

**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



**AVAILABLE FROM**



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# Electronic Pen Shaped Multi Purpose Thermometer

Catalogue # (RT-600)

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## 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 a very 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

- 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  $\pm 1^{\circ}\text{C}$  between  $-30$  to  $+70^{\circ}\text{C}$ .

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.



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

### Starter Kits:

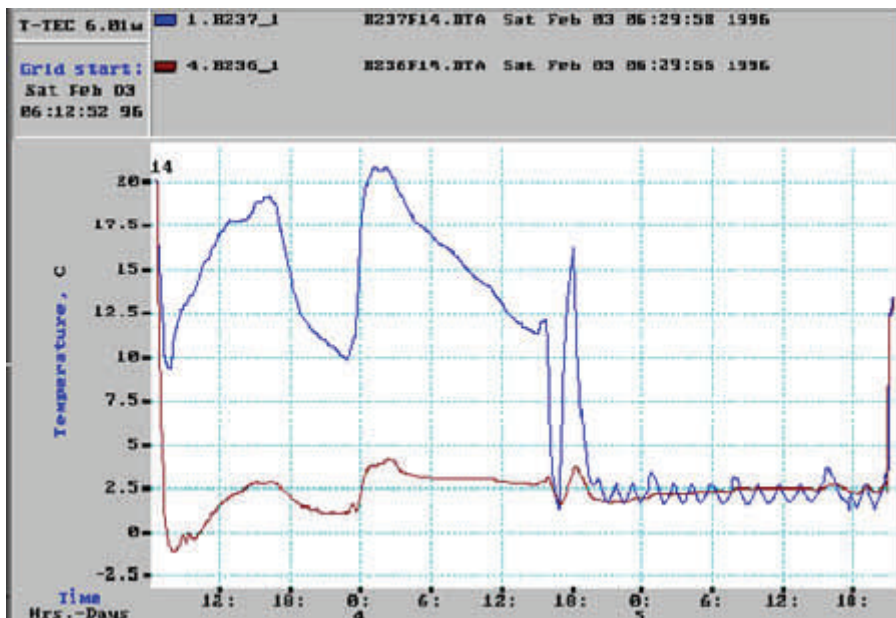
- 1- iButton Data Logger
- 1- Reader Cable, blue dots
- 1 - Serial port or USB Adaptor
- 1 - Snap in fob
- 1 - PC Comp Software

**Price: \$165 GST Inclusive**

## 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

## 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](http://www.olivecare.com.au) or by email [grusso@olivecare.com.au](mailto: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 -
<b>M10.1 Lactic Acid Bacteria</b>	\$23.10	Quality Hazard (Indicates if Fermentation is occurring)	YES	YES		
<b>M13.2 Listeria Aust Std Method</b>	\$30.25	Food Safety Hazard		YES		YES
<b>M18.3 Staphylococci Coagulase +ve</b>	\$27.50	Food Safety Hazard (Pathogenic)		YES		YES
<b>M2.1 SPC</b>	\$13.20					
<b>M24.2 Moulds &amp; Yeast</b>	\$24.20	Food Safety & Food Quality Hazards	YES	YES	YES	YES
<b>M4.1 Anaerobic Count Mesophiles</b>	\$25.30	Food Quality Hazard				
<b>M7.1 Clostridium perfringens spread plate</b>	\$26.40	Food Safety Hazard		YES	YES	
<b>M8.8 Coliforms E. coli Petrifilm</b>	\$17.60	Food Safety Hazard (Fecal Cont)		YES	YES	
<b>M9.3 Enterobacteriaceae Pour Plate</b>	\$24.20	Food Safety Hazard	YES	YES		
<b>M2.1W SPC Potable Water 1 Temp</b>	\$16.50	Food Safety & Food Quality Hazards				
<b>Salmonella</b>		Food Safety Hazard				YES
<b>Water Activity</b>						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](http://www.olivecare.com.au) or by email [grusso@olivecare.com.au](mailto: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**

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Shelf Life Testing can be arranged

Please contact Email for further details [grusso@olivecare.com.au](mailto:grusso@olivecare.com.au)

POA

- **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 monitoring program is produced together with a control strategy. (annual package)

**Irrigation management** to increase efficiency and 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. There 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 an 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](mailto:grusso@olivecare.com.au) for further information**

## FOOD SAFETY

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

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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](mailto: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

- Reveal 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

- Reveal 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



Sluce 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](http://www.thenewellgroup.com.au)

# WEB LINKS

FSANZ; [www.foodstandards.gov.au](http://www.foodstandards.gov.au)

[www.oliveskills.com.au](http://www.oliveskills.com.au)

[www.olivecare.com.au](http://www.olivecare.com.au)

[www.australianoliveoil.com.au](http://www.australianoliveoil.com.au)

[www.tableolives.com.au](http://www.tableolives.com.au)

[www.tableolives.com](http://www.tableolives.com)

[www.noahaustralia.com.au](http://www.noahaustralia.com.au)

[www.olivedirectory.com.au](http://www.olivedirectory.com.au)

[www.thenewellgroup.com.au](http://www.thenewellgroup.com.au)

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

[www.thenewellgroup.com.au](http://www.thenewellgroup.com.au) - Table Olive Fermentation Tanks

[www.riversinsurance.com.au](http://www.riversinsurance.com.au) - Public & Product Liability Insurance—Grove Insurance

[www.sci-qual.com.au](http://www.sci-qual.com.au) - 3 Party Accreditation Auditing Body