

NEWSLETTER

Issue 113 – June 2026



Report from the Chair

Dear Oliveti Members.

Another olive harvest season is now behind us, and we can reflect on how our groves performed. Some members from the Far North have again reported good fruit and oil yields and more success in the Auckland region this year. However, others around Mangawhai again experienced bad weather during flowering with resultant poor crops.

Thank you to those who have sent in their annual returns. We are looking for: 1) total trees on grove, 2) number of trees harvested, 3) kg fruit pressed, 4) litres of oil produced. Please email info@oliveti.co.nz. These returns help us build a picture of olive production across Auckland and Northland.

With this year's harvest now behind us, attention turns to post-harvest fertiliser application and pruning – key jobs that will help set trees up well for the next season.

I encourage members to enter the 2026 Oliveti Oil Awards. Your entries must be received by 10 July. Judging will be on 18 July. Full details and entry forms can be found in this Newsletter. A big thanks to Murray Thoms for coordinating this on our behalf.

Your committee is currently developing a membership consultation/survey to be circulated early July. Your individual responses will help ensure the committee more fully understands our members needs and is better able to identify and prioritise the forms of support, activities and services you value most and help set the future direction of Oliveti. More details later in this newsletter.

Our next Field Day is on 2 August in Kerikeri where we are pleased to welcome Dr. Laurence Eyres – a food technologist and long-time Oliveti Awards Judge. Laurence will share his insights and expertise on olive oil with us. It is also hoped to have the award certificates available for presentation to members.

Please also note the opportunity to submit on the Health Star Ratings labelling requirements. – please see the Oliveti Informer - June 2026 emailed on 6 June for details.

This issue includes updates, practical growing information and news. Happy reading.

Ewen Hutchinson
Olivet Chair

OLIVETI MEMBER CONSULTATION

**Respond to the survey by 31 July 2026 & we waive your Sub for 2027
YOU SAVE \$85.00**

STRATEGY

In the March Newsletter, we featured an overview of the recently announced **NZ Olive Industry Draft Strategy** and resulting **Industry Strategic Plan** as presented by Steve Price – Chair of Olives New Zealand. In summary Olives New Zealand (ONZ) have established five pillars that will form the basis of this Industry Strategic Plan:

- **Sustainability**
- **Collaboration**
- **Production**
- **Infrastructure**
- **Marketing** – both Consumer and Industry focused

Oliveti is working with ONZ to leverage our involvement in this industry process.

STAGE ONE - Oliveti will shortly launch a **Member Consultation** to ensure our organisation continues to deliver the support, connection and value that members genuinely need. With growers ranging from small hobby groves and lifestyle blocks to larger commercial operations, the committee wants to make sure our activities remain relevant, practical and worthwhile for everyone. This consultation is designed to *help members identify and prioritise the forms of support, connection and value they most want from Oliveti in the future*, so we can focus our efforts where they will make the greatest difference. This will be in the form of both PDF and Word™ documents emailed to you later in June. Simply cut and paste or type in your response and email it back.

Your feedback will guide decisions about field days, technical advice, communication channels, promotional opportunities, the Olive Awards, and the wider services that help growers improve their practices, connect with one another and strengthen the regional olive community. It will also help us understand how well current offerings—such as newsletters, WhatsApp discussions, the Olive Trail, and access to trusted information—are meeting your needs.

To acknowledge the time you invest reading and responding to the Oliveti consultation document, **the Oliveti Committee has agreed to waive the member's 2027 annual membership fee of \$85.00 on receipt of a completed submission that is received on or before 31 July 2026.**

By taking a few minutes to participate and contribute, you will directly influence Oliveti's future direction and help ensure your membership continues to deliver meaningful value for not only you but for all our growers at whatever stage they are at in their olive journey.



Oliveti Olive Oil Awards 2026

For 2026 the annual Oliveti Olive Oil Awards judging process has been expanded to now allow those members who in addition to entering their oils in Oliveti Awards, may wish to have their qualifying extra virgin olive oil(s) **Officially Certified as EVOO**.

The new Oliveti EVOO sticker confirms your extra virgin olive oil has been certified in accordance with IOC standards to ensure olive oil quality, authenticity, and to help promote consumer trust in your brand.

For an olive oil to be classified as **Extra Virgin Olive Oil (EVOO)**, it must meet both **chemical** and **sensory** requirements.

Chemical Testing: In submitting your oil for the Oliveti Awards each entry must be accompanied by a copy of Chemical test results for each oil entered showing:

- **Free Fatty Acid (FFA)** levels have free acidity $\leq 0.8\%$ (as oleic acid)
- **Peroxide Value** $\leq 20\text{mEq Oxygen/kg}$

Sensory (Organoleptic) testing: This is conducted as part of the Awards process by a panel of tasters trained to IOC standards and who assess the positive and negative attributes of the olive oil to determine the quality and classification of the oil:

- **Fruitiness:** Oil must display positive fruity attributes including; bitterness, pungency and green or ripe olive notes.
- **Absence of Defects:** No sensory defects such as fusty, musty, rancid, or winey flavours.

This sensory testing is a critical component of the official IOC EVOO certification and all EVOO oils that pass both Chemical and Sensory testing will qualify for the **OLIVETI CERTIFIED 100% NZ EVOO** sticker (shown above). This new Oliveti quality sticker will be awarded on an annual basis to those EVOO oils that meet the standards set out for the laboratory test and pass the Sensory tests by our judges.

In addition to the above, the judging panel will be awarding **Oliveti Gold Health Star medals** for those EVOO oils with **Total Polyphenol Count (TPP)** of 250mg/Kg or greater. This is not mandatory but open to any member who submits verified TPP oil test results.

Murray Thoms

On behalf of:

Oliveti Northland Inc



CONDITIONS OF ENTRY

These awards are open to Oliveti members only.

Every entry must be from olives grown in New Zealand.

Each entry must be accompanied by a copy of test results for each oil entered showing:

1. The free fatty acid level of the oil (*must be below 0.8% and expressed as a percentage or g/100*) and
2. The peroxide value (*this must be below 20*) and expressed as mEq/kg of olive oil.

In the case of "Blended" oils, individual test results are required for each oil in the blend. (one line per oil in blend). Not required for mixed pressing.

For those members who also provide laboratory assayed "**Total Polyphenol Count**" (TPP) for their EVOO, and expressed as mg/Kg of olive oil, they will be awarded "**Healthy Oil Stars**" based on the following criteria:

<249mg/Kg	- no star
250-499mg/Kg	- One star
500-799mg/kg	- Two stars
800-1199mg/Kg	- Three stars
>1200mg/Kg	- Four stars

Oils must be of the current 2026 season only, and details provided must be for oil produced under the label for this harvest.

All entries must carry a label that states the year of production and the region from which the olives were sourced. A temporary label may be used.

All entries must be compliant with New Zealand Food and Safety Standards and Regulations with regards to both processing and labelling.

Entry Procedures and Fees

All entries must be received by **Friday July 10th, 2026**. The first entry is free, each subsequent entry must be accompanied by a fee of \$40.00 (GST included) per entry. Oil may only be entered once, but an entrant may submit more than one oil.

Please pay by direct credit to Oliveti Northland Inc:

Account No: **ASB 12 3099 0666999 00**

Please enter 'Oil Awards' as the Reference and your Name/Trading Name in Details.

A copy of the completed entry forms, clearly identifying the name of the entrant and the classes entered, must accompany entries.

One bottle of not less than 250ml is required per entry.

If entering Flavoured Oils, "**infused**" applies to flavours added to oils after processing; "**fused**" applies to product that is pressed with the olives (Agrumato) eg., citrus fruit.

Schedule of Classes

Class 1: Single Varietal	- Delicate
Class 2: Blended Oil	- Delicate
Class 3: Single Varietal	- Medium
Class 4: Blended Oil	- Medium
Class 5: Single Varietal	- Intense
Class 6: Blended Oil	- Intense
Class 7: Flavoured	- Please specify if "infused" or "fused".

Judging and Awards

Oils will be blindly judged by our panel of food industry experts on July 18th, 2026. Oils will be rated "**Gold**", "**Silver**", "**Bronze**", or no award.

"**Best in Class**" will be chosen from the Gold awards in each class. These will then go forward for the "**Best in Show**" Award, and the winner will receive the distinctive Oliveti Trophy.

The judges' decisions are final, and no correspondence will be entered into and all results will be published on the website.

Awards Stickers – Winners of "**Best in Show**", "**Gold**", "**Silver**" and "**Bronze**" awards can order these in packs of 250 from Murray Thoms – Judging Committee - Oliveti Northland Inc. Please note: First pack of 250 for each award will be provided FOC – any additional packs will be charged for and must be ordered as required.

"**Healthy Oil - Gold Star**" stickers will also be available to order for qualifying oils in rolls of 250 and will be charged for.

For those members who applied for certification of their oils in the **Oliveti Certified 100% NZ Extra Virgin Olive Oil Programme**, a roll of two hundred and fifty (250) "2026" Stickers will be provided FOC for each EVOO entry that passes the sensory tests. Additional stickers can be ordered as required and will be charged for. Please note – Oliveti Certified EVOO stickers may only be used on qualifying Oils.

IMPORTANT INFORMATION

All entry forms must be received by July 10th 2026

to ensure safe delivery please courier to:

**Murray Thoms
167 Oraha Road
RD 2 Kumeu 0892**

Any queries please contact me: Ph: 021 990 608
or email: murraythomsnz@gmail.com

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2026 GROVE REPORT – Auckland and Northland

Interim harvest returns:

Chairman Ewen Hutchinson wishes to thank the 12 members who have so far contributed to our Harvest Return for 2026. We are especially looking for responses for groves of over 350 trees, as these comprise 75% of total members trees.

Total Results to date: 20.7 tonne fruit, 3,894 litre oil, 18.8% yield (80% of tonnage from Doubtless Bay Area). A major improvement in oil yield from the 15.7% achieved last year.

Please keep those results coming to: info@oliveti.co.nz

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Contact Greg:

Email - greg.scopas@salumeriafontana.co.nz

Phone - 0211054182

Address - 7 Harding Road, Hoteo North,
Auckland, New Zealand



Olive Industry Yearly Orchard Planner



	SUMMER			AUTUMN			WINTER			SPRING		
	Dec	Jan	Feb	Mar	Apr	May	Jun	Jul	Aug	Sep	Oct	Nov
Construction/Alterations to machinery	✓	✓	✓	✓				✓	✓	✓	✓	✓
Fertiliser application	✓	✓	✓	✓					✓	✓	✓	✓
Irrigation - Check driplines		✓	✓							✓		✓
Irrigation - Flush lines & sub-mains	✓		✓							✓		✓
Irrigation - Change batteries		✓		✓						✓		✓
Irrigation - Cleaning filters	✓	✓	✓	✓	✓				✓	✓	✓	✓
Irrigation - Pressure monitoring	✓	✓	✓							✓	✓	✓
Orchard - Pruning and mulching										✓		✓
Orchard - Slashing	✓							✓		✓		✓
Orchard - Snail baiting					✓					✓		
Service - Machinery in general			✓							✓		
Spraying - Foliar (post-harvest)								✓		✓		✓
Spraying - Foliar fertiliser		✓	✓							✓	✓	✓
Spraying - Weeds (herbicide)										✓		✓
Harvesting						✓						
Irrigation - Maintenance in general								✓	✓			
Irrigation - Pump maintenance								✓	✓			
Order - Fertiliser								✓				
Pre-harvesting equipment preparation	✓	✓	✓									✓
Samples - Soil								✓				
Samples - Fruit NIR test (pre-harvest)			✓	✓								
Samples - Leaf		✓										
Sampling - Water							✓					
Service - Chemical filters in tractors			✓									
Service - Irrigation/press water filtration system									✓			
Spraying - Copper fungicide		✓		✓								

PLAN AHEAD FOR A WELL-TIMED HARVEST

By Laura Thomas

It's often said in life that timing is everything, and the olive harvest is certainly no exception. But how exactly do you know when your crop is ready to pick?

To ensure the best possible balance between fruit quantity and quality and production of beautiful EVOO, it's important you understand how to identify the prime harvest time for your crop.

In Australia and New Zealand, olives are generally harvested anywhere from March until July.

The best time to harvest depends on where you are situated, your climate, olive variety and region. And it can change – sometimes by weeks – from year to year.

But not all olives on a tree will ripen in at the same time, just as ripening will vary from tree-to-tree and grove-to-grove within the same location.

It may seem confusing, but it really doesn't have to be.

As outlined in the Pre-season Considerations for EVOO Processing webinar presented by agriculture scientist and international production consultant Pablo Canamasas back in 2021, a harvest plan is a very good place to start.

He said a good harvest plan would allow olive oil producers to achieve the best possible compromise between quality and quantity.

"Of course, having a harvest plan is key ... this is something we would have to look at in advance. We must have an idea to guide us through on how to harvest, when and where first," Canamasas said.

What does a good harvest plan look like?

According to Canamasas, there are several factors to consider when drawing up your plan and determining a well-timed harvest operation:

- Which varieties should be harvested first? Look at which varieties mature earlier in the season or more slowly and plan to harvest accordingly
- Which areas of the grove should be harvested first? Lower-lying areas might be more prone to waterlogging or frost, so earlier harvest would be of benefit
- Do you need to work around damaged or diseased fruit in the grove?
- Weather can be unpredictable – know which varieties to harvest if and when the weather turns south
- How long will the harvest take? You must know the approximate harvesting window at your grove. If fruit is left on the tree too long it will have a negative impact on the next year's crop, so be prepared.
- When should harvest start? Technology and olive maturity indexing can all be used to determine the best time. Let us explain ...

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How to know when to pick

Some growers with plenty of experience and who know their groves inside out can spot a perfectly ripe olive crop by sight, touch and instinct. Technology and maturity indexing plays a crucial role for many others.

Technology and laboratory testing

A range of devices have been developed to measure and predict how the moisture and oil accumulation of their crop will evolve and therefore, determine the best time to start picking.

Equipment such as near infra red (NIR) units and specialised drying ovens allow the oil and moisture content of fruit to be measured at any time. Testing services can also be accessed via laboratories and are a great option for many growers.

Using this technology to draw a timeline of oil and moisture content of your olives, will allow you to ascertain the optimum harvest date – key information for olive growers.

Generally speaking, the fruit moisture target should be around 51-55% and oil around 25% to achieve optimum oil output and processing efficiency.

Olive maturity index sampling and why it matters.

To help make informed and consistent decisions from year to year, a maturity index was developed by researchers. The maturity index depends on the colour of the skin and flesh to assess maturity and provides information that may be useful in evaluating harvest timing to achieve a consistent style of oil

Greener fruit usually offers oils with typical characteristics (such as fresh-cut grass, leafy, green fruit, and herbaceous flavours) as well as elevated bitterness and pungency. Riper fruit generally provides characteristics (such as nutty, buttery and tropical flavours) with reduced bitterness and pungency.

A small difference in fruit maturity can have a great influence on the fruity component of the oil, but it does not reliably correlate with oil accumulation or polyphenol content in the fruit.



Image: The stages of olive ripening, as outlined in the Olive Maturity Index.

The maturity index gives a guide as to the stages of ripening olives:

- 0** = Olives the skin of which is a deep or dark green colour.
- 1** = Olives the skin of which is a yellow or yellowish-green colour.
- 2** = Olives the skin of which is a yellowish colour with reddish spots.
- 3** = Olives the skin of which is a reddish or light violet colour.
- 4** = Olives the skin of which is black and the flesh is still completely green.
- 5** = Olives the skin of which is black and the flesh is a violet colour halfway through.
- 6** = Olives the skin of which is black and the flesh is a violet colour almost right through to the pit or stone.
- 7** = Olives the skin of which is black and the flesh is completely dark.



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How to calculate the maturity index of your crop

To work out the maturity index of your crop, take a random 1kg sample of fruit from several trees of the same variety, within an area close to each-other. To ensure you have the most random sample possible, be sure to pick the fruit from across all parts of the tree.

Randomly count out 100 olives from the 1kg sample and sit them aside. Now, organise the 100 olives into eight categories, as per the stages of ripening guide above. Calculate your score by multiplying the number of olives in each category, by the category classification number (ie. 0 to 7). Add all numbers together and divide it by 100 to provide your final maturity index result.

$MI = (0xA+1xB+2xC+3xD+4xE+5xF+6xG+7xH)/100$ where A, B, C, D, E, F, G and H are the numbers of olives belonging to classes 0, 1, 2, 3, 4, 5, 6, and 7.

Reference: Olive Maturity Index, UC Cooperative Extension, Sonoma County, October 2006.

A maturity index score upwards of 2.5 is often a target for olive oil production, depending on the final result desired.

For those new to the industry, the science and technicality of selecting a perfect harvest date can feel very confusing and overwhelming. Many prefer to take the science right out of it and slowly learn the art of olive harvest and oil production with heart and experience. And with some simple, practical advice from experienced Aussie growers, it's not a bad option!

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The following article on page 13 is a “less complex” guide for those who don’t want too much technical information.



KNOW WHEN TO PICK

Arnaud Courtin and Jenny Baxter, York Olive Oil Co

We have written this information to be practical and user-friendly as good advice shouldn't be unnecessarily complex! It is based upon our own experiences processing literally thousands of batches of olives since 2002.

First, the basics

Sound, fresh fruit will always produce a better-quality oil than spoiled fruit (diseased, bruised, squashed, sweaty, mouldy, etc.)

It is the flesh of the olive fruit that gives us oil, not the skin. The colour of the skin of the olive is not a reliable indicator of the ripeness of the flesh inside. Unripe olives (green, with very firm flesh) will give a low yield of oil and the oil will be very robust, overly bitter and peppery. Although somewhat unpleasant to the palate (and hard to sell, if produced commercially), on the positive side this oil contains lots of healthy antioxidants which give it an extended shelf life. The aroma will be grassy and "green".

Over-ripe olives (very soft, completely purple flesh) will yield far more oil. The oil will have little or no bitterness and will often exhibit tropical fruit aromas. Compared to oil from unripe olives, oil from over-ripe olives will have a much-reduced shelf life (months rather than years). By "shelf life" we mean the length of time from when the olives are crushed until the oil starts developing defects such as rancidity.

So - when do I harvest my olives?

You will probably have noticed that the olives growing on a tree don't all ripen at the same time and different trees will also ripen at different times, even those growing in the same location. If you are new to this game or you haven't yet understood the characteristics of your trees and the oil they produce, it is best to

aim at harvesting in the middle of the season, when the majority of the olives on the trees have ripened somewhat but are not yet over-ripe.

Identifying ripeness

This is our definition of what a perfectly ripe olive should look like:


- don't worry about the skin colour; even if your entire crop has turned purple it doesn't necessarily mean it is time to harvest (or panic, just yet)
- the fruit should feel "right" when squeezed; neither rock hard nor too soft, as if you are checking the ripeness of an apricot or peach
- when sliced in half with a sharp knife the cross-section will show a thin layer of purple flesh directly under the skin, but the rest of the flesh around the stone will still be creamy in colour (maybe a little bit of straw colour but no green)
- if the majority (more than half) of the olives on your trees are at this "perfect" stage of ripeness it's most likely that some (maybe about 20%) will still be under-ripe, another 20% will be over-ripe and 10% will have given up totally and dropped to the ground. This blend of varying degrees of ripeness is exactly as Mother Nature has intended and is most likely to produce a very acceptable oil.

Note: as a matter of principle, we never collect fruit which has dropped to the ground as it will almost certainly be spoiled in one way or another.

Relax!

Finally, remember that the decision process of knowing when to harvest your own trees will always be more of an art than a science. A small error here and there won't carry the same consequences as if you were performing open heart surgery. Enjoy and learn from the experience, and next year's oil will be even better as a result.

This article appears in the Australian Olive Association website

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HOW EXTRA VIRGIN OLIVE OIL ELEVATES TRADITIONAL NEAPOLITAN PIZZA

One of the world's most celebrated pizza makers, Salvatore Salvo of Pizzeria Salvo in Naples shares his insights on pairing pizza and extra virgin olive oil.

By Ylenia Granitto – Olive Oil Times



Salvatore Salvo prepares his Pizza al Pomodoro with six different varieties of tomato, basil, and an Umbrian blend of Leccino and Frantoio (Photo by Pizzeria Salvo)

Pizza is one of the most beloved Italian — more precisely, Neapolitan — dishes. Famed around the world, it is prepared and enjoyed in many styles and according to a wide range of techniques.

Extra virgin olive oil is a fundamental ingredient in traditional pizza, added as a finishing touch to complete the recipe. It can be used on pizzas of every style, playing a key role in elevating the final result.

I imagine it like a stage set, where the oil becomes the structure that supports and reveals the flavours.

“Olive oil is an important element, one that truly makes a difference on a pizza, and it must be used wisely and in a balanced way, just like all the other ingredients.”

Recognized as one of the best [‘pizzaiuoli’](#) of his generation, Salvo co-founded [Pizzeria Salvo](#), which for several years has consistently ranked among the world's best pizzerias.

At Pizzeria Salvo in Naples' Riviera di Chiaia, Salvatore Salvo crafts traditional Neapolitan pizza, refining all his creations with high quality extra virgin olive oils sourced from across Italy.

Just days ago, Pizzeria Salvo released its new menu, featuring 35 pizzas, all paired with extra virgin olive oils from producers across Italy, with a strong presence from Campania.

How to use extra virgin olive oil on traditional pizza

“Choosing a high-quality extra virgin olive oil is the first step to achieving a great result,” Salvo said. “Then we must consider that even an oil we particularly like may be perfect on one pizza and less harmonious on another.”

“For this reason, the second step is to use oil in a way that allows its [countless aromas, varying intensities, bitterness and spiciness](#) to come into balance with the other ingredients, from the tomato to the mozzarella and beyond.”

Salvo’s method involves a first drizzle of extra virgin olive oil on the pizza disc, topped with all the ingredients, just before it is placed in the oven. He then completes the pizza with a second drizzle a few seconds after it comes out.

“Extra virgin olive oil is the element that finishes the composition,” Salvo said. “For the first drizzle during baking, I usually use a well-balanced blend, adding four to five grams. The second drizzle, applied as the pizza comes out of the oven, measures five to six grams and consists of an oil — either a monovarietal or a blend — selected specifically for that pizza.”

Oil applied during baking helps melt and unite the ingredients, Salvo explained. “Without it, the components remain disconnected. The oil creates a true marriage between the elements.”

“Because high temperatures degrade the aromatic compounds of the first oil, a second oil is essential,” he added. “As the pizza cools slightly, the conditions become ideal for the oil to express its sensory qualities. The warmth amplifies the aromas, and by the time the pizza reaches the table, customers can perceive their full expression.”

To read the full article - <https://www.oliveoiltimes.com/world/how-extra-virgin-olive-oil-elevates-traditional-neapolitan-pizza/143151>

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