

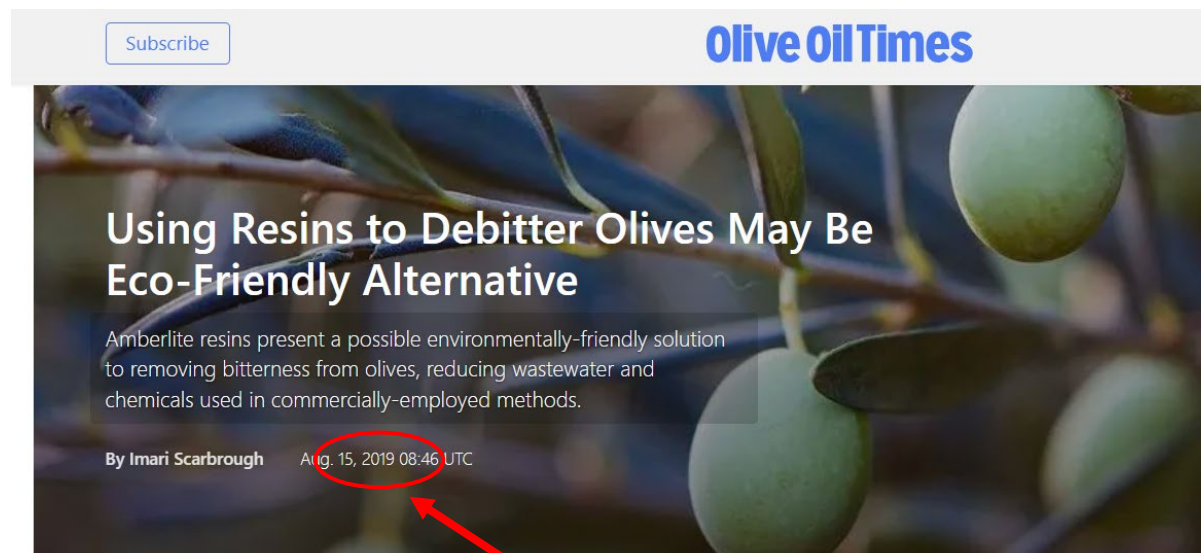
Olives the Australian Way™



Professor John Fielke
University of South Australia

Team: Sue Fielke, Paul Miller, Thomas Ting (UniSA)
Dimitra Capone, Xingchen Wang (The University of Adelaide)

Inspiration



2019

JOURNAL OF
AGRICULTURAL AND
FOOD CHEMISTRY

Review

pubs.acs.org/JAFC

Factors Influencing Phenolic Compounds in Table Olives (*Olea europaea*)

Suthawan Charoenprasert and Alyson Mitchell*

Department of Food Science and Technology, University of California, One Shields Avenue, Davis, California 95616, United States

Professor Alyson Mitchell, UC Davis

Australia's Economic Accelerator



2024 AEA Seed Grant

“Olives the Australian Way – A new style of table olive using a novel debittering process”

Partners - Cobram Estate Olives, Table Olive Producers of Victoria, Kangaroo Island Olives, Australian Olive Association.

2025 – 2027 AEA Innovate Grant

“Olives the Australian Way - A pre-commercial demonstration of a novel debittering process for a new style of table”

Partners - Table Olive Producers of Victoria, Kangaroo Island Olives, Australian Olive Association



6 years later

Olive Oil Times

Australian Co. Debuts New Table Olive Production Method

A new method for processing table olives in Australia is gaining attention for its potential to broaden the market. It boasts faster processing, fresh flavors, and no fermentation.



According to John Fielke, the lack of fermentation helps to keep the crispness of the olives, which sets them apart from traditional table olive production methods. (Photo: Olives the Australian Way)

By Paolo DeAndreis
Sep. 9, 2025 20:58 UTC



Summary ✦

A new processing method in Australia is being developed to broaden the table olive market, producing olives that are crispy, fresh, and packed with polyphenols in a fraction of the time taken by traditional methods. This innovative approach, which avoids fermentation and maintains the olives in brine from harvest to packaging, aims to provide consumers with a new type of table olive that is fruity, not bitter, and appealing to those who have not yet developed a taste for traditional olives.

ABC Country Hour
Tuesday 22 April 2025

ABC News
Sat 12 July 2025

ABC Landline
Sun 13 July 2025

2025

John Fielke

5 years of experience in table olives

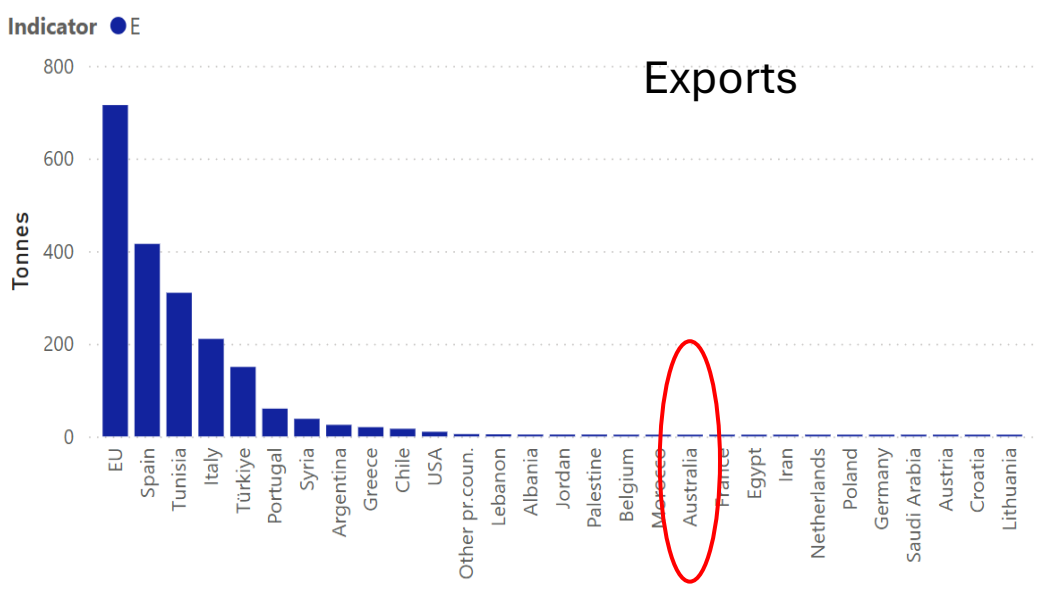
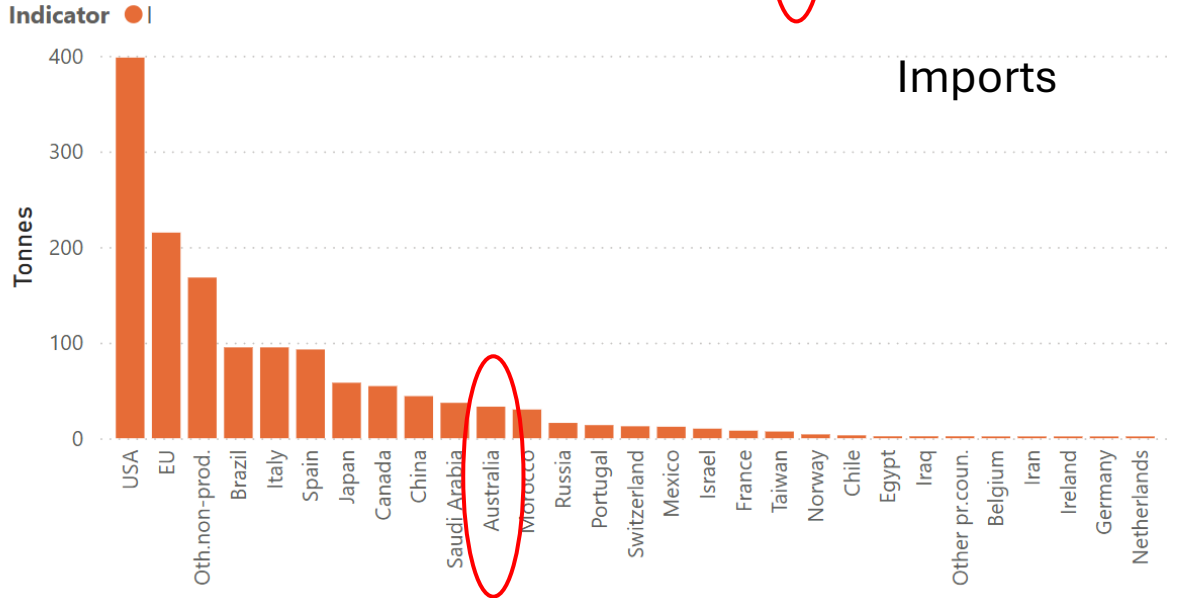
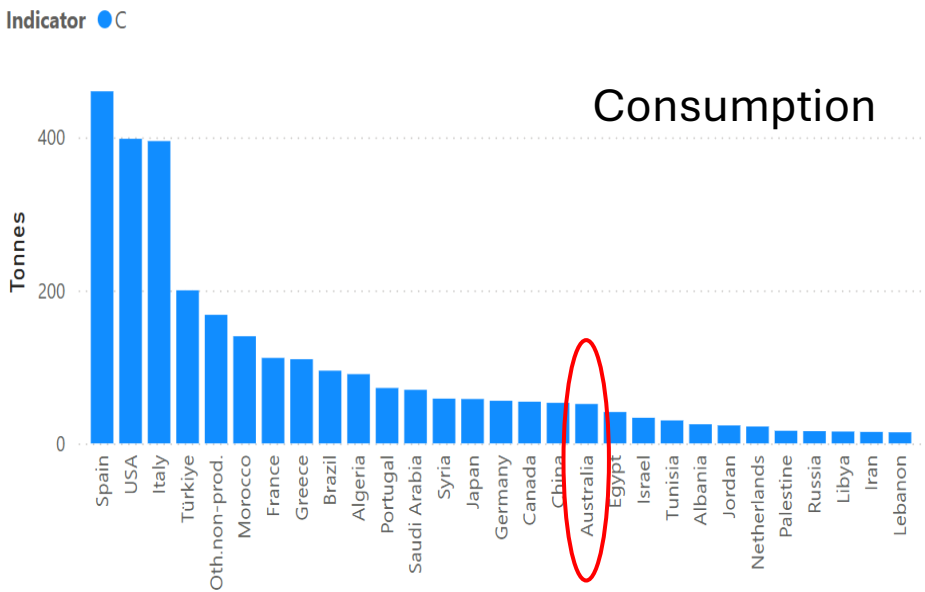
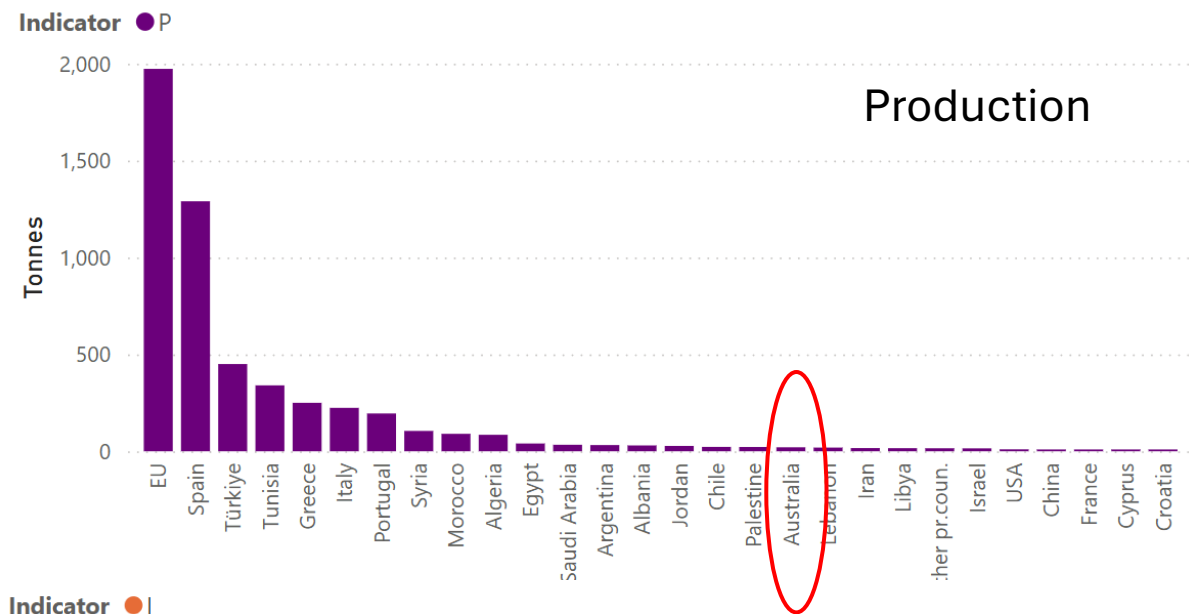
40 years experience of Mechanical Engineering in agriculture

- Tillage and seeding
- Dried apricots
- Sultanas
- Horwood Bagshaw
- Almonds
- Olive debittering



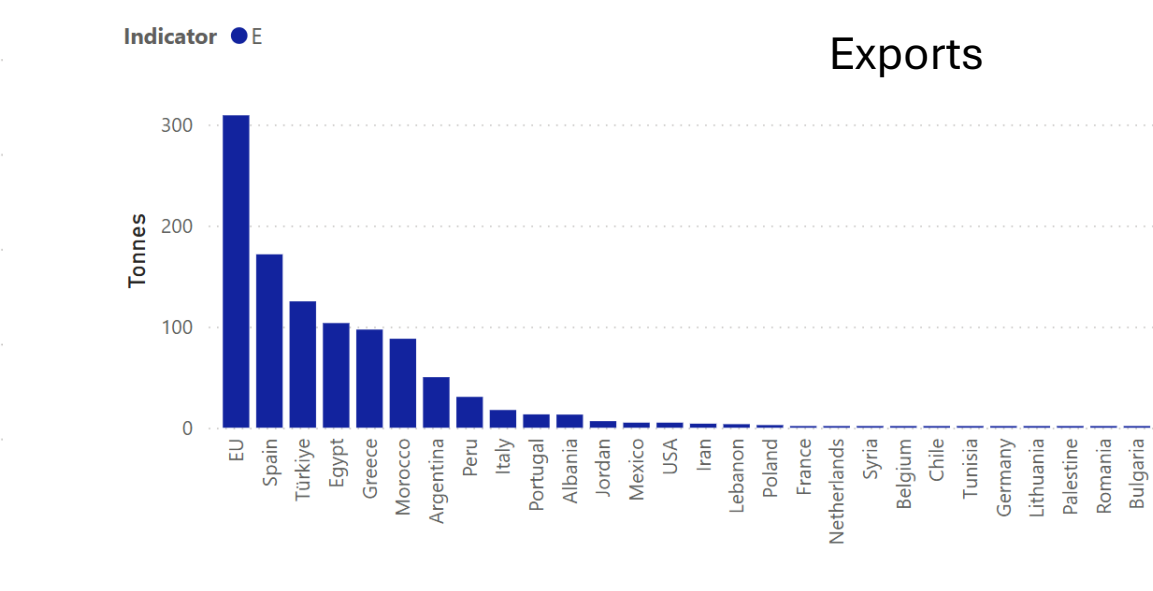
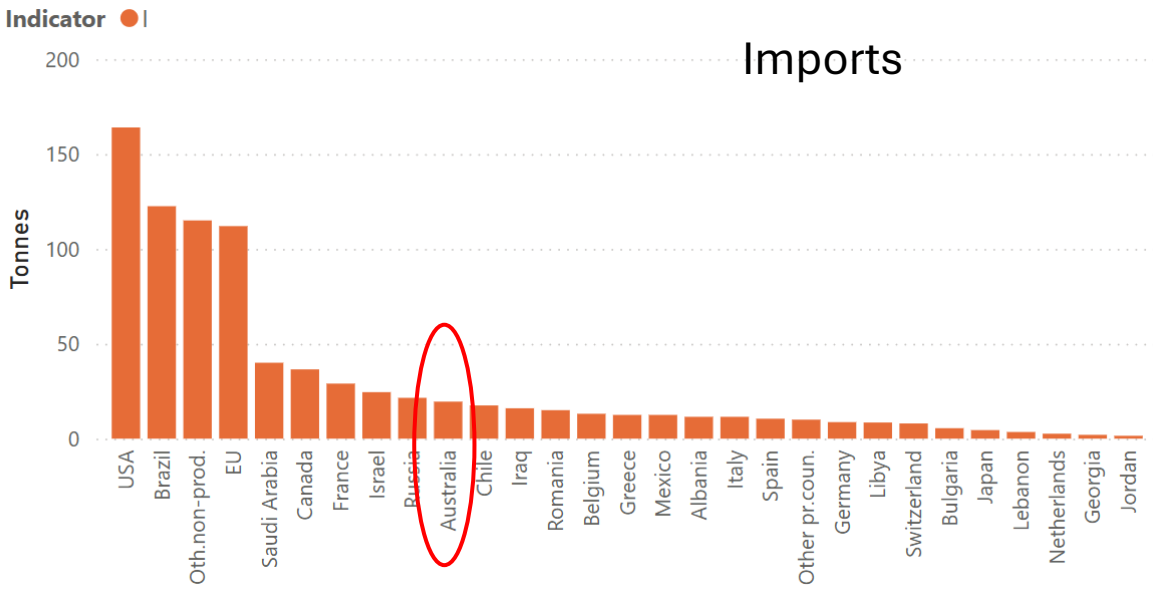
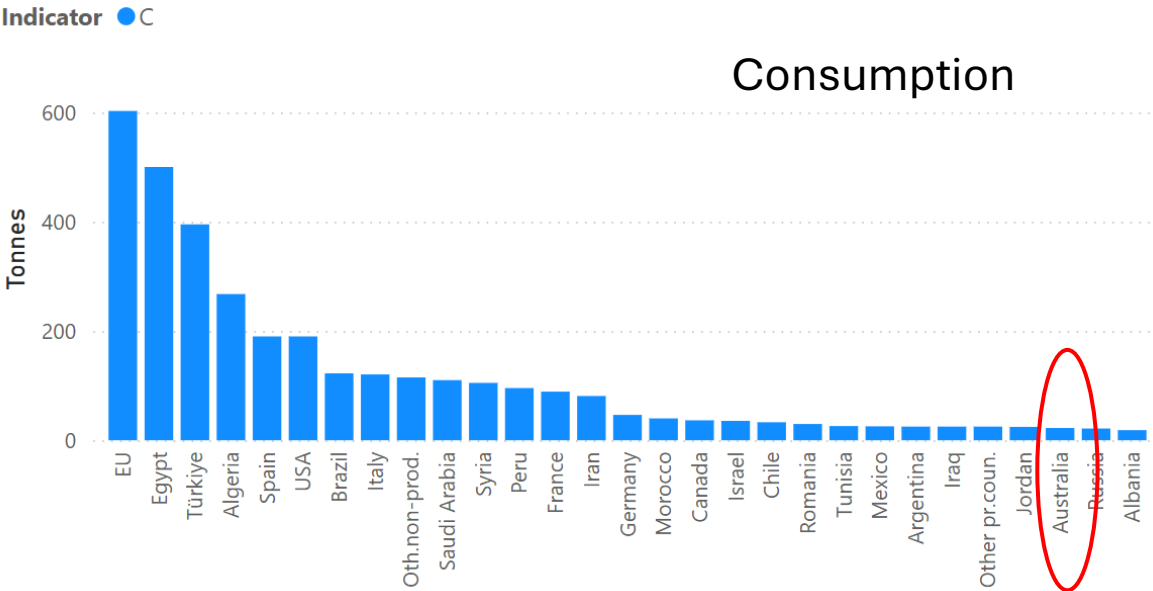
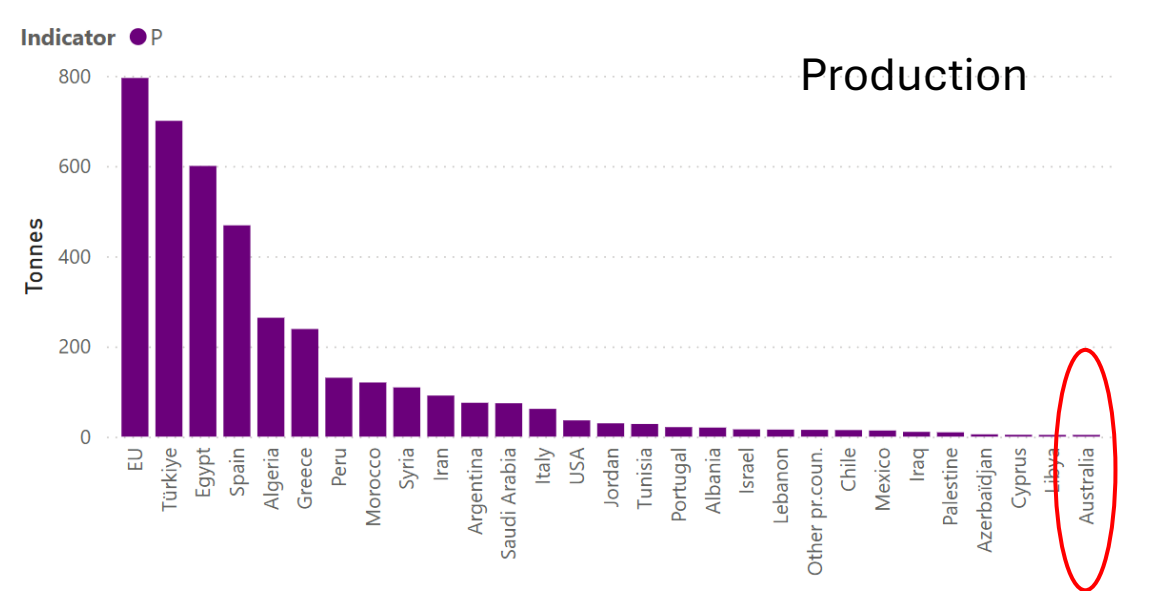
World olive oil 2024/25 (IOC)

thousands of tonnes



World table olives 2024/25 (IOC)

thousands of tonnes



World Production 2024/25 (IOC)

Olive Oil

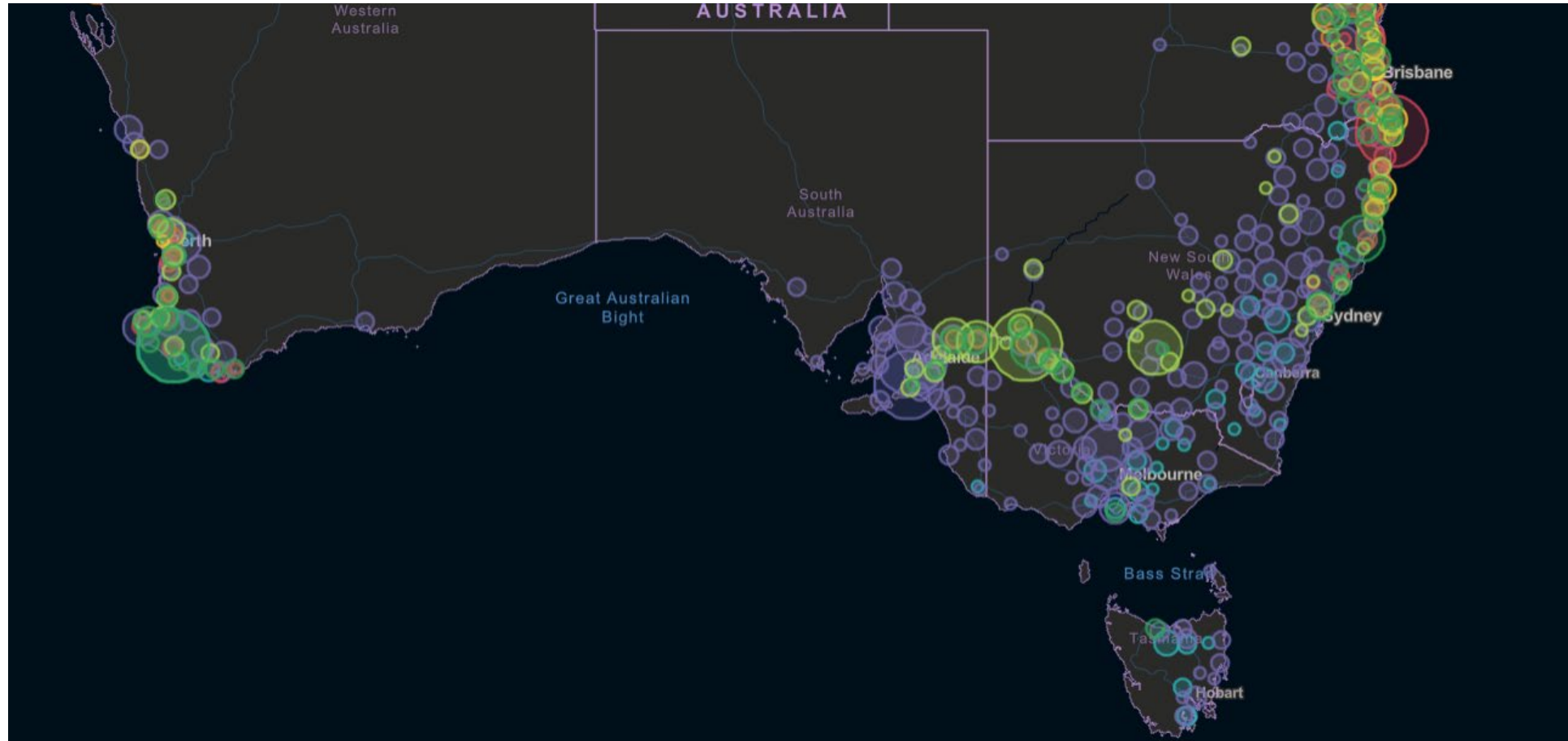


Table olives



Zone ● EU members ● Non-EU members

Regions suitable for table olive production



14,760 ha



of avocado orchards

1,168 ha



of banana plantations

37,973 ha



of citrus orchards

45,053 ha



of macadamia orchards

2,195 ha



of mango orchards

33,616 ha



of olive groves

Olive taste testing session

Hojiblanca 2024	Hojiblanca 2025	Leccino 2024	Leccino 2025	Kalamata 2024	Kalamata 2025	Picual 2024	Picual 2025
							
							
Manzanillo 2025	Frantoio 2025		Green imported	Kalamata imported			

Conference dinner



Harvest at Cambrai, 2024 and 2025



Harvest at Boort, 2024



Harvest at Boort, 2025



Hojiblanca, 2024



Hojiblanca (early harvest) at harvest



Hojiblanca (early harvest) at end of project

Hojiblanca, harvest timing 2024



Hojiblanca (early harvest) at harvest



Hojiblanca (mid harvest) at harvest



Hojiblanca (late harvest) at harvest



Hojiblanca (early harvest) at end of project



Hojiblanca (mid harvest) at end of project



Hojiblanca (late harvest) at end of project

Picual 2024



Picual (mid harvest) at harvest



Picual (mid harvest) at end of project

Kalamata, 2024



Kalamata at harvest



Kalamata at end of project

Leccino, 2024



Leccino at harvest



Leccino at end of project

Olives the Australian Way (OTAW)

Step 1 of 6. Infield cleaning

- Remove small olives for oil
- Remove sticks and leaves





Olives the Australian Way (OTAW)

Step 2. Add acidic brine to olives soon after harvest



Olives the Australian Way (OTAW)

Step 3. Accumulate enough olives for a truck load



Olives the Australian Way (OTAW)

Step 4. Transfer olives into tanks

Tank capacities: 1.5 tonnes, 5 tonnes and 10 tonnes of olives



Olives the Australian Way (OTAW)

Step 5. Monitor, control and clean brine



Olives the Australian Way (OTAW)

Step 6. Final clean of olives and pack out with original brine



Olives the Australian Way (OTAW)



6 step process

1. Infield cleaning and sizing
2. Acidic brine addition at time of harvest
3. Accumulation of olives then send for debittering
4. Transfer olives to debittering tanks
5. Monitor, control and clean brine
6. Final clean and pack out in original brine

Award winning olives



Gold Medal

awarded to
Ag-IQ Australia
Olive 1 More
Class 12 - Wild Olives and Olive Medleys, plain whole olives only.

Michael Johnston
Michael Johnston
President of Olives SA Inc.

John W Rothwell
John W Rothwell
Chief Executive of the Royal Agricultural Society of SA Inc.

Michelle Wirthmann
Michelle Wirthmann
Head Judge

2021



Silver Medal

awarded to
Ag-IQ Australia
Olive 1 More - Leccino
Class - Green Olives, plain, whole or pitted or sliced but not stuffed.

Steve Pantalone
Steve Pantalone
President of Olives SA Inc.

William Rayner
William Rayner
Chief Executive of the Royal Agricultural Society of SA Inc.

Michelle Wirthmann
Michelle Wirthmann
Head Judge

2023



Gold Medal

awarded to
Fielke, John
AU Olives
Class 10 - Black Olives, and olives turning colour, plain, whole or pitted but not stuffed or sliced, in brine - All varieties except California Ripe processed.

Steve Pantalone
Steve Pantalone
President of Olives SA Inc.

William Rayner
William Rayner
Chief Executive of the Royal Agricultural Society of SA Inc.

Richard Gavel
Richard Gavel
Head Judge

2024



Gold Medal

awarded to
Fielke, John
AU Olives
Class 9 - Green Olives, plain, whole or pitted or sliced but not stuffed, in brine.

Michael Esposto
Michael Esposto
President of Olives SA Inc.

William Rayner
William Rayner
Chief Executive of the Royal Agricultural Society of SA Inc.

Michelle Wirthmann
Michelle Wirthmann
Head Judge

2025



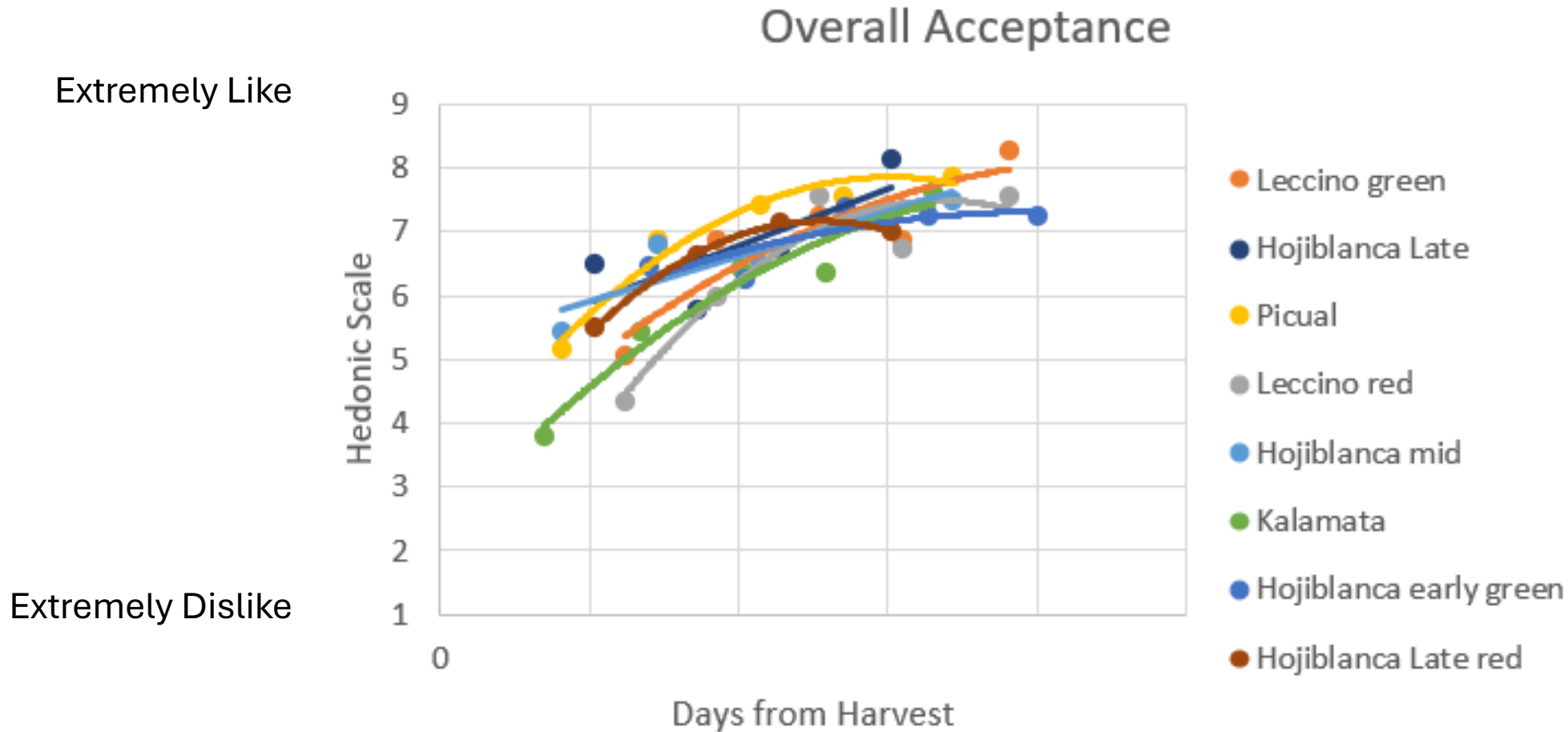
Ag-IQ Australia Olive 1 More Frantoio
76/100 Class 13
Clear aroma. Fruit is uniform in size and colour. No blemishes. Brine is clear and aromas are moderately intense. Firm texture. Nice flavour with citrus notes but not very intense. Moderate flavour with a good persistent aftertaste.



University of South Australia
Olives the Australian Way Leccino
85/100 Class 11
Small light yellow-green olives with consistent sizing but with minor blemishes and bruising. Moderate crispness and flesh to pip ratio. Balanced salt, acid, and flavour. A slight plastic note on the palate. Good flavour length.

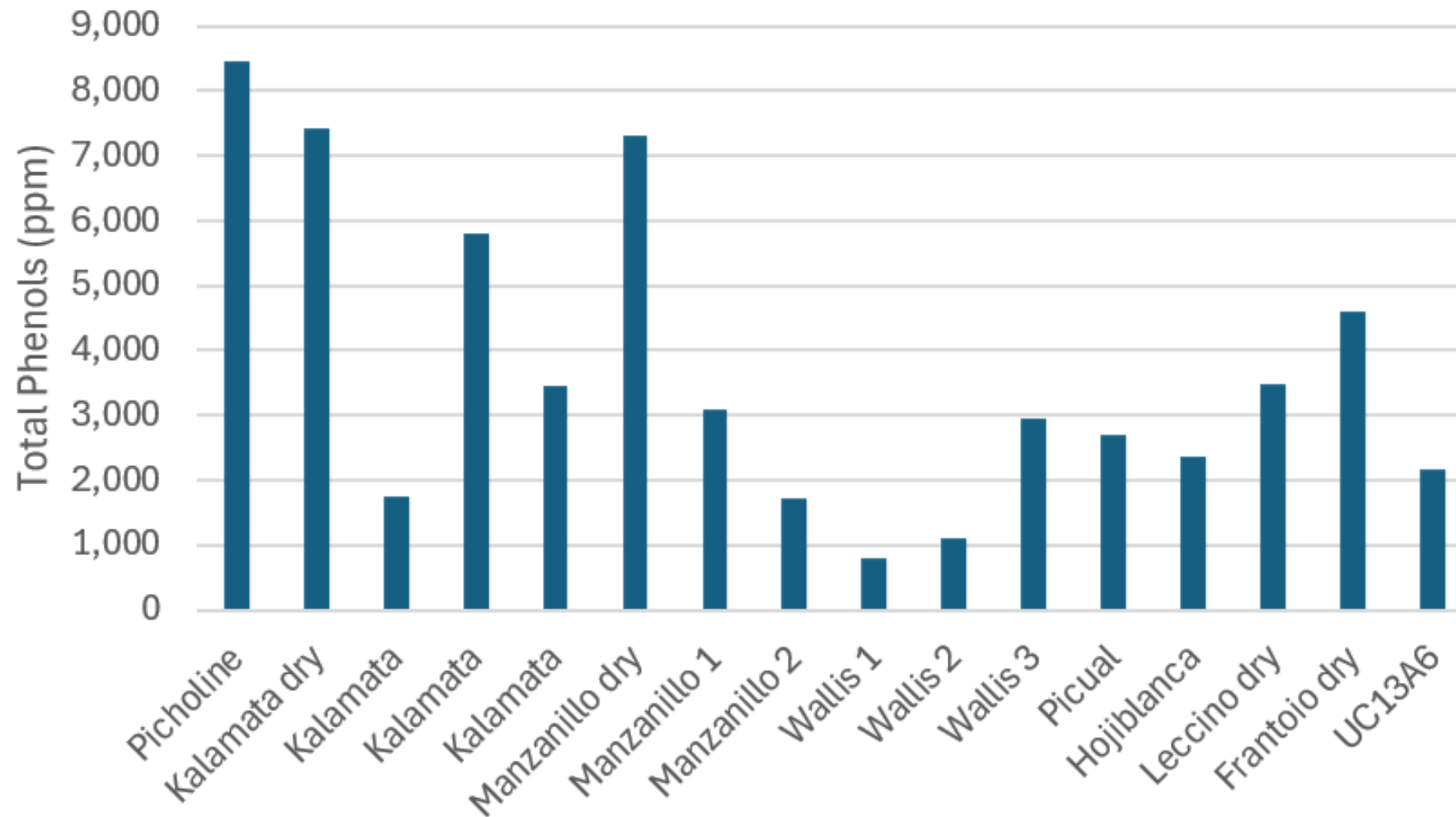


2024 Harvest, panel taste testing



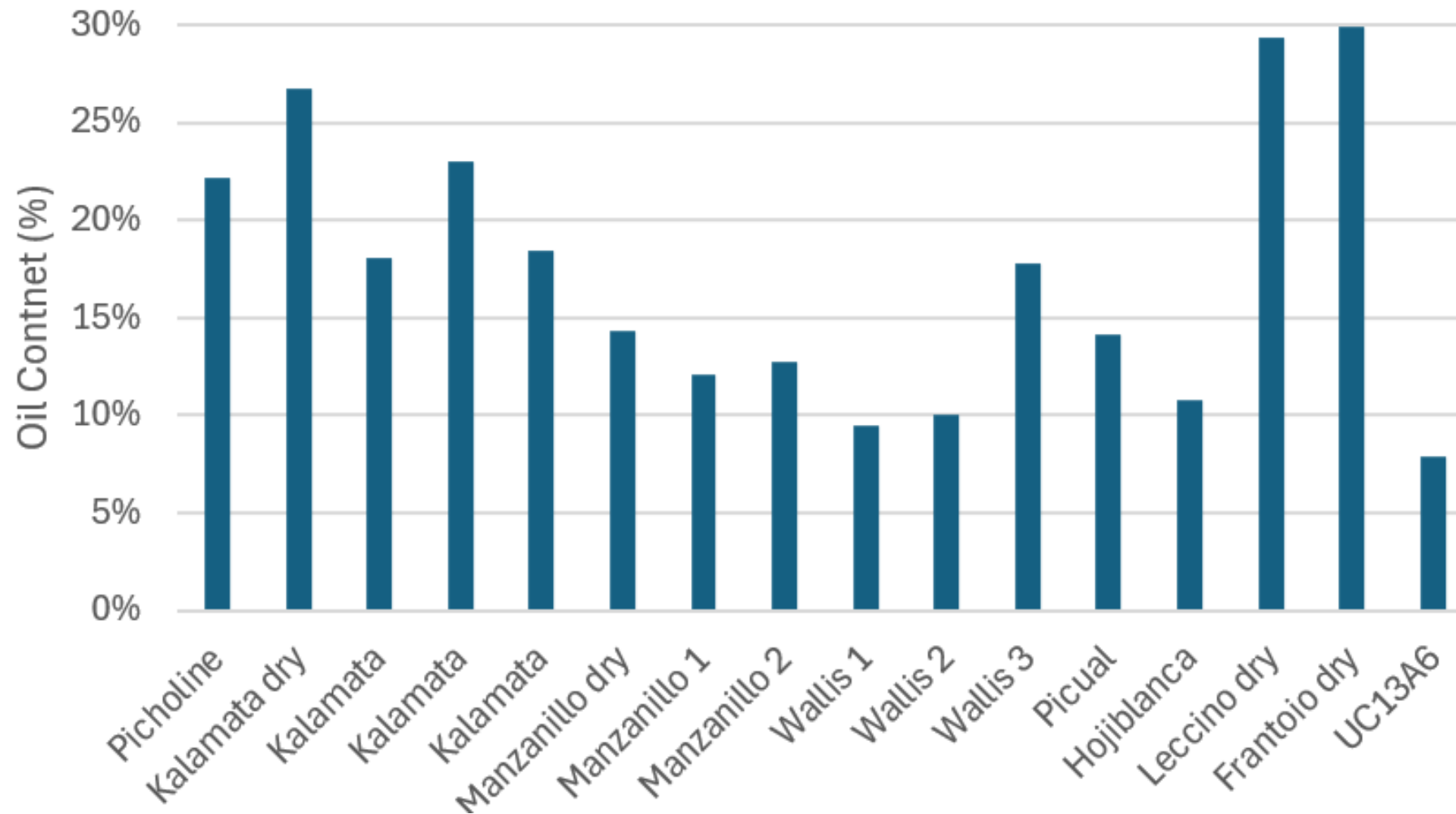
Finding 1. Low bitterness and overall acceptance are highly correlated

Phenols at harvest, 2025



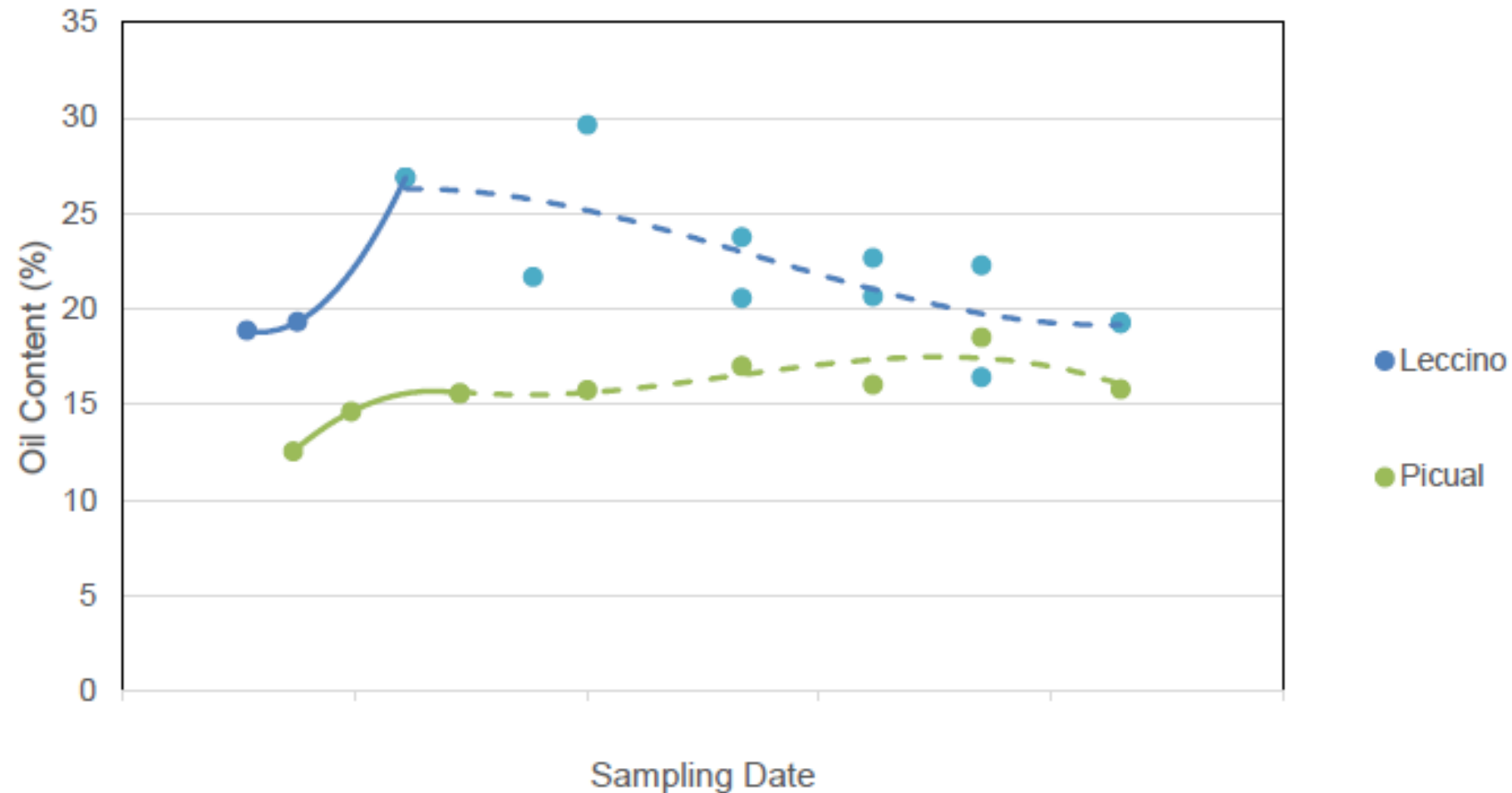
Finding 2. Phenols content at harvest is function of variety and management

Oil content at harvest, 2025



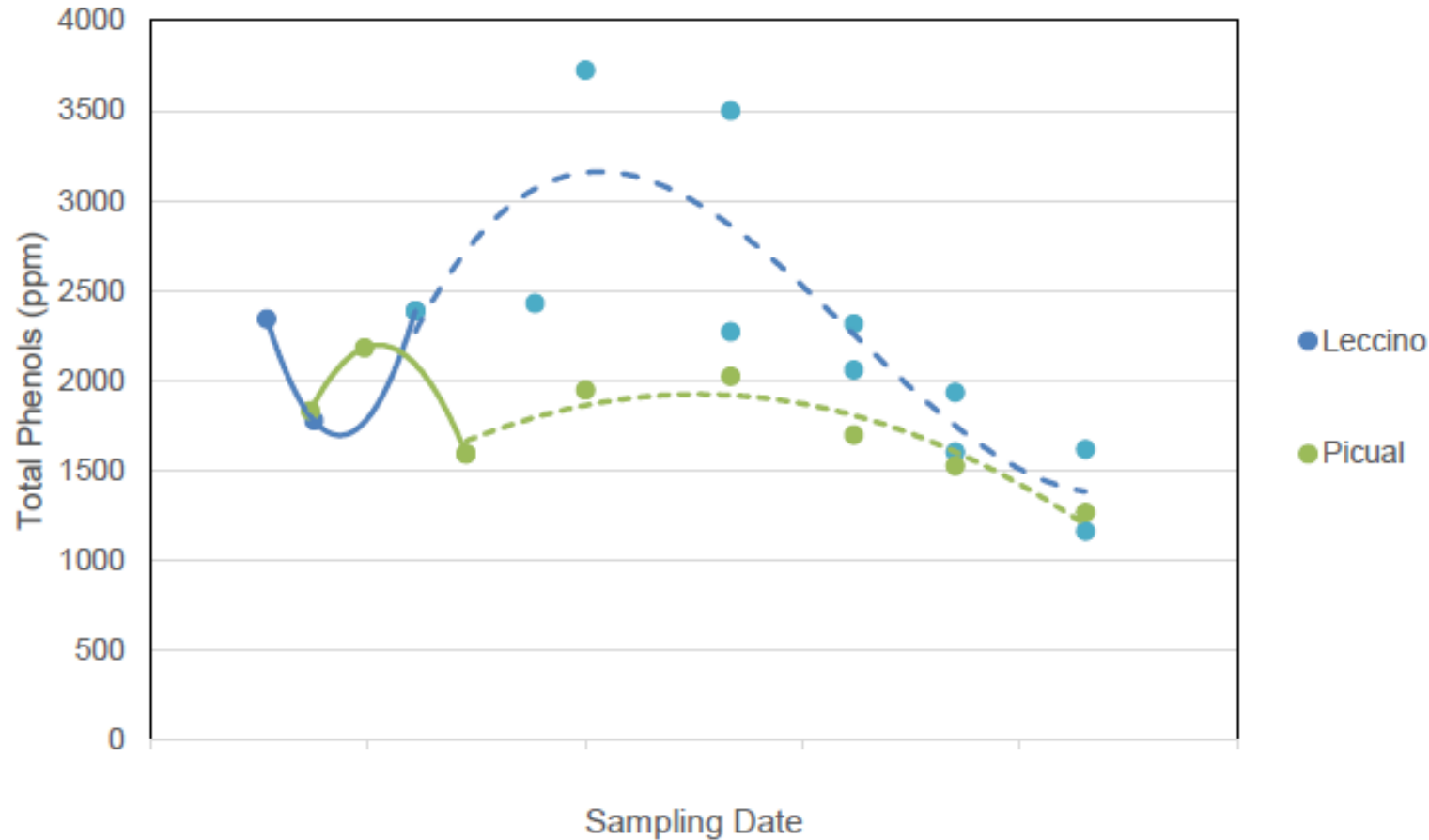
Finding 3. Oil content at harvest is function of variety and management

Oil Accumulation, 2024



Finding 4. Oil content remained high in the olives

Total Phenols, 2024



Finding 5. Phenol levels did not drop much, yet bitterness disappeared

Questions

Time for a break



When you come back:-

1. Bring a cup of water from break room.
2. Collect a tray of olives.
3. Collect some crackers.
4. Judging criteria sheet.
5. Tasting of olives.

We will use Slido – word cloud and rating of olives, vote on favourite.