

PICKLED OLIVES



Catholic Agricultural College
olives are pickled in a secret mix
of herbs and spices and some
with chillies.

They are highly sought after by
olive aficionados across
Australia!

390ml jar \$7.00
1.3kg jar \$25.00
Olive Oil
500ml bottle \$15.00
1 litre tin \$25.00
3 litre tin \$50.00



CATHOLIC AGRICULTURAL COLLEGE

**3398 Bindoon-Dewars Pool Road
BINDOON WA 6502**

Phone: (08) 9576 5500

Fax: (08) 9576 1146

Email: admin@cacbindoon.wa.edu.au

www.cacbindoon.wa.edu.au

CATHOLIC
AGRICULTURAL
COLLEGE

THE OLIVES



An outline of the olive enterprise
at the Catholic Agricultural College

The olive products, oil and fruit have come from trees at Catholic Agricultural College.

The Pickling Process

- There are approximately 600 trees, planted in 1948. The principal variety is Verdale, a French variety which is recognised as a “dual purpose” olive suitable for pickling and oil production. Sevillano is another of the several varieties in the grove.
- Verdale and Sevillano are used to produce pickled olives and olive oil, both of a very high quality. However, the oil yield from Verdale is only 10%, half that of the specialised oil varieties.

The Picking Process

- Towards the end of March/early April the olives for pickling are hand picked so as not to bruise them and processed by the students and staff of the College.
- The pickling process has been developed by Brother Francis Donohoe of the College Staff.

The Oil Process

- The bulk of the fruit remains on the trees until mid-May/ June when it is mechanically harvested for oil by the staff and students of the College.
- Pneumatically powered vibrating rakes are used to strip the trees. The olives fall on to shade cloth mats and the larger twigs and leaves are removed as the olives are put into produce crates.

- The fruit is then delivered to Arnaud Courtin and Jenny Batter, York Olive Oil, who then extracts the oil from the fruit in a large machine and in one continuous process as outlined below:

- 1) The fruit is washed and then reduced by a hammer mill to a paste.
- 2) The paste then enters a malaxing vat to break open the oil sacs in the flesh of the fruit.
- 3) After about 20 minutes in the malaxer the mixture passes into the centrifuge section of the press. The oil issues from one outlet while the paste, consisting of water and extra virgin oil and the remaining fleshy parts of the olives including the crushed seeds, from the other.
- 4) The oil is placed in airtight containers and left to settle for about 4 weeks, after which it is placed in 500ml bottles, 1 litre and 3 litre tins for sale as extra virgin olive oil, since it meets all the requirements for this class of oil.
- 5) A sample of 2 x 500ml bottles is entered into the Perth Royal Show where it is tested:
 - a. Chemically, for things such as free fatty acids, peroxide value, UV absorbance and level of polyphenols.
 - b. Organoleptically (sensory) qualities.

The results of these tests are then put into a points scoring system where:

Aroma is awarded up to 35 points
Palate is awarded up to 45 points
Harmony is awarded up to 25 points
For a total score out of 100 points

Last year the Bindoon oil was placed fifth in its category with a score of 75 points to win a bronze medal.

- The bottles are stored in a cool dark place to minimise the effect of ultra violet light and heat which accelerate the breakdown of the oil and cause it to go rancid
- The waste is left in the weather for the acids to break down. After some months the material is spread through the grove as fertiliser

What makes our oil unique when compared to those on the supermarkets shelves?

This is fresh oil which has been harvested and processed in a manner that releases the best flavour

-It is a boutique oil with a unique flavour produced using a small scale labour intensive operation.

- ***Catholic Agricultural College Extra Virgin Olive Oil*** is ideal as a dressing for salads, drizzling on fresh Italian style breads and in cooking.
- ***Catholic Agricultural College Extra Virgin Olive Oil***, as with all olive oils, has no cholesterol or salt, has good antioxidant properties and is thought to minimise the build up of plaque in the blood vessels.

CONTACT:

Mike Whitely 08 9576 5500

College Reception 08 9576 5500