

Strathbogie Ranges Estate

SPECIALIST OLIVE OIL PROCESSORS for the boutique grower

Price List 2010



Strathbogie Ranges Estate ABN 60 828 474 062
PO Box 794 Mansfield Victoria 3724 Australia
2805 Mansfield - Euroa Road, Merton
Mobile 0448 22 44 00
Fax 03 5778 7403
admin@strathbogierangesestate.com.au
www.strathbogierangesestate.com.au

About the Processor

Strathbogie Ranges Estate offers processing with a FIMO 3—5. This is a compact 3 phase commercial plant rated at 200 – 350kg per hour. Fruit is thoroughly washed and deleafed then taken through a hammer mill which breaks up the pit and flesh. The paste then enters the malaxer. Once optimum conditions have been reached the paste is passed through a centrifuge to separate the oil from water and paste.

The oil is directly transferred into your containers.

Processing will occur within 12 hours and no more than 24 hours after harvest.

We currently run the processor on weekends only.

2010 Charges

Start up and clean up fee	\$150
Rate per 1000kg	\$250
Minimum batch	200kg
Maximum batch per weekend	2500kg

FAQs

What if I am a domestic grower with only a few trees which will produce under 200kg of fruit?

You will need to find other growers who have small quantities and combine your fruit to make up the 200kg. You won't be able to get oil just from your fruit, but it is still satisfying to know that you are using the fruit from your own trees.

OR phone and give us your details and we will see if we can coordinate with others who make an enquiry. Over the years we hope to have a network of domestic growers who may like to take advantage of this.

If harvest/processing is being combined with other growers then harvest will have to be at an agreed time amongst growers.

Can I save on the start up and clean up costs?

Yes – we need to coordinate with other batches so that they are back to back continuous runs. For example: If you have 1000kg of fruit and another grower brings in 2000kg of fruit then you would pay \$250 for your oil and \$75 the start up and clean up fee. Fee for oil is calculated at weigh in at the estate. It will mean, however, that you will have the tail end oil from the previous batch.

Note: If we cannot coordinate back to back continuous processing then you will need to pay the full \$150 start up and clean up fee.

Note: If your processing is going to take the full weekend making it not possible to arrange back to back continuous processing then you will need to pay the full \$150 start up and clean up fee.

What if I want my fruit processed as a stand alone batch?

This is fine. If you want your fruit to be processed stand alone which is ideal for the grower who is entering shows and wants oil from known fruit or for the organic grower then you will need to pay the \$150 start up and clean up fee as well as the pro rata charge of \$250 per 1000kg.

"...I like them all, but especially the Olive. For what it symbolizes, first of all, peace with its leaves and joy with its golden oil." Aldous Huxley

What to do

Process scheduling and delivery requirements can be arranged by contacting Claire Wallace on 0448 22 44 00. Calls will be returned after hours so please leave your after hours number if you reach message bank.

We will need the following details:

1. Date and time of harvest (if known). You will need to harvest as close as possible to processing—remember we currently process only on the weekends. We aim to process within 12 hours and no later than 24 hours of harvest.
2. The variety of fruit.
3. Estimate of total weight.
4. Whether you will be supplying your own oil containers. We can supply 18L drums with tap for \$15.00 each.
5. Whether you require stand alone processing or would like back to back continuous processing subject to this being arranged. For back to back continuous processing we will need to coordinate harvest and delivery of the fruit with you and the other growers.

Note: Please keep us updated with your harvesting program as we appreciate this can change with weather and harvesting issues.

Strathbogrie Ranges Estate

2805 Mansfield—Euroa Road Merton (4km from the turn off at Maroondah Hwy; farm is on the right)

Conditions

Olives must be in good condition and free from large debris. It is at the discretion of the processor to accept or decline fruit based on condition (eg disease). Penalties may apply for excessive leaf content.

Some varieties with high pit to flesh ratios can decrease processing rates and will not be subject to any discount.

Small batches can result in lower oil yields than test results and will not be subject to any discount.

Growers must adhere to spray withholding periods and use of approved chemicals for olives. All growers must sign a statement prior to processing of all batches that this has occurred. Random samples of oil may be taken for chemical residues.

If supplying your own containers for oil, you must ensure that they are food grade, clean, dry and ready to fill. If you do not provide suitable containers, new containers will be provided at a charge of \$15.00 per 18L container (includes tap).

Unless prior arrangements are made processing is to be paid for upon collection of oil.