition in Adelaide, the national conference in Albury in October, and the annual food and health media promotion in October. It is also EOFY corporate reporting season and membership renewal time.

We are also very active on the advocacy front with representations to Government on the Health Star Rating System (see report in Advocacy & Representation section of this newsletter), transparency in the national water market, EU and UK FTA agreements, a World Customs tariff category submission, Plant Health Australia and Xylella management, regular engagement with Commonwealth Department of Agriculture, Hort Innovation, APVMA regarding pesticide issues, and responses to media requests for information.

On the admin front we've seen some upgrades to our websites and cleaned up our all-important databases. We are currently running a survey to help us improve our communications portfolio so for those who haven't done the survey yet please share your feedback with us. It is really easy and only takes about 10 minutes.

Thank you to all those who have paid their 2019-20 membership fees already – we've had a great response. If there are any members who have had a poor season and things are a bit tight, please give Liz a ring and we'll work out a suitable arrangement to keep your membership current. This is important, as the member discounts for AIOA entries and conference registrations are only available to financial members of the association (we check every entry).

I'm looking forward to catching up with everyone at the conference (if not before). It will be another cracking event – interesting and valuable presentations, great field activities, and lots of fun and great networking at the social events.

If you have any questions or feedback just pick up the phone and give me a ring.

Cheers,  
Greg Seymour

## AOA News

### NSW Director Appointed

Peter Herborn of Laguna Olives was appointed NSW Director in March. Peter replaces Michael Thomsett in the role following Michael's appointment as President. Peter has been involved with the olive industry for more than 20 years. Together with his family, he grows olives and produces table olives and oil. Peter's involvement with the Hunter Valley Association and other not-for-profit associations, and his varied background as a management consultant academic and IT professional, makes him a very valuable contribution to the AOA Board.



Peter can be contacted on 0408 427 468 and via email at [peter@lagunaolives.com.au](mailto:peter@lagunaolives.com.au).

Peter Herborn

Click [here](#) for contact details of all other AOA Directors, management and staff (scroll to the bottom of the web page).

## AOA Activities and Initiatives

# Olive Industry Communications Survey

## Your feedback needed

The AOA operates a communications and extension program for the benefit of our industry. We need your feedback from time to time to help us measure the impact the program, and ensure each of the resources is delivering benefits for producers.

The 2019 Communications and Extension Survey is currently underway. We would greatly appreciate your participation. The closing date of 22 July has been extended to ensure we receive the maximum number of responses. Please click on the link below to take you to the confidential survey. It should only take 5 -10 minutes.

**SURVEY LINK**

## National Olive Industry Conference & Trade Exhibition



**Conference & Trade Exhibition**  
17 - 18 October 2019

**Saturday Workshops/Field Trip**  
19 October 2019



Albury Entertainment Centre

### Save the Date - Registrations Opening Soon

This year's conference plenary sessions, exhibition and conference dinner will be held at the Albury Entertainment Centre. The venue was selected for its first-class facilities and central location, which offers attendees a wide selection of accommodation options. It will also be convenient for those staying on after the conference seeking to explore Albury's local and surrounding attractions.

### Program Details to be Announced Soon

Planning is well underway for delivery of a well-rounded mix of presentations, networking events and field visits.

### Trade Exhibition

This year's trade exhibition is not to be missed. A wide range of industry suppliers will be on-hand and keen to provide advice and solutions for your business needs. Click [here](#) for a list of exhibitors. This list will be updated regularly.

Click [here](#) if you are a supplier to the industry and want to inquire about exhibition opportunities.

### 2019 Conference Sponsors

The Australian Olive Association thanks the following sponsors for their generous support of the 2019 National Olive Industry Conference and Trade Exhibition.



Strategic Sponsor:

## 2019 Australian International Olive Awards (AIOA) - Update

**Entries Now Open – don't miss your chance to be named 2019 BEST EVOO or TABLE OLIVES OF SHOW**

**[CLICK HERE TO ENTER](#)**

### **Major Sponsor Announced**

Global packaging supplier, DS Smith - Rapak are confirmed as sponsors of the Young Judges' Program of the 2019 Australian International Olive Awards.

Rapak's generous contribution will go towards covering the costs of the program, including funding the flights and accommodation of the Young Judges' Program winners and accompanying teacher to the 2019 Olive Industry Conference & Trade Exhibition.

The Young Judges Program is an important AOA initiative in cultivating youth interest in the olive industry. Teacher, Denise Herreen, provided the following feedback from last year's Young Judges' Program winners' experience of the conference:

*"They have come back from Wagga Wagga (location of 2018 Conference) full of enthusiasm about the olive industry and with vastly more knowledge than they had before they went.*

*Parents have expressed their gratitude for the wonderful opportunity that was provided to the girls and have themselves learned a lot about the industry from what their children have told them through what they learned."*

### **Judging to be held mid-September**

This year's AIOA judging will be held mid-September. The winners will be notified shortly after, allowing more time for winners to market their awarded oils prior to the Christmas holiday period. Following the judging process, each entrant will be given comprehensive tasting notes, which can be used for training and marketing purposes. This feedback provides the opportunity for producers to refine their processes and improve their products, providing future benefits for both the



2018 Young Judges Program winners, Caileigh Mudge and Elizabeth Johnson (L to R).



AIOA decal featured on Grassy Spur Olive Oil products

producers and overall industry quality. For more information click [here](#), or contact AIOA Head Steward, Trudie Michels on 0419 031 527 or via email at: [tmichels@globaldial.com](mailto:tmichels@globaldial.com)

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### AIOA Key Dates

**Entries Open:** 1 July 2019

**Entries Close:** 30 August 2019

**Judging:** 12 - 14 September 2019

**Gala Presentation Dinner:** 18 October 2019, Albury, NSW

The Australian Olive Association thanks its sponsors for their generous support of the 2019 Australian International Olive Awards. Sponsorship contributes to running a high quality international competition. Click [here](#) for a full list of sponsors or to inquire about sponsorship opportunities.



Young Judges Program  
Sponsor



Silver Sponsor



Silver Sponsor

## Industry Workshops



### IPDM Field Days - Wrap-Up

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.

The project was led by Dr Robert-Spooner Hart. Teaming up with the AOA helped to attract over 300 attendees to the 10 workshops and facilitated a well-rounded program that covered a range of grove management topics linked to pest and disease.

Feedback scores were very good to excellent, many commenting on the value of the field sessions and the discussion-style teaching approach to the workshops.

Dr Spooner-Hart has advised that the next stage of the project will see the production of easy-reference fact sheets and web-based tutorials on issues including black scale. Future plans include the production of an IPDM management manual and an update of the field guide with electronic access.

All output materials relating to the project will be housed on [Olivebiz.com.au](http://Olivebiz.com.au) and the

AOA will communicate their availability as soon as they are posted. PDFs and videos of the workshops are available for viewing now. Click [here](#) to access.



Day 1 - presentation



Day 2 - checking the fruit before processing



Day 2 - observing the olives being processed



Workshop attendees

## Boort Olive Oil Processing Workshop 16-17 April 2019

The two-day course was presented by international processing consultant Pablo Canamasas and award-winning producers Peter and Marlies Eicher of Salute Oliva. It covered grove management for optimal fruit quality to best-practice processing and storage.

On day one Canamasas covered the theory which covered fruit preparation and processing techniques.

The second day put that theory into action at the Eichers' Salute Oliva processing plant. The course participants observed – and assisted with – two consecutive processing trials, each using Arbequina fruit from the same Boundary Bend grove.

Participant feedback was very positive, with many commenting on the value of being able to network with others and seeing the theory put to action.

*"Very good technical information to show the complexity of how the various parameters influence the different stages."*

*"So many aspects were excellent. Pablo was exceptionally well-versed in his knowledge in science and maths."*

*"The knowledge sharing with Pablo and the audience was great to see. The discussion was very informative and we learned a lot."*

*"It is great to see the action and the hands-on experience."*

*"Field day trials allowed exemplification in practice of the theory on 1st day."*

Course presenters Pablo Canamasas and Peter and Marlies Eicher prepared a breakdown of the two processing tests carried out during the course, detailing all operational and input variations. The September 2019 issue of the *Olivegrower & Processor* will include a detailed report of the tests, along with an economic analysis based on the comparative yield results.



The Export Register has been set up to facilitate a targeted means of communication for AOA members

interested in specific export markets. If that's you, [sign up](#) and you will be notified when the AOA receives specific information about these markets and any associated inquiries.

For more information, contact Liz Bouzoudis on 0478 606 145 or via email [secretariat@australianolives.com.au](mailto:secretariat@australianolives.com.au).



23 OliveCare® signatories are now certified Freshness Tested.

Freshness Testing of EVOO is strongly encouraged to assist producers in providing a commitment to consumers that their products meet the requirements for EVOO classification under AS5264-2011, up to the stated Best Before Date.

For more information, contact Peter McFarlane on 0418 839 836, or via email [peter@mc.com.au](mailto:peter@mc.com.au).

## Update of AOA Websites



Some of you may have noticed recent design changes to the [AOA](#) and [OliveBiz](#) websites. These changes have been implemented to better showcase all of the information and resources that are available on both sites. New content is regularly added and the AOA encourages all members to visit both sites regularly for information on upcoming events, the latest industry news and valuable industry resources. If you have forgotten your login details, please email Liz Bouzoudis at [secretariat@australianolives.com.au](mailto:secretariat@australianolives.com.au).

## Olive Growing Full Table of Contents Now Available for Download



*Olive Growing* is a 756 page technical manual for growers, processors, technical experts and students. If you own a copy, the AOA has prepared a Table Of Contents to make it easy for topic searching. If you do not have a copy and wish to purchase, AOA members receive a 50% discount upon purchase.

Click [here](#) to purchase a copy or download the full table of contents. To receive your 50% discount upon purchase, enter the coupon code OGMEMBER at the View Cart page.

## Advocacy and Representation

### Health Star Rating System (HSR) Advocacy



Typical HSR front of pack label

Olive oil's inclusion in Australia's HSRS poses a major threat to the healthy positioning of our product in the market place and an issue of concern for public health. The AOA has been engaging with the independent 5-year formal review of the HSRS via technical submissions, participation in live forums around the country, support of a private petition on the matter, and discussion with authorities.

The technical part of the review has now been completed and recommendations handed to Government. The AOA is concerned about the potential outcome and is now embarking on direct representations with politicians and key officials to have olive oil removed from the HSRS. Stay tuned, as we may need member support over the coming months to support the Association's advocacy work around the country.

Click [here](#) for more information on HSRS and AOA advocacy plan. Click [here](#) for the AOA's submission to the 2019 review.

## Codex Moves towards consumer-oriented standard

The Codex Committee on Fats and Oils (CCFO) 2019 met for the annual Codex Alimentarius Fats and Oils Committee meeting. It was attended by an Australian delegation of AOA Director Paul Miller, Modern Olives' Laboratory head Claudia Guillaume and Enrico Perotti of the Australian High Commission to Malaysia.

The outcome was the formation of a working group to look at adding Australia's quality and "freshness testing" parameters to the international Codex standard for olive oil.

The two key outcomes from the meeting were:

1. That the working group is going to consider all of the composition parameters for fatty acids and sterols in olive oil, and a couple in particular, with a view to accommodating the natural variation in olive oil around the world.

2. That in 2021 the Codex standard will include the technology that we use in our Code of Practice (OliveCare®), that allows quality to be measured over time and ensures consumers get product as labelled.

The meeting approved that the working group will: 'Collect available data and information on DAGs, PPPs, FAEEs\* and study ways of how these could be taken into account in the CXS 33-1981 (Codex Standard for Olive Oils and Olive Pomace Oils)'.

This move to a more consumer-oriented standard is a significant development as it shows that the Code of Practice is having more and more global relevance.

Adopted by 188 countries, the Codex Alimentarius is the biggest regulatory entity for food and is *the* reference standard for the World Trade Organisation. That means this development is very significant.

This increased relevance internationally means that Australian producers can be sure that the extra effort they make will mean increasingly more into the future.

Miller has played a key role in seeing this Codex standard development come to fruition. He states, "the long-term view we've taken is that the world market is important and this will have an influence on our reputation and participation in that market. It increases the opportunity to position Australian olive oil as a premium product on the world market, and allows the industry to expand in a commercially viable

## Late News – New Codex Working Group Announced

The Commonwealth Department of Agriculture advised the AOA today that a new electronic working group (eWG) for the Revision of the Codex Standard for olive oils and olive pomace oils (Sections 3, 8 and the Appendix) has been announced.

The establishment of the new eWG is an outcome of the most recent CCFO meeting in February/March this year and is intended to work through the outstanding issues from the last eWG where no consensus was reached. The eWG will again be chaired by Spain and co-chaired by Canada and Argentina and the proposed timetable for work is October 2019 to September 2020. Australia has been invited to be part of the eWG once again.

The AOA has agreed to the Department's request to provide technical advice and support to enable Australia's participation in the new eWG.

A spokesperson for the Department acknowledged the AOA's previous contributions with the comment: "...the advice and evidence we received (from the AOA) for the last eWG was vital for our active engagement in the forum, as well as for the Codex meeting itself. As the industry body representative for olive oil (we appreciate the support)".

AOA is committed to ensuring international standards like Codex deliver outcomes that are in the interests of Australian EVOO producers.

Greg Seymour  
CEO

## Chemical Permits Update

Permit 13999 V6 approves the use of Dimethoate on olives until March 2021, and is unlikely to be extended.

The AOA Board recently discussed the APVMA position on data generation for future renewal of Permit 13999 V6 covering the use of Dimethoate on olives (for processing into olive oil only), for the control of olive lace bug (and other sucking insect pests), together with the results of the recent olive grower agri-chemical use survey.

The Board remains unconvinced of the 'value for money' of further levy fund investment to retain this Permit, noting the continuing uncertainty around future regulatory approval of this chemical, and the fact that there are several effective alternative control options currently available, and a further two chemicals currently under trial and expected to become available in 2020.

Two new chemical control agents are 'in the pipeline', and are anticipated to become available in 2020:

- MCW9540 Acetamiprid +Pyriproxyfen (*Trivor*) – Adama Permit, **Group 4A (Neonicotinoid) and Group 7C (Insect Growth Regulator)** product – work contracted Feb 2017, due for completion February 2020 - for OLB and Scale control.
- Flupyradifurone (*SIVANTO*) - (Xylem mobile) foliar contact agent and in soil systemic **Group 4D butenolide systemic insecticide– IPM compatible** – work contracted April 2018, due for completion November 2020 - for OLB control.

## Industry News



### Xylella Co-Ordinator Appointed

Experienced biosecurity and emergency response co-ordinator Craig Elliott was appointed in late January to the role of national Xylella co-ordinator under the multi-industry Hort Innovation R&D project *Xylella co-ordinator* (MT17006), part of the Plant Biosecurity Research Initiative (PBRI). Mr Elliott is working with a national steering committee and co-ordinating the program to safeguard the nation against *Xylella fastidiosa*, the exotic bacteria responsible for the decimation of thousands of hectares of olive groves in Puglia, Italy.

### New TOC President Appointed

In mid-February the Tasmanian Olive Council (TOC) elected a new President, welcoming Freshfield Grove owner Fiona Makowski to the leadership position. Fiona takes over from outgoing President Christine Mann.

Photo: Natalie Pendham, [ourcoalvalley.com.au](http://ourcoalvalley.com.au)



## General News

## Australian 2019-20 Federal Budget

### Some major wins for the Agriculture Industry:

- \$34 million Agriculture Stewardship Package;
  - increased spending on regional road and telecommunications infrastructure;
  - initiatives to supercharge trade and access new markets;
  - an increase in the instant asset write off to \$30,000;
  - an increased primary producer rebate for luxury car tax;
  - \$220m for mobile blackspots and regional telecommunications;
  - ongoing funding for the ACCC Agriculture Unit;
  - \$29.4 million over four years to enhance Australia's agricultural exports;
  - funding to expand and promote the Seasonal Worker Programme; and,
  - ongoing funding for drought response and preparedness.
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### Update on Fair Work Commission decision on overtime rates for casuals - changes to have been implemented by 15 April 2019

Overtime penalties for casual employees engaged under the Horticulture Award commenced from the first full pay period on or after Monday 15 April 2019, following a decision by the Fair Work Commission (FWC), which was handed down on Tuesday 2 April 2019.

Finally, after a lengthy negotiation, these changes have been confirmed, and include:

- A 15% loading (in addition to the initial casual loading of 25%) for ordinary hours work performed on any day of the week between 8.31pm and 4.59am;
- In circumstances where an employee works more than 12 hours per engagement or per day an overtime penalty rate of 150% (plus 25% casual loading); and
- In circumstances where an employee works more than 304 'ordinary hours' over an 8 week period (an average of 38 hours per week), an overtime penalty rate of 150% (plus 25% casual loading).

If you are an employer of casual workers, these changes should have been implemented by 15 April 2019. The AOA indicated its disappointment on the short notice for industry to have implemented these changes; however, all growers must ensure they are compliant with the changes to the Horticulture Award or risk non-compliance.

To see the decision from the FWC in full please click [here](#).

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### New water charge rules from July 2020

The ACCC welcomes amendments to the water charge rules designed to improve pricing transparency and make it easier for operators to comply. The changes will commence on 1 July 2020.

Operators' existing water charge rules obligations will mostly continue under the new rules.

The ACCC will be developing information to help operators to comply with the amended rules. The ACCC will consult with interested parties on the material in due course.

The amendments are intended to:

- make schedule of charges requirements clearer
- simplify the calculation of termination fees, and
- simplify the regulatory framework by largely returning the regulation of water infrastructure charges levied by on-river infrastructure operators back to Basin States.

In 2017 the government implemented the ACCC's advice to remove Network Service Plan requirements on some operators.

The government has decided not to implement the ACCC's recommendations regarding

distributions and non-discrimination. The ACCC will continue to monitor the charging arrangements and distribution practices of operators in its annual water monitoring report.

For details of the government's amendments to the water charge rules, see: <http://www.agriculture.gov.au/water/markets>.

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## Farmers Commit to Community Conversation on Glyphosate

Press release issued 4 June 2019

National Farmers' Federation President Fiona Simson said trust must be put in the regulator and the overwhelming, established science, in any legal matters considering the impacts of the use of chemicals including glyphosate.

Ms Simson said the independent, expert scientific advice from the regulator, the Australian Pesticides and Veterinary Medicines Authority (APVMA) confirmed that glyphosate, the active ingredient in products such as Roundup, was safe to use.

"The same conclusion has been made by every regulator in world. No other chemical compound has been studied to the degree that glyphosate has," Ms Simson said.

"There is an extensive, international body of scientific work – spanning 40 years and 800 studies that affirms that glyphosate is not a cariogenic (*sic*), and more precisely, that it does not cause Non-Hodgkin's Lymphoma."

"We simply have to base judgments on science and evidence and trust the regulator."

Ms Simson said many Australian farmers relied on safe tools such as glyphosate to produce healthy food and fibre, to control weeds, promote biodiversity and to nurture soil and water health.

Click [here](#) to access the full release.

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