AUGUST 2006

Olive Essentials
Equipment & Testing Services Catalogue

- Digital Thermometers
- Temperature Data Loggers
- pH Meters
- Salinity Refractometers
- Table Olive Starter Cultures
- Table Olive Fermentation Tanks
- Microbiological Testing
- Shelf Life Testing
- Chemical Residue Testing
- Grove Management Services
- HACCP Training & Consultancies
- OliveCare Approved Supplier Training
- Fresh Care Approved Supplier training
- Food Safety Plan Development
- 3rd Party HACCP Certification Services





HACCP SYSTEM CERTIFIED

AVAILABLE FROM

OliveCare Australia

Telephone: 07 5476 2005
Fax: 07 5476 0002
Email: info@olivecare.com.au
Web: www.olivecare.com.au / www.australiantableolives.com.au

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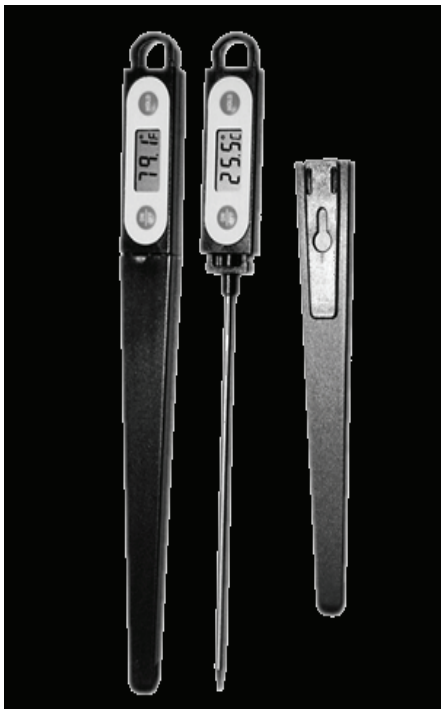
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Prices are subject to change without prior notification. Please contact OliveCare Australia Pty Ltd for confirmation of Pricing within this Catalogue. Prices were correct at the time of publication.

Electronic Pen Shaped Multi Purpose Thermometer

Catalogue # (RT-600)

Available Features



Washable, Sturdy and accurate
Pointed tip
Cover with clip, may be used as long handle
Temperature range:
-50 + 150°C,
Accuracy:
± 1°C
Resolution:
0.1°C

Extremely versatile

RT-600 is water and soil resistant with covered push buttons for On/Off, °C/°F and minimum and maximum indication. There is a hole for hanging and a protective cover with a pocket slip.
The cover may be used for stirring or may serve as an extra long handle.
The large temperature range makes the thermometer very versatile.

Specifications:

Measurement range: -50 +150°C
Accuracy ±1°C over full range
Resolution: 0.1°C (-19.9 to 150°) Otherwise 1°C
Unit size: Length 200mm
Probe size: Length 120mm, diameter 3.5mm
Sampling time: 0.7 second
Battery: 1.5V, size LR44 or equivalent
Power off: After 10 minutes

Price: $26.95 GST Inclusive

Infra-red combined with fold-out thermocouple probe (K-type) and pouch (RT-300)

Catalogue # RT300 Dual

Available Features



Food Code Zone display
Adjustable emissivity
Minimum or maximum mode
Lock mode
Choice of °C or °F
Battery Indicator
Auto power off after 15 seconds

Extremely versatile

The RT-300 Dual Thermometer is very handy because it offers two functions in one: Infra-red measurement as well as avery accurate fold-out probe. Designed for food inspection, it has Food Zone indication: a green light will show if the food measured is less than 4°C or above 60°C. At other temperatures a red light will show.

Technical Specifications:

Temperature Range:

Infra-red: –55 + 250°C
Probe: –55 + 330°C

Accuracy:

Infra-red:
–33 0°C: ± 1°C
0 + 65°C: ± 1°C
65 + 200°C: ± 1.5% of reading

Probe:
<–5°C: ± 1°C
–5 + 65°C: ± 0.5°C
>65°C: ± 1% of reading

- Resolution: 0.2°C
- Dimensions: 23 • 38 • 190 mm

Battery: 2 • AAA 1.5V, min. 30 hours continuous use

Price: $126.50 GST Inclusive

Available Features



Thermochron iButton
Data Logger—2048 Logs
Price: $44.00 GST Inclusive

- Water resistant
- Meets UL#913 for intrinsically safe apparatus, approved under entity concept for use in Class I, Division 1, Group A,B,C and D Locations (application pending)
- Intervals: May be set from 1 minute to two hours.
- Two alarm points (max and min) may be set in software when starting the logger. Alarm status and time in alarm is shown when querying the logger from the computer.

This temperature data logger has all the features of a larger temperature datalogger, but is the size of a small coin cell battery. These temperature dataloggers are inexpensive, with a lifetime of 5-7 years. iButton dataloggers are water resistant and accurate to ±1°C between -30 to + 70°C.

Starter Kits:

1- iButton Data Logger
1– Reader Cable,blue dots
1 - Serial port or USB Adaptor
1 - Snap in fob
1 - PC Comp Software

Price: $165 GST Inclusive

Also available T-TEC datalogger software to also operate the Thermochrons. A starter kit, complete with software, Thermochron specific serial interface or USB adaptor and one Thermochron data logger, is also available in the kit.

T-TEC Software for T-TEC data loggers

The T-TEC software program offers an outstanding range of features and facilities for operating the data loggers and for designing and printing the graphs. This software works well with all T-TEC data loggers.

T-TEC Software can work with both T-TEC and thermochron loggers!

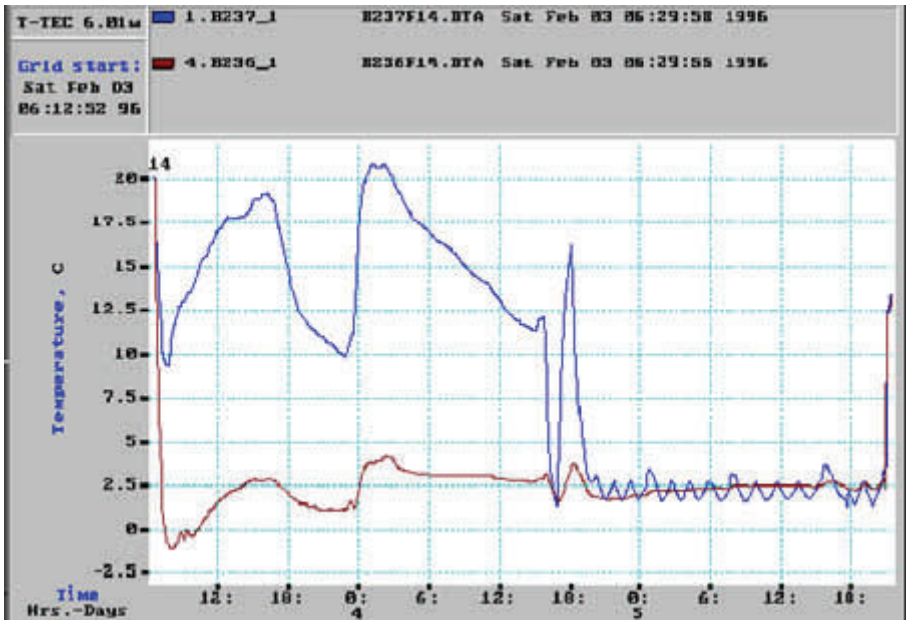


Figure 1. For Example of a graph with 2 data loggers monitoring Olive Oil Storage. Blue Line measures the internal temperature of Storage Facility and Red Line measures external storage facility

Starter Kit: DS T-Tec 100
Data Logger—2048 Logs

Price: $165 GST Inclusive

Extra Thermochron iButton Data Loggers—2048 Logs

Price: $44 GST Inclusive

Digital pH Meter
Catalogue # PH5011 or PH5011A


PH5011

Features:

1. Fast response combined with High Accuracy.
2. Lightweight and compact.
3. Splash-proof membrane keypad.
4. Electrode can be extended up to 80mm.
5. Pocket clip moulded on the rear of the case.
6. Complete kit with electrode, screwdriver, battery, carrying case, standard solution and operating manual for use.

Specification:

Dimensions:
Meter: 158 x 40 x 34 mm **Carrying case:** 165 x 100 x 40 mm

Model Number	pH	Range	Accuracy	Resolution	ATC	Battery
PH5011	Yes	0—14.0	0.2pH@25C	0.1pH	No	9V
PH5011A	Yes	0—14.0	0.2pH@25C	0.1pH	Yes	9V

Model PH5011 PRICE: $88 GST Inclusive
Model PH5011A PRICE: $99 GST Inclusive

Salt Refractometers

Salt Refractometers measure salt content in parts per thousand (ppt) and specific gravity or percent salinity, depending on model. Use to measure salt concentration of water or brine.



Model Number	Range	Resolution	Accuracy	ATC
CZ-81150-22	0-28% Salinity	0.2%	+/- 0.2%	No

PRICE: $295 GST Inclusive

TABLE OLIVE Starter Cultures—Available Soon

Microbiological Testing - Table Olives

A minimum of 100 grams of product is required for Microbiological Analysis
A Testing Kit is available on request—$22 GST Inclusive
Kit Consists of:-
Esky ,6 Sampling Containers, Freezer Pack and return Courier Prepaid Label.
A Micro Request Form can be downloaded from www.olivecare.com.au or by email grusso@olivecare.com.au

TEST	COST Batch Testing Method GST Inc	TYPE OF HAZARD	Olives in Processing Tanks - Brine -	Processed Olives in Packed Brine - Olives -	Processed Pasteurised Olives - Packed -	Processed Dried Olives - Loose Olives -
M10.1 Lactic Acid Bacteria	$23.10	Quality Hazard (Indicates if Fermentation is occurring)	**YES**	**YES**		
M13.2 Listeria Aust Std Method	$30.25	Food Safety Hazard		**YES**		**YES**
M18.3 Staphylococci Coagulase +ve	$27.50	Food Safety Hazard (Pathogenic)		**YES**		**YES**
M2.1 SPC	$13.20					
M24.2 Moulds & Yeast	$24.20	Food Safety & Food Quality Hazards	**YES**	**YES**	**YES**	**YES**
M4.1 Anaerobic Count Mesophiles	$25.30	Food Quality Hazard				
M7.1 Clostridium perfringens spread plate	$26.40	Food Safety Hazard		**YES**	**YES**	
M8.8 Coliforms E. coli Petrifilm	$17.60	Food Safety Hazard (Fecal Cont)		**YES**	**YES**	
M9.3 Entero bacteriaceae Pour Plate	$24.20	Food Safety Hazard	**YES**	**YES**		
M2.1W SPC Potable Water 1 Temp	$16.50	Food Safety & Food Quality Hazards				
Salmonella		Food Safety Hazard				
Water Activity						**YES**

Chemical Residue Testing - Table Olives & Olive Oil

A minimum of 1000 grams of product is required for Chemical Residue Analysis
A Testing Kit is available on request—$22 GST Inclusive
A Laboratory Sample Preparation Fee of $22 also applies only for Chemical residue Testing
Kit Consists of:-
Esky ,6 Sampling Containers, Freezer Pack and return Courier Prepaid Label.
A Chemical Residue Analysis Request Form can be downloaded from www.olivecare.com.au or by email grusso@olivecare.com.au

Chemical Analysis

Method Code:	**Analysis Type**	**Analytical Fee GST Inclusive**
CR06.1	OC, OP, SP (R3)	$198.00
Chemical Analysis Other:		
ESMH2.1	Heavy Metals—Lead, Mercury, Cadmium & Arsenic	$56.10
CF18.1	Free Fatty Acid—on Oil	$27.50
CF23	Peroxidase Activity	$36.30
CF24	pH	$19.80
CF59.1	Peroxide Value Rancidity of Fats & Oils	$56.10
CF68.1	Fatty Acid Composition	$93.50

Shelf Life Testing
- Table Olives, Tapenade, Olive Oil & Other Olive Products

Shelf Life Testing can be arranged
Please contact Email for further details grusso@olivecare.com.au

POA

GROVE SERVICES AVAILABLE

- Provided by R. Marcelo Berlanda

Grove management: Establish a calendar of tasks and priorities to reduce costs and improve profits. Step by step plan with a description of standard procedures can be prepared if that is required. (annual package)

Pest and disease monitoring and control: Pests and diseases have a negative impact on crops and profits, it is important to apply monitoring techniques to establish the status of the pest/disease and the optimum time for using the control methods. This allows efficient use of resources and increases the chances of successfully control the pest/disease. A motoring program is produced together with a control strategy. (annual package)

Irrigation management to increase efficiency an save water without affecting yields: Given the current climatic conditions today, we need to be extremely careful with our water consumption to avoid wasting such a valuable resource. The are different irrigation strategies that can be applied to achieve maximum efficiency, reduce waste and maintain high yields.

Nutrient management to achieve maximum yields. A nutrient management program can be developed to suit each grove, variety and soil type. Olive trees have different nutrient requirements at different times of the year and the application method plays a crucial role on the results.
(annual package)

Pruning strategies to suit different harvesting methods. It is important to have standard procedures for pruning that can be applied to suit each grove and variety.

Flower Monitoring and Fruit Set Assessment: It is important to identify the percentages of perfect flowers for each variety and based on that information it is possible to establish whether there is a potential pollination issue and take the necessary steps to fix it. Fruit set is affected by pollination and weather conditions, it is possible to manage the tree and other factors to obtain optimum fruit set. A monitoring procedure can be prepared for each farm and plan can be established to increase fruit set to the optimum for each variety.
(annual package)

Crop forecast: Is now one of the most useful tools to manage an olive grove, it allows the manager to make decisions on fertilizer application, water management, pruning, harvesting and processing methods. There is a method that can be used to estimate the yield for each variety.
(annual package)

Oil accumulation and moisture dynamics in the fruit: These are parameters which have a direct impact on profits, moisture in the fruit will not only dictate the amount of oil that will be obtained from a grove, but can also tell us how much oil can be recovered during the processing phase.
A monitoring system can be specifically designed for each grove so it is possible to manage the key factors accordingly and obtain optimum results.
(annual package)

Establish the optimum harvest time for each variety: This factor alone can play and important role at the time of harvesting and processing by affecting efficiency of the harvester and also the processing equipment. A monitoring program can be put in place to enable the grove manager to define the best time to start harvesting and obtain maximum yields therefore increasing profits.

Achieve maximum harvesting efficiency: Harvester set up is a key factor to achieve high efficiency. I can establish the best configuration for each variety and tree shape. There is also a new management tool that can increase the efficiency of most harvester machines up to 5%.

Olive oil processing : In the last couple of years there have been interesting changes in oil extraction techniques and equipment. There are some products that can be used to increase the extraction efficiency without affecting oil quality or its organoleptic characteristics. It is possible to run trials to test the products and evaluate their impact on costs and extraction efficiency.

PRICE: $88/Hour GST Inclusive (Traveling & Accommodation Charges apply if applicable)

Contact grusso@olivecare.com.au for further information

FOOD SAFETY
- HACCP, Approved Supplier Programs & Food Safety Program for Olive Oil & Table Olive Production

Price:
$880 GST Inc
3 Day Training

WHAT IS HACCP - Hazard Analysis and Critical Control Training Workshop

Do you know:-

· What hazard analysis is?
· What a hazard is?
· What a critical control point is and how to control it?
· How to monitor the critical control point?
· What to do if something goes wrong?
· How to keep a record of your system?

If not …

…then contact Gino Russo at OliveCare Australia on 0439 671 578 or
email haccptraining@olivecare.com.au
He will be able to advise you when the next 3 day course is.

Who should attend …

…it is the business owner/proprietor's responsibility to carry out and implement the system, therefore it is preferable for the proprietor/manager to attend, however all food handlers are welcome, particularly if they are responsible for some part of the system.

Understanding HACCP in Agriculture …

Agriculture forms the starting point for the Food "Supply Chain", which is quite often a long and complex system in today's challenging marketplace. Whilst legislation generally governs the scope and purpose of Food Safety within any given agricultural operation, it is inevitably the moral obligation of those producing, harvesting, processing, packing, transporting and selling foods to ensure they are safe for consumption. As science has come to play an even larger part within Agricultural Food Safety Management Programs, HACCP is being implemented at an ever increasing rate. It is of paramount importance that those involved in the many varied facets of Agricultural industries are aware of the latest information relating to controlling potential hazards within any given Food Safety Management System.
Understanding HACCP, its applications, scope and purpose within all sectors of agricultural industries from Oil or Table Olive bottling operations to Olive Oil or Table Olive processors;

• Considering water quality (salt and fresh) as a major defining factor in modern agricultural industries;

• Accepting newly discovered tolerances for chemical and bacterial migration;

• Writing new Food Safety Management Programs, including HACCP;

• Maintaining existing Food Safety Management Programs at an exceptionally high level;

• Providing a due diligence approach to agricultural practices regarding Food Safety;

• Keeping up to date with the latest trends in International Food Safety Management;

• Food Safety Training right through from the novice to well-seasoned agricultural practitioners;

• The way agricultural safe food practices effect the food supply chain;

• Food Safety practices that enhance Food Quality Systems and improve Business Management practices.

FOOD SAFETY
- HACCP, Approved Supplier Programs & Food Safety Program for Olive Oil & Table Olive Production

Price:
$330 GST Inc
1 Day Training

OLIVE CARE APPROVED SUPPLIER PROGRAM

The Approved Supplier Requirement Systems for the Australian Olive Industry course provides you with the skills and knowledge to implement a Quality Assurance program in your own operation.
The course is a **one day program** that covers:

· product and handling specifications;
· product identification and traceability
· staff training & Grove Plan
· controlling quality hazards
· controlling food safety hazards; and
· reviewing practices.

You are supplied with your own reference manual and a set of sample templates that you can photocopy or customize for your own operation. The course is delivered by trained staff that have in depth knowledge of Olive Oil or Table Olive Production.

Also Available:

Price:
$220 GST Inc
7 Lessons

ELECTRONIC—OLIVE CARE APPROVED SUPPLIER

OliveCare Preferred Supplier Training can be offered by Electronic Delivery for those that have no spare time to attend a course. You have 12 months to complete a 7 Lesson Electronic Course.

A Lesson at a time can be E mailed to you to read and complete a quiz, simply return it to OliveCare Australia when you have finished and the next lesson will be emailed.

The Approved Supplier Requirement Systems for the Australian Olive Industry course provides you with the skills and knowledge to implement a Quality Assurance program in your own operation.
The
electronic course consists of 7 lessons that covers:

· product and handling specifications;
· product identification and traceability
· staff training & Grove Plan
· controlling quality hazards
· controlling food safety hazards; and
· reviewing practices.

You are supplied with your own reference manual and a set of sample templates that you can photocopy or customize for your own operation. The course is delivered by trained staff that have in depth knowledge of Olive Oil or Table Olive Production. Once completing the 7 Lessons you will be given a Certificate of Attendance.

On Completion its up to you to implement and have your Processor Verify & Validate
your implementation.

FOOD SAFETY
- HACCP, Approved Supplier Programs & Food Safety Program for Olive Oil & Table Olive Production

FOOD SAFETY PLANS

A Generic HACCP Plan has been developed **for Olive Oil Extraction Process for a 2 or 3 Phase Processing Plant**

The Generic HACCP Plan has the following included:

- Definitions
- Purpose and Scope
- HACCP Team Members
- Determining Points of Control
- Flow Diagram of the Olive Oil Processing Plant
- A Hazard Analysis Report covering the following steps

    - Receival to Transport of the Final Product

- A HACCP Audit Table
- A HACCP Verification Schedule
- A HACCP Review
- End Product Testing Schedule

Price:
$990 GST Inclusive
Electronic Format
(Free updates for 12 mths)

A Generic HACCP Plan has been developed **for Table Olive Production**

The Generic HACCP Plan has the following included:

- Definitions
- Purpose and Scope
- HACCP Team Members
- Determining Points of Control
- Flow Diagram of the Table Olive Processing Plant
- A Hazard Analysis Report covering the following steps

    - Receival to Transport of the Final Product

- A HACCP Audit Table
- A HACCP Verification Schedule
- A HACCP Review
- End Product Testing Schedule

Price:
$1100 GST Inclusive
Electronic Format
(Free updates for 12 mths)

ALSO AVAILABLE

Development
Implementation
Maintenance of a Food Safety Plan

POA

FOOD SAFETY
- HACCP,
- Approved Supplier Programs
- Food Safety Program Implementation

TRAINING:

- Olive Care Australia Approved Supplier Training $330
- Fresh Care Approved Supplier Training POA
- HACCP Training $880
- Internal & 2nd Party Auditor Training $550
- Introduction to HACCP for Table Olive Production Methods $495
- How to develop a Food Safety Plan $$1650 (includes a 3rd Party HACCP Audit)

TABLE OLIVE FERMENTATION TANKS

The Newell Group

Diversity in Composite Reinforced Plastic Manufacturing





Olive Pickling Vats

These vessels are custom designed and built to achieve top quality results.
They have a corrosion resistant interior lining to handle caustic solutions.
Each vessel is post cured to neutrality to provide food grade quality.
All tanks have a smooth internal mirror finish which has been fabricated using our proprietary process.

The following sizes are available, please note olive tonnage is only approximate:

Volume
Dimensions

16700 L Vats = 11.2 tonne of olives

3500mm Dia x 1800mm High

13500 L Vats = 9 tonne of olives

3200mm Dia x 1800mm High

9000 L Vats = 6 tonne of olives

3200mm Dia x 1200mm High

6000 L Vats = 4 tonne of olives

2650mm Dia x 1200mm High

4700 L Vats = 3 tonne of olives

2350mm Dia x 1200mm High

2200 L Vats = 1.5 tonne of olives

1855mm Dia x 900mm High

1180 L Vats = 0.8 tonne of olives

1500mm Dia x 775mm High



Salt Inducer Funnel



Sluice Gate Valve



16kl Olive Vat



Liquid strainer



Sump



Flange on sump

For more information on olive processing, click on the links below:
www.thenewellgroup.com.au

WEB LINKS

FSANZ; www.foodstandards.gov.au

www.oliveskills.com.au

www.olivecare.com.au

www.australiantableolives.com.au

www.tableolives.com.au

www.tableolives.com

www.noahaustralia.com.au

www.olivedirectory.com.au

www.thenewellgroup.com.au

APPROVED SUPPLIERS of SERVICES or GOODS to OLIVE CARE AUSTRALIA PTY LTD

www.thenewellgroup.com.au - Table Olive Fermentation Tanks

www.riversinsurance.com.au - Public & Product Liability Insurance—Grove Insurance

www.sci-qual.com.au - 3 Party Accreditation Auditing Body