

R&D Insights contains the latest levy-funded R&D project updates, research findings and related industry resources, which all happen under the Hort Innovation Olive Fund.

Hort Innovation partners with leading service providers to complete a range of R&D projects to ensure the long-term sustainability and profitability of the olive industry.

Boort 2020 offers workshop double-feature

In the December 2019 edition of *R&D Insights* we provided a heads-up about the second annual AOA Olive Oil Processing Workshop, being held in Boort and scheduled for April this year. We can now provide not only dates and further details for this year's event but also news of a separate Healthy Soils - Healthy and Productive Groves Field Day being run on the same weekend.



Olive Oil Processing Workshop

Last year's AOA Olive Oil Processing Workshop was a sell-out, and for good reason: it offered the chance to gain incredible insight into the mechanics and nuances of processing from three of the most knowledgeable and experienced experts in the field.

The workshop was run jointly by international processing expert Pablo Canamasas and 2019 AIOA Best of Show winners Peter and Marlies Eicher of Salute Oliva. Their combined knowledge and years of practical experience provided attendees with an unprecedented opportunity to listen, discuss, question, and even

work alongside, presenters who'd been there and done that, and could explain the hows and whys of virtually any processing conundrum.

So for those who missed out, and the many others who've read our reports on the knowledge shared, this year's repeat event provides a second chance to learn the best way to do it, from the best.

Format and content

This year's workshop will repeat the successful format of the 2019 event, combining both theory and practical sessions, but with an expanded timeframe. Attendees wanted even

more time to nut out some of the technical details, so the two-day program will this year run over three days of varying lengths. The lunchtime start on the first day will also allow most attendees to travel to Boort that morning, rather than needing to arrive the day before.

The comprehensive program 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 find the answers the many of the "why did/does that happen to my oil?" questions you've



always wanted to ask.

And you'll be welcome to do so: Pablo, Marlies and Peter all match their knowledge with down-to-earth approachability, ensuring that the most complex detail is presented in an interactive, user-friendly format – while also catering for growers and producers at every stage and capacity.

Program

****Venues:** Boort Resource & Information Centre (BRIC) and Salute Oliva, Boort, Victoria

Thursday, 16 April

1pm-5pm: Processing principles and practices (BRIC)

5.30pm-7.30pm: Networking dinner

Friday, 17 April

8.30am-5pm: Processing principles and practices (BRIC)

5.30pm-7.30pm: Networking dinner

Saturday, 18 April

9am-3pm: Practical processing session; grove walk (Salute Oliva)

Limited places - register now

The 2020 course runs from Thursday, 16 April to Saturday, 18 April inclusive. The cost for the three day workshop is only \$250 inc GST for AOA members & levy payers; \$340 inc GST for others. Numbers will again be limited to ensure a hands-on



Attendee feedback from the 2020 Processing Workshop.

“It was fantastic. It was the most amazing value for money. Peter and Marlies were incredibly open with their knowledge and information.”

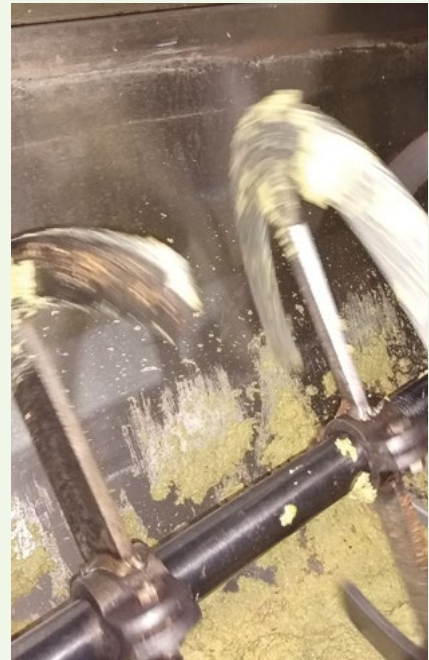
“Pablo had the answer to every question that was put – and people asked a lot of questions. And he was able to explain it really well so that we all understood it; even the technical stuff made sense.”

“The first day over-ran because there were so many questions and they just took as much time as was needed to make sure they were all answered.”

learning experience for all attendees, so register now to ensure you don't miss out.

You can sign up on the Events section of the OliveBiz website – www.olivebiz.com.au – or by contacting AOA Administration Manager Liz Bouzoudis via secretariat@australianolives.com.au, M: 0478 606 145.

Registrations close 9 April 2020 – secure your place now!



.....
The 2020 AOA Olive Oil Processing Workshop is part of the Olive levy project Australian olive industry communications and extension program (OL18000), 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 field day program focusses on the role of healthy soils in producing healthy trees and lifting grove productivity.



Soil expert John Barton will build on his popular 2019 AOA National Olive Conference presentation on the importance of soil carbon.

Healthy Soils - Healthy and Productive Groves Field Day

The key message of the AOA Processing Workshop is that making great EVOO is all about ensuring quality at every stage of the process, starting in the grove and way before harvest. Which makes the April weekend's second feature the ideal partner event – moving the focus literally back to ground level and the importance of healthy soils for a productive grove.

The AOA Healthy Soils – Healthy and Productive Groves Field Day will be held on Sunday 19 April, following on from the 2020 Processing Workshop.

The full day program also combines both theory and practical sessions, and will be held at the Boort Resource & Information Centre (BRIC) in the morning, moving on-site to Boundary Bend's Boort Estate in the afternoon.

As the name suggests, the program focusses on the role of healthy soils in producing healthy trees and lifting grove productivity. With input from experts across a variety of relevant fields, the information will cover a wide range of topics and information around soil health – from identifying issues with your soil, to methods for improving and monitoring both soil and tree health.

Presenters

The program in part builds on technical presentations delivered at the 2019 AOA National Olive Conference in Albury, including the highly-popular session by John Barton on *The importance of soil carbon*. Barton's morning presentation will expand on the topic, and during the afternoon field session he will demonstrate how to make compost and how to incorporate it into soil.

The team behind the Hort Innovation multi-industry levy R&D *Remote Sensing Project* will also build on the information provided at the 2019 Conference, presenting on *The application of remote sensing to grove operations*, including monitoring tree health.

Updating on the results of mapping and sensing trials conducted to date, they'll explain how the methodologies can translate into faster, smarter management of your grove and tree health.

And with just that in mind, a panel of specialist service providers will demonstrate a range of the latest technologies available to monitor, test and measure vital soil parameters and tree health.

Boort Soils Field Day Program Sunday, 19 April

AM Presentations - The science and economics

- Setting the scene and defining the problem – Greg Seymour, AOA CEO
- Lifting grove productivity and OliveCare® grove best practice checklists – Peter McFarlane, AOA OliveCare® Administrator
- Understanding the role of soil carbon, soil water and soil biology – John Barton, Charton & Bang Research & Development
 - » What is soil carbon and where does it come from?
 - » Soil carbon and soil water
 - » Collecting, holding and providing more water
 - » Reducing losses
 - » Economic benefits
 - » The importance of building soil and tree health for IPDM
- Application of remote sensing to grove operations including monitoring tree health – Hort Innovation *Remote Sensing Project* team
 - » Update of irrigation trial, sensors and results thus far
 - » Imagery work (tree health, water stress, relationships to productivity)
 - » National mapping

“ Devote a day to your soil and reap the benefits into the future ”



Healthy Soils regional field day series

The Boort AOA Healthy Soils - Healthy and Productive Groves event is the first in a regional series, with six field days scheduled across Australia over coming months.

The field days will all highlight the role and management of healthy soils in producing healthy trees and lifting grove productivity. The program for each region will vary slightly, including a selection of topics according to individual host grove opportunities, however all will include:

- John Barton on soils and compost (WA event - Andy Gulliver, C-Wise)
- the Hort Innovation *Remote Sensing Project* Team on the application of remote sensing to the management of olives groves, including monitoring tree health
- a panel of specialist service providers demonstrating a range of the latest technology to monitor, test and measure vital soil parameters and tree health
- grove-specific initiatives including canopy rejuvenation, soil moisture conservation, soil drainage problems and managing organic certified groves, presented by the individual grove manager.

Dates and venues:

VIC - Sunday, 19 April: Boundary Bend Boort Estate, Boort

TAS - Sunday, 3 May: Lentara Grove, 2670 West Tamar Hwy, Exeter

QLD - Sunday 12 July: aFthonia Farms, 69 Brennan Rd, Hampton (via Toowoomba)

WA - Friday 17 July: Cowaramup Creek Farm - Olio Bello (ACO Organic Certified), 36 Armstrong Rd, Cowaramup

NSW - Sunday 9 August: Wollundry Grove, 15 Mary Gilmore Rd, Bruceedale

SA: Sunday 16 August: Peninsula Providore Farm - Nangkita Olive Grove, 2250 Bull Creek Road, Tooperang

Notes: all field days except for Boort will held entirely on-site at the host property.

Cost for AOA members and olive levy payers is \$40 incl GST; others \$50 incl GST.

Full program details for each field day will be available in the Events section of the OliveBiz website – www.olivebiz.com.au where you can also register. Alternatively, contact Liz Bouzoudis via secretariat@australianolives.com.au or 0478 606 145 to register.

PM Field Demonstrations

- Extended lunch break with service providers: presentations and demonstrations on monitoring/ measurement/testing, including a selection of:
 - » Soil testing – chemistry and physical properties
 - » Leaf analysis and tree nutrition
 - » Measuring microbial activity in soil
 - » Soil moisture monitoring
 - » On-farm weather stations
 - » Monitoring soil-borne pathogens and other fungal diseases and pests of olives
 - » Application of remote sensing to grove operations
- Olive grove redevelopment and management to improve soil and tree health and grove productivity – topic examples include:
 - » Canopy rejuvenation
 - » Mulching
 - » Use of kaolin based sprays as reflective films
 - » Overcoming water repellent (hydrophobic) soils
 - » Effective allocation of limited water resources
 - » Dealing with soil drainage issues (wet feet) – phytophthora and other fungal disease problems
- Composting – making and using (John Barton, Charton & Bang)

5PM - Field day concludes followed by refreshments

Your grove deserves it

This is an incredible opportunity to devote a day to your soil – which in turn will repay your trees and your business with health and productivity benefits in years to come.

Register now and ensure your place so you don't miss out - full information and bookings on the *OliveBiz* website: www.olivebiz.com.au.



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.



Dove Lake and Crater Lake, Cradle Mountain, credit: Jason Charles Hill

2020 National Olive Conference & Exhibition heads to Tassie

The other big event on the industry calendar is the 2020 National Olive Conference & Trade Exhibition, being held from 16-18 October. This year it heads to the industry's southern-most growing state, with the portside city of Devonport, Tasmania playing host at the ultra-modern Paranal Convention Centre.

Conference venue

With spectacular views of the Mersey River mouth and Bass Strait, the Convention Centre is situated in the heart of Devonport's action, within a stone's throw of accommodation, restaurants, artisan markets, activities and attractions. The Devonport Regional Gallery and Town Hall Theatre are right next door, along with the city's main Visitor Information Centre, Market Square and Providore Place, an alfresco market area with restaurants, eateries and bars (the venue for one of the optional conference events). There's also a 500-space car park right nearby, and it's all just a short stroll away from the picturesque Mersey River.

Convenience plus, and a delegate's dream logistics-wise.

Stay longer and see Tasmania

Spring is a great time for travelling so while you're making the trip anyway, why not add a few extra days on to the Conference program for a bit of well-deserved downtime and exploration.

Tasmania is a small island but with a huge amount to see, do and experience. You generally need a vehicle to get around, but the distances are comparatively small between most places and you can see a lot in a short time. In just a few days you could combine scenic driving through cool-climate vineyards (with stops for lunch and wine-tasting, of course), walks in Tasmanian's pristine wilderness and an arts-and-history culture hit – or just find a room with one of the island's sensational sea views and take some much-needed chill-out time.

Devonport – Conference destination

Tasmania's third largest city, Devonport is a thriving riverside city providing a gateway to the North West and beyond. With a bounty of fresh produce on its doorstep, and amazing local cafes, restaurants and bars, you'll want to explore the city before heading

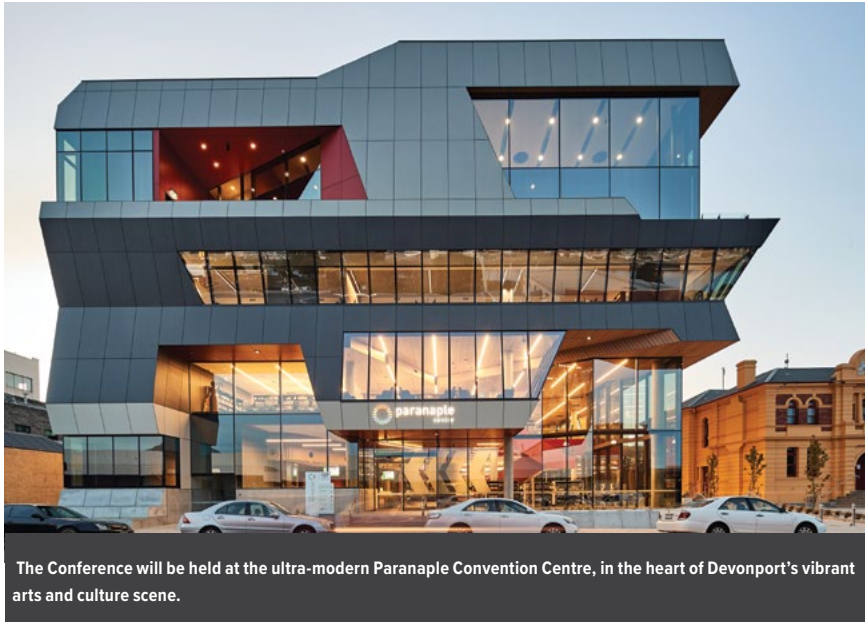
further afield. Devonport is also close to some of Tasmania's world famous natural features, including the pristine environment of Cradle Mountain and the Tarkine Reserve, home to Australia's largest patch of temperate rainforest.

Getting there: Devonport can be accessed via both air and sea. Qantas flies directly into Devonport airport, located just 10km from the city centre, with car hire and taxi services available at the airport.

Devonport is also the home port of the Spirit of Tasmania I & II passenger and vehicle ships, which sail daily between Melbourne and Devonport and provide the option of taking your own car from the mainland. The ships offer cabins and recliners, along with bars, restaurants and entertainment areas, and both day and evening sailings are available.

Further afield

From Devonport – or on your way, if you arrive via Hobart or Launceston and holiday first – there's a multitude of interesting places to go and things to see. Here are just a few suggestions:



The Conference will be held at the ultra-modern Paranapple Convention Centre, in the heart of Devonport's vibrant arts and culture scene.



2020 Program

While it's early days yet, planning is well underway for the event, which this year will be held over an extended weekend.

Friday, 16 October – Optional field tour, AIOA Gala Presentation Dinner

The event kicks off with an optional full-day field tour on the Friday. Visiting several groves in the region, the day will focus on practical elements of grove management. Always a big topic of discussion, pruning will be one focus on the day, including via practical demonstrations.

And as with all field days, there'll be plenty of opportunity to ask questions and discuss issues – and solutions – with experts and other growers.

Then after a break to 'glam up', it'll be time to gather and celebrate as the winners of the 2020 Australian International Olive Awards are announced at the Gala Presentation Dinner, being held at the Conference venue, the Paranapple Convention Centre.

Saturday, 17 October – Conference plenary sessions, 2020 Conference Dinner

The Conference proper starts on Saturday morning, with a full day of plenary sessions covering a wide range of industry topics.

Then it'll be time to relax and socialise at the Mersey Yacht Club, the historic home of sailing in Devonport, for the annual Conference Dinner - always 'a good time had by all'.

Sunday, 18 October - Conference plenary sessions, 'Olive market'

Sunday will see the plenary sessions continue until lunchtime, followed by an afternoon 'olive market' event at the adjacent Providore Place, Devonport's popular Sunday marketplace. Producers from both the mainland and Tasmania are invited to showcase (and sell) their products to the public, while cooking demonstrations with a guest celebrity chef will show consumers how to cook with olive oil, and provide an opportunity to spread the message about both its flavour and health benefits.

The Conference will close in time for delegates to catch planes back to the mainland, or prepare for the early evening ferry departure.

The North East

Tasmania's North East combines natural beauty and pioneering spirit, cool-climate vineyards and farming areas contrasting with forests and unspoiled beaches.

The region is known for mountain biking, with a network of immaculately maintained trails winding through rain forest, or you can travel at a more gentle pace along the Bridport walking track, showcasing beaches, wildflowers, forest and river landscapes. Slowing it down even further, stroll the greens at Barnbougle Lost Farm, one of the two World Top 25 Golf Courses at the Barnbougle Golf Resort, taste the premium sparkling at Clover Hill Wines or stay in the horticulture vibe and visit the stunning Bridestowe Lavender Estate.

Launceston

The gateway to Northern Tasmania, Launceston is a boutique city with vibrant Georgian streetscapes. There's a thriving food and wine scene, along with cultural heritage sites including the Queen Victoria Museum and Art Gallery (QVMAG), Australia's largest regional museum.

It's also just a few minutes' drive to Cataract Gorge, home to the world's longest single span chairlift, a suspension bridge and spectacular views.

Bicheno

If maritime activities are more your thing, head to the east coast town of Bicheno. Just north of the Freycinet Peninsula and the famous Wineglass Bay, the kelp-covered reefs and spectacular sponge gardens of the offshore Governor Island Marine Reserve can be viewed by glass-bottomed boat – or for the more adventurous, on a dive. You can meet and greet the local fairy penguins on evening tours, and there are walks galore in the nearby national parks.

It's also a fish-lovers paradise – either catch-your-own or from the great local restaurants – with local fishers keeping the town freshly stocked with delicacies like crayfish, abalone and salmon. All washed down, of course, with wine bought during your tour of the local wineries.



*Want help with booking your Tassie Conference trip?

If you're keen to get your Tassie visit organised in advance, and don't have time to trawl your way through a million websites, just contact the friendly staff at the Devonport Visitor Information centre. They can help with accommodation, tour and activity bookings, and any information or travel advice you're after.

Devonport Visitor Centre

Market Square, 145 Rooke Street, Devonport

P: 03 6420 2900 - Monday to Friday 7.30am-4.45pm; Saturday, Sunday and Public Holidays 7.30am-2.00pm

E: tourism@devonport.tas.gov.au

W: www.visitdevonport.com.au/visitor-information or www.facebook.com/devonportcity



Bridestowe Lavender Estate, credit: Brian Dullaghan



Producers can take part in the Sunday afternoon 'Olive market', being held as part of the Providore Place marketplace activities., credit: S. Group

Hobart

Tasmania's capital city and the oldest in Australia after Sydney, Hobart is surrounded by bushland, beaches and rugged mountains. Offering a blend of heritage, scenery and culture, it's also famous for its restaurants and more of that fresh-from-the-ocean seafood.

Wander the city and explore the architecture; check out Salamanca Place, with its galleries, theatres, craft shops and restaurants in 1830s Georgian warehouses - and on Saturdays the famous Salamanca Market; visit the Tasmanian Museum and Art Gallery; or take a ferry up river to MONA for an uber-modern art experience.

Hobart is also close to many of southern Tasmania's best travel experiences, from historic Port Arthur and the rugged Tasman Peninsula to Bruny Island, the Huon and Derwent Valleys, and Mount Field National Park.

SAVE THE DATES 16-18 OCTOBER

October 2020							Today	
Sun.	Mon.	Tue.	Wed.	Thu.	Fri.	Sat.		
27	28	29	30	1 Oct	2	3		
4	5	6	7	8	9	10		
11	12	13	14	15	16	17		
18	19	20	21	22	23	24		
25	26	27	28	29	30	31		

Want to know more?

No matter where you're keen to go, or what your interest is, you'll get all the help you need at the network of accredited Tasmanian Visitor Information Centres (VICs). Staffed by knowledgeable, friendly locals, they'll help with information, experience and accommodation bookings, and anything else you might want to know about.

You'll find VIC locations and contact details online at www.discovertasmania.com.au – under Travel Information.

The 2020 National Olive Conference & Trade Exhibition is facilitated by the Australian Olive Association, with support from The Tasmanian Government and a range of industry sponsors and exhibitors.



Back up the facts with OWI resources

The Olive Wellness Institute has a straightforward aim: to provide credible, science-based information about olive products and health. And over the past two years they've done that in spades, spreading the word about the health benefits of olive products with thousands of health care professionals and others across Australia – and dispelling myths along the way.

They've done it a wide variety of ways, from the repository of peer-reviewed research, event presentations and webinars to fact sheets and the fortnightly podcast series. They've made it all available online to spread the reach, including to the growers and producers who make those health-giving olive products.

Grower kits

One element of that is the Event Kit, created to provide growers and producers with resources to take to farmers market or events. The downloadable kit includes:

- *FAQ for Growers* booklet - evidence-based facts and answers to common questions about EVOO
- Leaflets - *Health Benefits of Extra Virgin Olive Oil* and *Cooking with Extra Virgin Olive Oil*
- Posters – EVOO and Olive Leaf

Research Recap

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

PROJECT AIM: To equip Australian healthcare professionals with the knowledge needed to be able to advise patients, clients and the wider public on including healthy olive products in their daily life.

PROJECT PARTNER: Boundary Bend Limited

FUNDING: Hort Innovation Olive Fund

PROJECT ENDS: April 2020

Podcasts

The OWI's podcast series is another great resource for growers, with topical olive health and wellness subjects covered in user-friendly language by world-leading experts.

A new episode is released each fortnight, with more recent topics and guests including:

- *Benefits of olive oil products for those with diabetes* - Dietician Dr Joanna McMillan
- *Olive Oil is at the Heart of the Mediterranean Diet* - Physician Dr Simon Poole
- *The "super plant" qualities of the olive tree* – Pharmacist/Nutritionist Sarah Gray.

Infographics

Some people prefer things in writing (and pictures) so the other things to get your hands on are the OWI's infographics. There's a big selection, covering a wide range of subjects, but here's a few which will help out with the most common discussions:

- *Topical olive products and skin health - A summary of the evidence* - outlining the protective and restorative qualities of olive oil and olive leaf extracts
- *EVOO vs coconut oil* - comparing the fat profile, antioxidant content and cooking suitability
- *Grades of olive oil* - getting right back to basics, it helps consumers understand what descriptive label terms like 'virgin, lampante, refined and pomace' really mean, and to make more informed decisions about the products they buy in terms of quality and health impacts
- *Cooking with extra virgin olive oil* - assessing the most common supermarket cooking oils and which is the most suitable for use when cooking.

You can download them - and a bunch of other resources - from the OWI website: www.olivewellnessinstitute.org.



Olive Wellness
INSTITUTE™



Like the OWI's work? Got any suggestions for future offerings?

After a prolific two years providing information and resources on a wide range of olive-and-health related topics, The Olive Wellness Institute (OWI) team is keen to check how it's all been received. So as the grower/producers behind the products their work is based on, they're keen to hear your feedback on their work to date so they can continue to improve their offer.

They're doing that via a grower survey, with the responses providing the valuable information they need for ongoing activity planning. It's really quick - just a handful of brief questions, along with the opportunity to let them know what you'd like to see, hear and learn about via the Olive Wellness Institute into the future.

Please go to www.surveymonkey.com/r/D7776DQ now and have your say – it really only takes a couple of minutes, and they really want to hear from you!