

NEWSLETTER

Issue 112 – March 2026



Report from the Chair

Greetings Oliveti Members.

Harvest 2026 will soon be with us - I trust the weather and your trees behave this year and that you have a fantastic harvest! We look forward to hearing how successful your grove was through the 2026 Harvest Survey, which will be circulated in May/June.

A most interesting Field Day was held at Linda and Chris Smith's grove, "Olives on the Hill" Mangawhai on 1 March. We are extremely grateful to those members who host our Field Days and show us all their hard work from which we can all learn. I would encourage all members to make the effort to attend these days, when possible, but appreciate travel times can be a disincentive! We try to have these Days in a variety of locations through the year to enable good attendance.

Our 2026 AGM was also held on the field Day. The Chairman's and Treasurer's reports, financial information and draft Minutes were emailed to members mid month. The 2026 Committee membership is listed later in this Newsletter. Thank you to those willing to serve Oliveti in this way. We welcome Murray Thoms back on the Committee and farewell Iona Cameron-Smith. Members present encouraged the Committee to progress the proposed NP1 template, seek MPI exemption to enable those with an NP1 to bottle their own oil, and provide a certification process for approved oils.

Steve Price, President of Olives NZ (ONZ) and his wife Chris also attended the Field Day, and Neil Smith – Executive Member of ONZ gave us a presentation on the draft ONZ strategy. This will be circulated for comment shortly.

Delicious Nutritious Food Company (formerly Olivado, now part of Seeka) are welcomed as our newest Corporate Member, and northern members will be pleased to know olive pressing will be available for this season from DNFC. The Oliveti 2026 Press house schedule will be available shortly.

We all look forward to a successful season.

Ewen Hutchinson
Oliveti Chair

OLIVETI FIELD DAY "OLIVES ON THE HILL"

Mangawhai - Sun. 1 March 2026.

A warm welcome from your new Editor to this, the first Oliveti Newsletter of 2026. One of the aims of your committee is to share knowledge that helps lift productivity and our field days offer an excellent opportunity to see first-hand how improved grove health can raise yields and improve quality and consistency.



We were indeed fortunate to share the day with Linda and Chris Smith of Olives on the Hill – Mangawhai, and their son Neil who is Manager of Allpress Olives Groves – Waiheke. Neil has spent several years contract harvesting and pruning olive groves around New Zealand and become one of New Zealand’s foremost experts on grove rehabilitation and management and consequently, was invited to become an Executive member of Olives New Zealand.

Linda shared their story about how they got into the olive business (see article below), and we were also pleased to welcome Olives New Zealand President - Steve Price and his wife Chris who along with Neil – shared an in depth look at **Olives New Zealand’s** (ONZ) Draft Strategic Plan.

We then held our **Oliveti Annual General Meeting** followed by a “Grove Tour”.

Your 2026 Oliveti Committee contact details:

Chairperson	Ewen Hutchinson	info@oliveti.co.nz	021 770919
Secretary	Ann Clemance	secretary@oliveti.co.nz	027 2416043
Treasurer	John Pearson	treasurer@oliveti.co.nz	021 902330
Committee Members:			
	Ban Aldin	banaldin@xtra.co.nz	021 2699991
	Adrienne Gilmore	adrienz@icloud.com	027 7333890
	Anaru Moa	andy@fnitm.co.nz	027 3633202
	Murray Thoms	murraythomsnz@gmail.com	021 990608

MARCH GROVE UPDATE:

A brief summary of reports from those members present for the AGM

Steve and Chris Price (ONZ) – Masterton, Wairarapa: 4000 Trees and usually produces 300-400 Litres. Experienced lots of storms and bad weather this last season. All up “A difficult year”.

Anaru and Danielle Moa - Maungonui: Anaru pretty upbeat and planning to have their first picking (Leccino) next weekend so they can beat the local peacocks who are already eyeing the olives.....

Ann Clemance - Maungonui: Have just acquired a new 50kg/hr Turkish press from Linda and Chris of Grove Supply and finishing the fitout of their Air-conditioned Pressroom. Expecting to commence offering pressing services shortly.

Cushla and Roger Milina - Hikurangi: Converting some of the property from Dairy and so far have planted around 3000 J5 trees. Looking to plant a further 2000 shortly which will make it one of the largest groves in Northland. “Early days” says Roger...

Murray Thoms – Kumeu (West-Auckland): Looking forward to a good “On Year” with plenty of fruit on the trees. This follows a “No Harvest” in 2025. Expect to harvest late April/early May.

Neil Smith (ONZ) – Waiheke: will likely commence pick mid-March or later.

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NEW ZEALAND OLIVE INDUSTRY DRAFT STRATEGY

An Overview – presented by Steve Price and Neil Smith ONZ

Speaking to the “Draft Strategy” notes (attached), Neil and Steve outlined the rationale for ONZ embarking on a Strategic Plan. Simply put - a good industry plan does three things: It aligns people, focuses effort and strengthens the sector’s credibility with partners, funders, and consumers.

New Zealand’s olive sector is boutique, high-quality, and geographically dispersed. That creates both opportunity and vulnerability. ONZ’s first initiative was to invite all members of the olive industry — groups, growers, processors, and enthusiasts — to participate in a survey and provide feedback in order to gather common

goals, priorities, and feedback across the sector. (*Oliveti participated in this*). This was followed by a Strategy workshop held in October 2025.

After completion of this consultation, five pillars were established that now form the basis of an Industry Strategic Plan.

The five pillars are:

1. **Sustainability** – Demonstrate commercial value and viability in olive production.
 - *Develop clear business and ownership models*
 - *Improve financial understanding through breakeven and cost forecasting tools.*
 - *Support confidence for investors, landowners, and new entrants.*
2. **Collaboration** - Strengthen collective industry and marketing identity.
 - *Encourage shared production and single-label or co-branded initiatives.*
 - *Partner with other premium NZ food producers.*
 - *Explore shared machinery, services, and cross-industry integration.*
 - *Support product diversification beyond EVOO.*
3. **Production** - Lift productivity through improve grove health, productivity and consistency.
 - *Promote best-practice grove management through education and case studies.*
 - *Target underperforming groves for revitalisation.*
 - *Increase yields and reduce costs using technology (e.g. monitoring tools).*
 - *Support cooperative grower arrangements and long-term contracts.*
 - *Invest in R&D for fungal protection and regenerative systems.*
4. **Infrastructure** - Build capacity and resilience across the value chain.
 - *Address contractor shortages via training and apprenticeships.*
 - *Attract skills from related industries (e.g. arborists).*
 - *Promote shared-use pruning and harvesting equipment.*
 - *Develop a national processing registry.*
 - *Improve visibility and coordination through a central industry website.*
5. **Marketing** - Expand consumer awareness and industry recognition.
 - Consumer-focused:**
 - *Understand buyer profiles and price sensitivity.*
 - *Highlight health benefits, freshness, local production, and grower stories.*
 - *Engage tourism, chefs, food media, and education programmes.*
 - Industry-focused:**
 - *Promote the olive sector as a viable investment opportunity.*
 - *Strengthen supermarket engagement*
 - *Build partnerships with universities and research organisations.*

This strategic plan now forms the commitment from the industry to move forward together. It will create momentum, build trust, and give all participants – from small lifestyle groves to large commercial producers – a sense of belonging in a shared future.

Your Oliveti Northland Inc executive is actively working with ONZ to leverage our involvement in this industry process. Please contact our Chair - Ewen Hutchinson with your feedback: info@oliveti.co.nz

FROM BIKE RIDE TO OLIVE GROVE: The Story of Linda and Chris Smith

When Linda and Chris Smith bought what is now known as **Olives on the Hill** in 2012, they had no intention of entering the olive oil industry. Their journey began instead with a casual bike ride—one of those vineyard-to-vineyard tours around Mangawhai that are more about leisure than life-changing decisions. That day, however, would quietly set the course for the next decade of their lives.

The ride took them first to Cove Road, where they visited what is now Cove Olives. There, they met the grower who had planted extensive olive trees in the area, including where Olives on the Hill is today. Linda and Chris knew very little about olive oil at the time, but they joined a tasting group and found the experience unexpectedly engaging. From there, the group continued on to Echo Valley Olives, home to Don Windley, a long-time member of Oliveti and by the time they left were becoming increasingly fascinated with olives and olive oil.



As they cycled on, they passed by a weathered sign "Olive Block for Sale." Linda immediately suggested they should take it on. Chris was unconvinced and it was some three months later they agreed to purchase the first half of that grove.

The property was largely undeveloped with no house and the olive trees overgrown and enormous. They were in fact so dense that it was impossible to see down the rows. Despite their size, the trees were actually heavily laden with fruit

and so with very little prior experience, Linda and Chris found themselves facing a steep learning curve.

Help came in the form of Andrew Taylor, who was then president of Olives New Zealand and working as a contract harvester. As he harvested the trees, he instructed them on what needed cutting and shaping. Much of it was unfamiliar, but they followed his advice. Over time, their confidence grew, supported by the enthusiasm of their son Neil, who became deeply interested in what they were doing. Neil later went on to study horticulture at university and developed extensive expertise in olive growing, eventually pruning and harvesting groves throughout the country. His knowledge would become a cornerstone of the family's operation.

The Smiths purchased the second half of the grove in 2013, built a house on the land, and gradually transformed the property into a functioning business. Over time, they have subdivided the property, reducing the grove to about 700 trees. Most of these are Frantoio and Leccino varieties, with a small number of Manzanilla and Pendolino trees. Frantoio has proven to be the most reliable in both yield and oil quality, while Leccino although producing oil that Linda particularly enjoys, has been far more susceptible to disease and inconsistent cropping in their local conditions.

Managing production has required constant adaptation. The Smiths have worked hard to avoid the bi-annual bearing common in olive trees and with reasonable success until extreme weather events intervened. A major cyclone followed by prolonged wet conditions caused the grove to sit in sodden soil for nearly 18 months. The land's clay base and underlying hard pan prevented adequate drainage, stressing the trees severely. Some varieties, particularly Leccino, failed miserably and had to be pollarded for a second time.



The result of these stresses was a very poor harvest last year, followed by an unusually large crop this year. As Neil explained, olives fruit on the previous season's growth. In a heavy crop year, trees devote their energy to fruit rather than producing new growth, reducing the potential yield for the following season. While nitrogen application can help stimulate growth, the Smiths' soil is already nutrient-rich, and the real challenge lies in root access and drainage rather than fertiliser alone.

Pruning, they have learned, is central to long-term grove health. Without consistent new growth, future fruiting potential declines. Managing this balance—ensuring sufficient foliage while encouraging extension growth—has become a key focus of their seasonal work.

Alongside growing olives, Linda and Chris have steadily expanded the business side of their operation. They began selling extra virgin olive oil online in 2012 and have expanded their offering to infused olive oils and table olives and became involved in a local market in which Chris was one of the founding stall holders. This year, they have stepped back from market trading to focus on online and gate sales, which has given them back their weekends.

As testament to their continued success, the Smiths have received awards in the New Zealand Extra Virgin Olive Oil Awards every year since Olives on the Hill began in 2012.

Grove Supply Company

In 2017, another opportunity arose when John Bishop, owner of a business then known as Coast-to-Coast Trading, decided to retire. He emailed local contacts asking if anyone was interested in buying the business. True to form, Linda saw potential, and the Smiths acquired it. While many of the existing customers were based in the north, the business has since expanded nationwide, supplying growers from Kaitaia in the Far North to Cromwell in the South.

The company now imports a wide range of olive-growing and processing equipment, primarily from Italy, but also from Greece, Slovenia, and Turkey. Their

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offerings include presses, fustis and storage tanks, harvesting equipment, pumps, filters, nets, and taps, as well as fruit-processing equipment for crops such as apples. More recently, they began importing small-scale olive presses capable of processing 50 kilograms per hour. These machines are proving valuable for small growers, shared use among neighbouring groves or possibly as a separate agrumato press for larger commercial processors.

Beyond commercial success, Linda and Chris see their work as part of a broader commitment to the New Zealand olive industry. They have sponsored both Oliveti www.oliveti.co.nz

and Olives New Zealand, not only to promote their business but to support the sector as a whole. Linda believes New Zealand has the potential to produce world-class olive oil - not in the volumes of Mediterranean countries, but with a strong focus on quality.

For the Smiths, olives have become far more than a business. What began as a chance discovery on a bike ride has grown into a deeply rooted family enterprise, shaped by learning, resilience, and a genuine passion for the land and the industry they have helped to nurture.

GLOBAL OLIVE OIL PRODUCTION HITS RECORD 3.5M TONS



*By Paolo DeAndreis
Olive Oil Times*

After two disastrous years in 2022 and 2023, the 2024/2025 season delivered the highest olive oil volumes ever recorded. According to a new report, global olive oil production for the 2024/2025 crop year is forecast at 3.507 million tons. While still provisional, the figure already surpasses the previous record set in 2021/2022, when producers harvested 3.415 million tons.

The estimate is also well above the five-year average of 3.005 million tons and nearly 36 percent higher than the reduced output seen in the 2023/2024 campaign.

Citing European Commission data, the report published by Spain's Agrobank in collaboration with the Olive Oil World Congress (OOWC) also confirms the steady expansion of olive oil production outside the European Union.

In 2024/2025, non-EU producers accounted for 40 percent of global output. International Olive Council data show that the share was below 33 percent as recently as 2021/2022. The report's authors note that 58 countries across five continents now produce olive oil, including newer entrants such as El Salvador, Ethiopia, Kuwait, Uzbekistan, Azerbaijan and North Macedonia.



While olive oil is shipped around the world, the expansion of newly planted and increasingly productive groves in emerging regions points to potential yield improvements over the medium term.

Another key trend highlighted in the report is the rise in consumption in non-producing countries, which now account for roughly 30 percent of global demand. Olive oil in these markets typically sells at higher prices and is often positioned in premium segments.

Across the Mediterranean, nearly 90 percent of olive oil sales move through large retailers, with 60 to 70 percent sold under private-label brands. Most of this volume does not belong to higher-quality categories.

The report estimates that just five percent of Mediterranean sales fall into the higher-quality segment. This share has stabilized and is growing slightly each year, forming a niche for specialist producers and a tool for retailers looking to stand out through gourmet lines.

The authors acknowledge that global olive oil consumption has recently flattened or declined. European Commission data show that, after years of steady growth beginning in 2015, demand stabilized at around 3 million tons before softening in the last few campaigns.

Both EU and non-EU markets contribute to this trend: EU consumption for 2024/2025 is projected at 1.42 million tons, while non-EU markets are expected to reach 1.64 million tons, reflecting only modest gains. The data point to a mature global market undergoing short-term demand adjustments shaped by supply chain efficiency, food cultures and the pricing of competing commodities.

Focusing on Spain, the report confirms the country once again leads global production in 2024/2025. Spain's olive-growing area spans 2.7 million hectares — part of the roughly 11.7 million hectares planted worldwide.

Approximately 400,000 people in Spain own olive groves, with 69 percent located in rainfed, low-yield or sloping areas.

Alongside its vast traditional groves, Spain has driven the global expansion of irrigated intensive and super-intensive systems. These orchards — concentrated in Andalusia and Extremadura — achieve mechanized harvesting rates above 90 percent and densities of 1,600 to 2,000 trees per hectare.

Such approaches are increasingly adopted worldwide, often paired with advanced farming technologies. Water availability remains a key constraint, but in Spain, tools such as GPS-guided planting and sensor-based irrigation now cover most cultivated areas.

According to the report, Spain's olive sector balances high productivity with structural challenges. Labour shortages and declining profitability in traditional groves continue to threaten historic landscapes and cultural heritage, the origins of some of the world's best olive oils.



PRE-HARVEST PREPARATION

Pre-harvest is a busy time on the groves and in the office with lots of preparation to do ... weed control, skirting the trees, spray withholding periods, bird control, cleaning, ordering or booking gear and contractors, reviewing your health and safety risk analysis and the list goes on.

Book, order or check your harvest resources (people and mechanical harvesters):

- **Harvest equipment** - service your branch shakers, nets, etc or if you are needing to replace them our preferred supplier is The Grove Supply Company.
- **The processor** - It is vital that you book your processor. Speed to process is critical, that is same day! If you are not booked and just turn up, your olives may be left until they can be fitted in. This increases the risk of oxidisation and could result in rancid oil which means it won't be EVOO. If your harvest is small, processors can often batch it with other small harvests, but they need to know when it is coming.
- **Transport** arrangements. Work with your neighbours or offer to pick their olives if they aren't!

What else

- Bird scaring devices (if birds are a problem)
- Crates
- Clean bulk containers - [click here](#) to see how to clean and check the sufficiency of these or order from The Grove Supply Co

- Stock levels of bottles - order with COMAG
- Stock level of labels – check your labels are correct before printing. [Labelling Guidelines](#)

Think now about storage and racking. You must rack off your oil to remove the settled sediment otherwise your oil will become contaminated and spoiled. If you are using stainless steel canisters for storing your processed EVOO, think ahead about how you will rack off this oil. Alternatively, your processor may offer a filtering service.

Sourced from ONZ Newsletter



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AUSTRALIA AND NEW ZEALAND PRODUCERS WARN HEALTH STAR RATINGS COULD UNDERCUT OLIVE OIL MESSAGING

Olive producers in Australia and New Zealand are raising concerns that the Health Star Rating (HSR) system could undermine years of consumer education about the health benefits of extra virgin olive oil.

The front-of-pack labelling scheme, introduced in 2014 as a voluntary measure, is now moving toward becoming mandatory after low uptake failed to meet government targets.

Following a food ministers' meeting on February 13, officials confirmed that HSR labels appear on just 39 percent of food packages in Australia and 36 percent in New Zealand—well below the 70 percent target set for November 2025. Ministers warned that the limited adoption has reduced the system's effectiveness and weakened consumer trust. As a result, Food Standards Australia New Zealand (FSANZ) has been asked to develop a proposal to incorporate HSR into the Australia New Zealand Food Standards Code, with two rounds of public consultation planned before any final decision.



The HSR system is designed to provide a simple visual guide to help shoppers compare the nutritional quality of similar packaged foods. However, ministers acknowledged that consumers frequently misunderstand how to use the ratings, particularly that the system is intended only for comparisons within the same food category.

For olive oil producers, the concern lies in how the HSR algorithm evaluates edible fats. The calculator places strong emphasis on saturated fat content, which results in extra virgin olive oil typically receiving a rating of around 3.5 stars. While this is higher than butter, palm oil and lard, which usually score about 2.0 stars, it is lower than oils such as canola or sunflower oil, which can score up to 4.5 stars due to their lower saturated fat levels.

Industry groups argue that this approach fails to reflect the full nutritional value of extra virgin olive oil. They say the system does not adequately account for monounsaturated fats or bioactive compounds such as polyphenols, sterols and tocopherols. Producers also point to extensive research linking regular consumption of extra virgin olive oil to cardiovascular and metabolic health benefits.



Extra virgin olive oil is closely associated with dietary patterns such as the Mediterranean diet and is being studied for potential benefits related to cognitive health, vascular health and reduced risk of certain cancers. Internationally, it is increasingly positioned as a public health food. In the United States, dietary guidelines highlight olive oil as part of healthy eating patterns, while the European

Food Safety Authority has authorised a health claim relating to olive oil polyphenols and protection of blood lipids from oxidative stress.

Industry representatives warn that mandatory HSR labelling in its current form could damage the olive oil sector. They argue that extra virgin olive oil is a minimally processed, nutrient-dense product that does not fit neatly into simplified rating systems focused on single nutrients. At a time when consumption of highly processed foods is rising, producers say extra virgin olive oil deserves recognition for its broader health profile rather than being disadvantaged by what they describe as crude measurement tools.

“In its current state, mandatory health star rating information for extra virgin olive oil will be a blow to our industry,” Southan warned.

“At a time when Australians are eating more processed food than ever, our industry provides an oil that is completely unrefined and nutrient-dense, gently squeezed from the flesh of an olive in its natural form,” he said. “It needs to be recognized that way.”



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COOKING WITH OLIVE OIL

A useful primer to assist members promotion of their Extra Virgin Olive Oil.

One of the most common questions about olive oil is whether it is suitable for cooking, especially at higher temperatures. Much of this concern centres on smoke point—the temperature at which a fat begins to break down and produce smoke. While smoke point is important, it is not the best indicator of an oil’s safety or healthfulness when heated. In fact, olive oil performs exceptionally well in cooking thanks to its stability and nutritional profile.

Smoke Point: What It Really Means

The smoke point of olive oil varies depending on the type. Extra virgin olive oil (EVOO) has a smoke point of around 190°C, while refined or “light” olive oils can reach up to 232°C. These temperatures place olive oil well within the range of many common cooking methods, including sautéing, roasting, and shallow frying.

Importantly, olive oil's smoke point compares favourably with many other widely used cooking fats. Butter and unrefined coconut oil, for example, have much lower smoke points, yet they are still commonly used in cooking. The takeaway is clear: olive oil is perfectly safe to cook with, even at moderately high temperatures.

Oxidative Stability Matters More Than Smoke Point

While smoke point indicates when an oil begins to burn, oxidative stability is a better measure of how an oil behaves under heat. Oxidative stability refers to an oil's resistance to breaking down when exposed to heat, oxygen, and light. When oils oxidize, they form harmful compounds that reduce both safety and nutritional value.



Extra virgin olive oil stands out for its oxidative stability. It is rich in antioxidants and monounsaturated fatty acids (MUFAs), which are far more stable under heat than polyunsaturated fats (PUFAs). Oils high in PUFAs, such as corn or vegetable oil, may have higher smoke points but break down more quickly when heated, producing significantly more harmful oxidation by-products.

Because EVOO is unrefined, it retains high levels of natural antioxidants that protect it during cooking. Studies comparing olive oil with vegetable oils have shown that olive oils resist oxidation longer and remain stable for extended cooking times, even during frying.

Does Heating Olive Oil Destroy Its Health Benefits?

Heating olive oil does reduce some of its aromatic and flavour compounds, which is why the taste of EVOO is often more pronounced when used raw or as a finishing oil. However, most of its key nutritional components remain largely intact during cooking.

Research shows that while some antioxidants and polyphenols decrease with prolonged heat exposure, important compounds such as oleic acid, sterols, and

squalene remain stable. Even after extended heating, olive oil retains much of its nutritional value, meaning it continues to offer health benefits when used in cooked dishes.

In short, cooking may soften olive oil's bold flavours, but it does not eliminate its healthful properties.

Practical Tips for Cooking with Olive Oil

To get the best results when cooking with olive oil, a few simple practices help preserve both flavour and quality:

- **Avoid excessive heat.** Heat olive oil until it shimmers but does not smoke. Once it begins to move easily in the pan and shows a slight sheen, it is hot enough to cook with.
- **Manage splatter.** Olive oil can splatter when cooking foods with high moisture content. Using a splatter screen can help prevent burns and mess.
- **Store it properly.** Keep olive oil in a cool, dark place, away from heat and sunlight, to protect its flavour and nutrients.
- **Use it fresh.** Unopened olive oil typically lasts 18–24 months, but once opened, it is best used within three months to avoid oxidation.

The Bottom Line

Olive oil—especially extra virgin olive oil—is not only safe for cooking but also one of the most stable and health-promoting fats you can use in the kitchen. When chosen, stored, and heated correctly, it delivers excellent performance, nutritional benefits, and versatility across a wide range of cooking applications.

ICAFOLIN – BAYER'S NEW HERBICIDE

The Next Glyphosate Alternative?

If you've heard whispers about Icafolin, Bayer's upcoming herbicide touted as a "fresh mode of action", you're not alone.

It's being framed—as these things often are—as a potential glyphosate alternative. That phrasing alone should make us pause for a moment. Alternative in what sense? Safer? Better? Or simply *new*?

Icafolin is Bayer's upcoming herbicide, promoted as a new "mode of action" and potential glyphosate alternative. Its core ingredient, Icafolin-methyl, belongs to a new chemical class (benzoylpyrazoles) that disrupts plant cell functions by inhibiting ACCase, but it isn't structurally similar to glyphosate or a direct substitute for home use. While marketed for broadacre agriculture with promises of improved resistance management, its safety and environmental impact remain largely unknown.

Early research shows Icafolin breaks down under ideal lab conditions, but real-world effects are uncertain, and long-term ecotoxicity, human exposure, and formulation data are missing. Regulatory reviews focus only on the active ingredient, not the commercial product.

Icafolin works differently from glyphosate, blocking an enzyme essential for plant growth. Despite being hailed as innovative, novelty doesn't guarantee safety or sustainability. In New Zealand, approval will take time, with limited information about residue levels in food or environmental impacts. Industry positioning may frame Icafolin as safer, but evidence is still insufficient, leaving key questions unanswered for growers and consumers.

Fast Facts: Icafolin at a Glance

- Chemical class: Benzoylpyrazole herbicide
- Active ingredient: Icafolin-methyl
- Mode of action: Plastidic homomeric ACCase inhibition
- Designed for: Resistance management in broadacre cropping
- Projected rollout: ~2028
- Regulatory status: Not yet approved in NZ
- Framed as: A potential glyphosate alternative
- Safety data: Limited, early-stage, not comprehensive

What's Missing from the Conversation?


We're not hearing much about:

- Impacts on soil organisms
- Effects on aquatic ecosystems
- Chronic exposure
- Metabolites beyond CO₂
- Interactions with commercial formulations
- Risks to workers and contractors
- Long-term human health data

These gaps matter.

New chemicals often look clean on paper—until they don't.

Originally published by: nomoreglyphosate.nz

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