



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.



Tackle collective hurdles at AOA Olive Industry Think Tank Workshops

Growers are the voices of the AOA, and what we keep hearing is that getting together with other growers is how practical learning and problem-solving happen.

So with the ongoing uncertainty around the global fuel supply and travel costs making a national Conference inappropriate this year, the AOA has put that feedback into action with a series of state-based AOA Think Tank workshops.

The new interactive events will be held in Western Australia, Victoria, South Australia, New South Wales and Tasmania during October and November 2026.

Face-to-face, peer-to-peer problem-solving

"We've identified from AOA extension events that face-to-face activities provide the best learning opportunities, and that growers value those opportunities more than other learning formats - they want to talk about a topic, rather than want to watch an online presentation or read a paper," AOA CEO Michael Southan said.

"Feedback also tells us that the best insights often come from fellow growers who have already navigated the exact challenges you're facing, so we've created these new localised Think Tank Workshops to enable that important interaction to still happen this year.



“Grower-focused and grower-led, it’s a simple concept with invaluable outcomes: a set of peer-to-peer, problem-solving workshops packed with information relevant to olive businesses of any size or stage. And with program topics based around local issues, it’s an opportunity to tackle collective hurdles, and walk away with practical, actionable ideas.”

Local focus = lower costs and increased engagement

Southan said holding state-based events not only minimises downtime and travel expenses for attendees but also provides a more relaxed and open atmosphere for interaction.

“These more intimate events provide an opportunity for growers to be more engaged in the discussion, and not get lost in the larger crowd we have at our national conference,” he said.

“A lot of people don’t like asking questions to a massive group, and our state-based field events and workshops have shown us that smaller gatherings provide a more encouraging environment for participants to engage and interact. That’s even more the case when they all share the same local issues.

“We can also explore those topics more deeply than we could in the national conference format, where we’re stuck with the program timeframes. While these are shorter events, held over a long half-day, they’ll be focused on what each cohort of growers really wants to talk about.

“And at a time when we’ve got a lot of new people entering the industry, the Think Tanks are a great opportunity for them to meet established local growers in a friendly, relaxed environment - and again, to learn from them and their experience.”

Value-adding with linked events

With increased travel costs a major planning consideration, Southan said that where possible, the Think Tank workshops will be linked to other learning and networking opportunities.

“We’re working with the state and regional industry groups to “value-add” attendance at the Think Tanks, running them alongside regional field days and other activities like awards events, when industry will be gathering already,” he said.

“Our aim is to provide the greatest learning and networking opportunities possible, with the least expense and business downtime for growers.”

WA Think Tank kicks off

Western Australian growers are first cab off the rank for the Think Tank experience, getting together in early October to share their collective knowledge and tackle the major issues happening in their part of the world.

WA Think Tank Workshop details:

Date: Thursday 8 October, 12:00noon – 5:00pm.

Location: Mounts Bay Sailing Club, Australia II Drive, Crawley, WA

Cost: \$55 inc GST for members & levy payers / \$66 inc GST for general entry. Price includes lunch upon arrival and networking drinks, and the olive oil and olives tasting session at the end of the day.



Multi-event experience

Think Tank attendees can make the most of the journey to Perth by making it a full two-day olive industry experience, with additional AOA and Olives WA events being held either side of the workshop.

AOA Back to Basics Field Day

Being held the day prior to the Think Tank, the AOA’s Back to Basics field day program covers everything from planning a grove to harvest timing and methodologies once you’ve hit production stage. These events have proven incredibly popular with growers – and growers-to-be – at all levels of experience, providing the basics needed to start a grove from scratch or refresh your knowledge on olive growing.

Presenters: AOA CEO Michael Southan, AOA President and Grove Consultant Michael Thomsett.

Topics covered: site selection, varieties, irrigation, grove management, pruning, pests and diseases and harvest options. Equipment suppliers and service providers may also be on hand to show you what is available to make your grove as efficient as possible.

*Note - other industry providers are welcome as registered attendees however business promotion is restricted to official suppliers and service providers.

When: Wednesday, 7 October @ 8:30 am - 4:30 pm

Where: York Olive Oil, 254 Ashworth Rd, Daliak, WA

Cost: \$44 inc GST for members & levy payers / \$55 inc GST for general entry. Price includes arrival tea/coffee, morning tea and lunch.



2026 WA Olive Awards

Directly following the AOA Think Tank, attendees can join the celebrations of the **WA Olive Awards**, recognising the best of this year’s extra virgin and flavoured olive oils and rewarding the efforts of their hard-working producers!

And talk about convenient: the Awards event is also being held at the Mounts Bay Sailing Club, so there’s no travel or venue change involved.

When: Thursday, 8 October @ 5:00 pm.

Where: Mounts Bay Sailing Club, Australia II Drive, Crawley, WA

Cost/Tickets: Contact Ellen Slobe at entries@oliveswa.com.au.

Register now!

Find out more about all WA events and register for the Back to Basics Field Day and Think Tank [here](#).

Think Tank Draft Program

12:00-1:00 pm: Light Lunch & Networking Kick-off

Arrive at noon to catch up with other local growers, meet new faces, and bounce ideas around over a light lunch before we dive into the sessions.

1:00-4:00 pm: Interactive Think Tank

State of the Industry & Future Mapping - a brief overview from AOA CEO Michael Southan on the current industry landscape, using the future of traditional and alternative fuels as a case study for how we can collectively identify looming problems and build proactive solutions. The overview will also include a short introduction to your state AOA Director.

Discussion topics:

- **State-level Issues as Identified in the Grower Survey.** Plus ...
- **Bottling, Labelling, and Quality:** Best Before Dates (BBD), bottling on demand, and insights drawn from the latest quality testing program results.
- **Olive Levy Roadmap & SIAP:** Your opportunity to voice grower needs and pitch direct suggestions for upcoming R&D projects.
- **The Annual Olive Harvest Survey (Benchmarking):** Why a simple 10-minute post-harvest survey matters, and the benefit for your business.
- **Open Floor Discussion:** Raise your specific grower issues and brainstorm collective solutions with the room.
- **Sponsor Presentations:** The program will also feature sponsor presentations showcasing the latest tools and innovations designed to maximize your grove's efficiency.

4:00-5:00 pm: Networking Hour (drinks, olive oil and table olive tasting)

Unwind during our dedicated networking hour and sample award-winning olive oils and table olives.



AIOA winner photo opportunity

Since the traditional Australian International Olive Awards (AIOA) dinner is also on hold this year, the AOA is bringing the celebration - and promotional opportunity - to the Think Tanks.

If you win a 2026 AIOA medal or trophy, bring your award along with you for an official presentation photo with CEO Michael Southan and the AIOA banner.

This is a fantastic chance to secure high-quality promotional images for your website, social media and local press, while celebrating your hard work alongside your industry peers.

Details

Timeframe: October and November 2026

Locations: WA, VIC, NSW, SA and TAS (dates and locations TBC)

Cost: \$55 inc GST - AOA members/levy payers; \$66 - General entry. **Includes lunch, networking drinks and olive oil/olives tasting session**

Help shape your local Think Tank

A core focus of the Think Tank concept, and each event, will be tackling the specific state-level challenges and agronomic barriers impacting your groves right now. Rather than generic talking points, we want to address the real-world environmental, operational, and pest pressures unique to your region.

To ensure those local issues are truly reflected at each event, please take a few minutes to complete our pre-event survey. There are just five questions, and your input will help guide the direction of our open floor discussions.

Take the 2026 Pre-Event Grower Survey [here](#).

VIC Think Tank adds grafting workshop

The VIC Think Tank is now also locked in, supported by Olive Growers Victoria.

Value-adding the event is a morning grafting workshop with John Symington, discussing results of different techniques followed by a comparison of trees grafted in the past and standard trees planted at the same time.

When: Sunday, 18 October @ 9:30 am - 5:00 pm

Where: Oasis Olives 431 McKernan Rd, Kialla East, VIC

Cost: \$55 inc GST - AOA members/levy payers; \$66 - General entry. Includes lunch and networking drinks.

More information and register [here](#).



More information

We'll update on details for the other state events in *Grove Innovation* and the *Friday Olive Extracts* industry e-newsletter as they're confirmed.

In the meantime, you can find out more about our generous Event Sponsors and the industry-specific services they provide [here](#).

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The Think Tank events are part of the Olive levy project Australian olive industry communications and extension program (OL22000), 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.



An olive's bioactive profile changes as the fruit grows, ripens and is processed, meaning green, black and table olives have quite different chemical profiles.

In October 2024 we shared news of a new research project uncovering the health benefits of plant bioactives in fresh produce, being undertaken by Macquarie University. With olives and olive oil now included, Chief Investigator Dr Paul Mason gets us up to speed with the project and the opportunities it provides for Australian olive producers.

Research investigates the bioactive provenance of olives and olive oil

Paul H. Mason PhD
Macquarie University

Wine drinkers have been taught to appreciate that what ends up in a bottle reflects much more than the grape variety on the label. Soil, climate, season, location, harvest timing and production methods all contribute to how quality is understood and discussed.

Olive growers already know that similar factors matter to their crop. Bioactive science gives researchers another way to measure some of their consequences.

Bioactive Master Files

The *Fresh Produce Bioactives* project at Macquarie University has developed a series of Bioactive Master Files, or BMFs, which gather and organise the scientific evidence for individual foods. The new *Olive & Olive Oil Bioactive Master File* brings together research spanning production, processing, storage, composition and potential health effects, offering another way to investigate what distinguishes locally grown products and how those qualities emerge.

From grove to bottle

An olive does not carry one fixed bioactive profile from tree to table. An olive's bioactive profile changes as the fruit grows, ripens and moves through processing. Research shows that concentrations of compounds such as oleuropein, hydroxytyrosol and other biophenols can vary substantially between cultivars and across stages of maturity.

Green and black olives therefore present quite different chemical

profiles, and table olive processing can reshape those profiles again through treatments such as curing, fermentation and storage.

Olive oil tells a related story. Most of the oil is made up of fatty acids, but a much smaller fraction contains the minor compounds that contribute to its flavour, stability and biological activity. Among these are the biophenols now attracting considerable scientific attention. Their concentrations can also vary with factors such as cultivar, ripeness, extraction and storage, making the composition of olive oil just as dynamic as the fruit from which it is produced.

Dynamic composition

Bioactive compounds do not remain at fixed concentrations from orchard to plate. The olive itself changes as it grows and ripens, and each stage that follows can alter its chemical profile again. The Bioactive Master File traces that journey through the food system, helping readers see where those changes occur and why they matter.

The process begins well before harvest. Cultivar, climate, irrigation and other growing conditions influence which bioactive compounds accumulate in the developing fruit and in what concentrations.

Timing matters

Harvest timing is important because an olive picked early is chemically different from one maturing on the tree. As the fruit ripens, compounds rise, fall or appear in different

proportions, giving processors different starting materials depending on when the fruit is harvested. The familiar distinction between green and black olives therefore reflects more than colour.

Processing pathways

What happens after harvest can reshape that profile considerably. Fresh olives are naturally bitter and generally need processing before they become the table olives we recognise. Fermentation, lye treatment, oxidation and other debittering methods remove or transform some compounds while allowing others to persist or emerge. Different processing pathways can therefore produce olives with quite different bioactive profiles, even when the fruit began with similar characteristics.

Storage story

Olive oil follows its own sequence of change. Once the oil has been extracted, storage conditions begin to matter. Research compiled in the *Olive & Olive Oil Bioactive Master File* shows that temperature and light influence the stability of olive oil biophenols over time. Compounds such as oleocanthal gradually decline during storage, and warmer temperatures or greater exposure to light can accelerate those losses. The composition measured soon after extraction may therefore differ from the composition of the same oil months later. Packaging, storage and handling become part of the bioactive story rather than simply matters of shelf life.

The cooking effect

The journey does not end when the bottle reaches the kitchen. Cooking creates another opportunity for ingredients to interact. Research examined by the project shows that compounds can move between vegetables and extra virgin olive oil during cooking.

Carotenoids from tomatoes, for example, can pass into the oil, as can phenolic compounds from ingredients such as onion and garlic. The oil is therefore doing more than carrying heat or adding flavour: it becomes part of a changing chemical mixture as the meal comes together.

Towards 'bioactive provenance'

Understanding how bioactives change across growing, harvest, processing and storage raises some useful questions for Australian growers and processors. Do particular cultivars or growing regions produce distinctive bioactive profiles? How do temperature, water availability and harvest timing influence them? Which compounds survive different processing methods? Can processors preserve desirable bioactives while maintaining flavour, safety, stability and shelf life?

Answers to questions such as these could eventually help build a clearer picture of bioactive provenance: the way measurable qualities in an olive or olive oil emerge from the particular places, plants and practices that produced them.

Wine provides a useful precedent here. Consumers have learned that place, season and production practices can leave traces in the finished product. Bioactive science may give the olive industry another vocabulary for investigating and communicating those traces.



Compounds can move between vegetables and extra virgin olive oil during cooking, increasing availability and uptake of some nutrients.



The bioactive profile of olive oil is shaped in the grove, with soil, climate and location all contributing to the end quality.

Evidence matters

The opportunity to build bioactive science into how Australian olives and olive oil are understood and communicated also requires restraint. A compound found in an olive should not automatically become a health claim. Laboratory studies can identify interesting mechanisms, but they do not carry the same weight as findings repeatedly demonstrated in human research. The Bioactive Master File therefore distinguishes between different levels of evidence, from laboratory and animal studies through to human trials, systematic reviews and meta-analyses.

Olive oil already has a substantial human research base in areas including cardiovascular health, oxidised LDL, blood lipids, blood pressure and oxidative stress. Some findings are encouraging, but results vary between studies. Differences in dose, study design, participant populations and olive oil composition all matter.

Providing answers and raising questions

A Bioactive Master File therefore does more than catalogue compounds and associated health outcomes. It helps readers see what kind of evidence supports each finding and how much confidence that evidence warrants. Laboratory and cell studies may identify possible mechanisms, while human trials, systematic reviews and meta-analyses can provide stronger evidence about effects in people. By bringing these different strands together, the Master File shows where findings converge, where results remain mixed, and where important questions still need better answers. For growers, processors, researchers and health communicators, that distinction matters: promising science can point towards new opportunities without being mistaken for a settled health claim.

A richer language of quality

Bioactives could easily be turned into another layer of "superfood" marketing. That would miss a more interesting opportunity. Consumers rarely choose food on health information alone. Taste, price, familiarity, convenience, culture, cooking knowledge and trust all matter.

Rather than treating bioactives as another claim to print on a label, the olive industry could use the science to help people understand why cultivar, place, season, harvest, processing, storage and preparation influence the food they ultimately eat.

For a crop cultivated for thousands of years, bioactive research offers a new way of examining something olive growers have long understood: that quality begins well before the olive reaches the bottle or the table. It is shaped in the grove, altered by harvest and processing, preserved or diminished in storage, and ultimately encountered through flavour, aroma, texture and use.

The Bioactive Master File gives the industry another way to trace that journey, and to ask where distinctive Australian qualities might lie.



More information

Find out more about the project and access the *Olive & Olive Oil Bioactive Master File* on the Fresh Produce Bioactives website [here](#).

The project *Nutritional advantage of fresh produce: a focus on bioactive nutrients and their role in consumer demand* (HN22003) is funded by Hort Innovation using the onion and vegetable research and development levies, Hort Innovation Frontiers, and contributions from the Australian Government, and is delivered in partnership with Macquarie University.



Bolstering biosecurity for the Australian olive industry

*Dr Stephen Quarrell
Manager, Biosecurity Planning, Plant Health Australia*

Exotic pests and diseases continue to pose a threat to the Australian olive industry. Australia is fortunate to be free from several pests and pathogens that could impact local olive production, with high profile examples including *Bactrocera oleae* (olive fly) and Olive Quick Decline Syndrome or Leaf Scorch, both caused by the bacterium *Xylella fastidiosa*.

Understanding and minimising the risks posed by exotic plant pests and pathogens is crucial to ensuring the future viability, sustainability and long-term future of the Australian olive industry.

New olive industry Biosecurity Plan

Plant Health Australia (PHA), together with the Australian Olive Association (AOA) and government partners, has recently developed a new *Biosecurity Plan for the Australian Olive Industry (Version 3.0)*. The Biosecurity Plan identifies and prioritises exotic plant pests and pathogens and provides a mechanism for government, industry and other stakeholders to better prepare for and respond to incursions of pests that could have significant impacts on the olive industry.

Co-ordinated by Plant Health Australia, the Biosecurity Plan's development involved consultation with industry, including the AOA, state and territory agriculture agencies, Hort Innovation and scientific organisations including universities.

Key content

Critical sections of the new Biosecurity Plan include:

- **Pest Risk Assessments:** all known exotic pests and pathogens of olive were assessed to determine their impact to the Australian olive industry. This ensures the Australian olive industry remains on the front foot in being aware of new risks before they arrive in Australia.
- **Preparedness Table:** details current preparedness activities and resources for pests and pathogens of the olive industry.
- **Action Plan:** documents industry priorities in relation to biosecurity, and outlines specific areas of action which could be undertaken through a government and industry partnership.

Identifying threats to the Australian olive industry

A key component of the new Biosecurity Plan is the review of all known exotic pests and diseases of olive production.

Each species was assessed on its potential to enter, establish and spread within Australia, and its estimated potential economic impact. The species that received an overall risk rating of high or above were assigned High Priority Pest (HPP) status. Exotic Pests to Monitor (EPM) were also identified: these include species that pose a threat but currently have a lower likelihood of entry, establishment or spread than the HPPs. These species will be monitored for changes in their risk potential that may elevate them to HPP status.

This process identified and assessed 170 pests and pathogens currently not found in Australia that could impact local olive production. A Technical Review Panel was engaged to independently review these risk assessments and

confirm the HPP list. Of these, 6 were identified as HPPs and 6 as EPMs. Included in the Panel were representatives from industry, relevant state and territory agriculture agencies and PHA.

Research recap

PROJECT NAME: *Protecting our groves: the olive industry biosecurity project (OL23001)*

PROJECT AIM: To improve the biosecurity preparedness in the olive industry by reviewing the industry's biosecurity threats and providing a framework for biosecurity activities.

RESEARCH PROVIDER: Plant Health Australia

FUNDING: Hort Innovation Olive Fund

PROJECT TERM: 5 years

PROJECT ENDS: 2029

KEY INFORMATION: This project will improve the olive industry's current biosecurity preparedness and response capability by:

- **Developing a Biosecurity Plan that identifies the exotic pests and diseases which pose the highest threat to the Australian olive industry.**
- **Highlighting actions including grove level activities, RD&E and surveillance programs that will reduce these biosecurity threats.**
- **Performing annual reviews of the Biosecurity Plan to ensure it continues to capture any changes in biosecurity threats and industry preparedness.**

Preparedness for priority pests

Also included in the new Biosecurity Plan, is a stocktake of the available preparedness resources in relation to the HPPs. Resources include any National Diagnostic Protocols, surveillance programs, fact sheets, Contingency Plans, Continuity Plans that are available for HPPs of the Australian olive industry and whether the HPP is also recognised as a National Priority Plant Pest. These resources are critical if an exotic pest is found, so it can be responded to quickly to minimise their impact to industry.

Taking action on biosecurity: a shared responsibility

Another key component of the new Biosecurity Plan is the *Action Plan for the Australian olive industry (2026-2031)*. The Action Plan, which was developed by industry and government covering the period from 2026-2031, outlines a range of biosecurity focussed Research, Development & Extension (RD&E) needs, strategies and actions that will improve the industry's biosecurity preparedness and response potential, including those focussed on the HPPs highlighted in the first section of the Plan.

The Action Plan also aligns with other existing strategies supporting the Australian olive industry including the Olive Strategic Investment Plan (SIP) and key priority areas of the National Biosecurity Strategy 2022-2032 (NBS).

Next steps

As a reflection of the strong industry-government partnership in development of the new Biosecurity Plan, endorsement has been received both from industry through the Australian Olive Association and from government partners through the Plant Health Committee.

The new Biosecurity Plan will be reviewed annually until the project's completion in 2029, to ensure its continual improvement throughout the five-year project.

More information

The new *Biosecurity Plan for the Olive Industry* is available on the AOA website [here](#).



There's information around on-farm biosecurity best practice, including the six key ways to protect your property from an incursion, in the *Farm Biosecurity Action Plan for Olive Growers* [here](#).

You can also access the *National Diagnostic Protocols* [here](#); the *National Priority Plant Pest list* [here](#) and the *National Biosecurity Strategy 2022-2032 (NBS)* [here](#).



About PHA

Plant Health Australia (PHA) is a public not-for-profit company, with members including the Australian Government, all state and territory governments, and 37 industry organisations representing all of Australia's major plant production industries.

It is the national co-ordinator of the government-industry partnership for plant biosecurity in Australia, bringing together expertise, knowledge and stakeholders to improve plant biosecurity and ensure a future-orientated and solutions-focused system.

PHA's activities are funded from annual subscriptions paid by members, with additional revenue from non-subscription funded projects. A \$0.10 per tonne component of the olive levy (total \$3.10 per tonne) goes to PHA.



Plant Health
AUSTRALIA

Resources

Plant Health Australia's website houses a wealth of information to help producers stay informed, prepared and as protected as possible against biosecurity threats.

The **Resource Centre** contains pest-specific information developed as part of industry biosecurity plans, in consultation with industry, government and scientists.

The **National Biosecurity Training Hub** is a national repository of online biosecurity training for industry, government and the community. The centralised platform supports preparedness, response and recovery, and is designed to increase access to online biosecurity training.

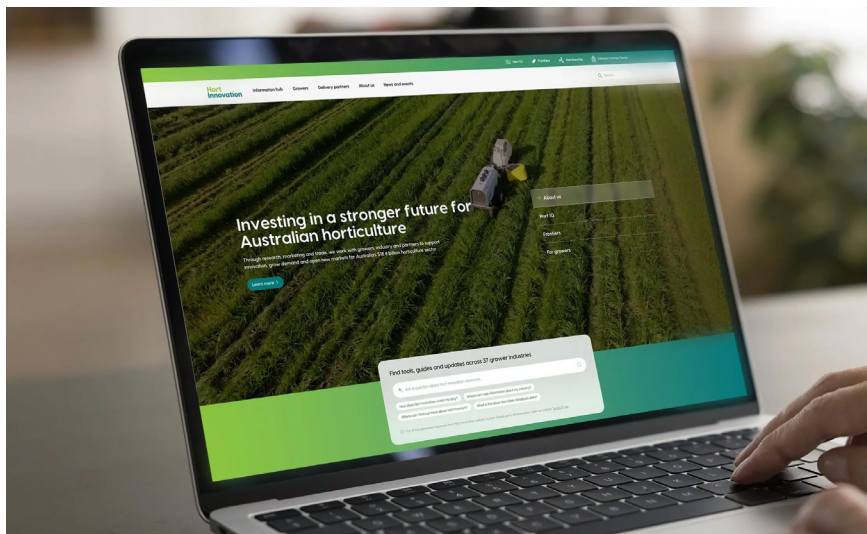
The **Biosecurity Online Training (BOLT)** platform provides plant biosecurity related eLearning courses, including the Growers' guide to pest reporting and responses, Plant Surveillance, Hitchhiker Pests and the AUSPestCheck® User Guide.

Find out more and access the resources [here](#).

Found
something
unusual in
your grove?

EXOTIC PLANT PEST HOTLINE
1800 084 881

If you suspect you've found a new pest or disease, call the Exotic Plant Pest Hotline IMMEDIATELY!



New Hort Innovation website

Hort Innovation has launched a new website, aimed at delivering a more connected and intuitive digital experience for growers, delivery partners and industry stakeholders.

Given the large amount of information housed on the site, the re-development project worked to simplify the website structure and improve navigation. Smarter search capabilities have also been introduced to make it faster and easier to find what you're looking for.

Additional enhancements have been made to the Hort IQ platform.

What's new

Improvements have been introduced across both platforms to improve usability and access:

- **Smarter, AI-enabled search and summaries**

The Hort Innovation website and Hort IQ now feature enhanced, AI-supported search and summaries, helping users quickly find relevant content and to make information practical and usable.

- **Improved usability and navigation**

A simplified site structure, clearer pathways and improved search functionality aim to help users move through content more easily and find what they are looking for with fewer steps.

- **More connected insights through Hort IQ**

Hort IQ now brings together consumer, marketing and industry insights in one place, providing a clearer end to end view of what is happening across the horticulture supply chain.

Informing decisions

Hort Innovation CEO Brett Fifield said the upgrades are about making information more easily accessible so growers can increasingly make use of the resources available to improve their businesses.

"Together, the new website and enhanced Hort IQ aim to create a more connected digital information experience, bringing data, insights and tools into one place and making them easier to find, navigate and apply to real world decisions," he said.

Feedback welcome

"This launch marks an important step in Hort Innovation's digital journey. We will continue to refine and improve our digital platforms over time and welcome feedback to help ensure they continue to meet the needs of growers and industry."

Explore the new website at www.horticulture.com.au, and provide your feedback to communications@horticulture.com.au.

About Hort IQ

Developed for levy payers and value chain stakeholders, Hort IQ is the home of consumer and industry insights for Australian horticulture.

It brings together research, data and analysis in one place to help growers, marketers and industry partners understand the retail landscape, consumer needs, buying trends and product perceptions to support informed decision making.

The platform houses a growing library of reports, on-demand webinars and interactive dashboards, all designed to be practical, accessible and easy to use.

Learn about ...

- The Australian retail market landscape.
- Australian consumer needs, and what drives fruit and vegetable choices.
- Purchasing trends and habits.
- Consumer perceptions of horticultural products.
- Production and supply - volumes, seasonality and location.
- Export performance of Australian fruit and vegetables by market and product.

Access and relevance

Access to Hort IQ resources is free for growers, Hort Innovation members and Peak Industry Bodies but requires registration and approval as an eligible user, so you'll need to sign up before you jump onboard to take a look.

Note also that much of the Hort IQ information is based on research around fresh produce, therefore olives and olive oil are not included in the interactive dashboard data sets. Topical webinars, consumer trends and attitudes and other statistical information may provide useful insights for olive producers.

You can register [here](#).

Hort Innovation
Hort IQ®