



La Grue

OLIVES



NEWSLETTER - OCTOBER 2018

news

La Grue olives are pressed shortly after harvest to retain the freshness and full flavour of the fruit.

Pruning

Olive trees are capable of growing to a great height and their longevity is legendary. People still harvest from trees that have been alive for hundreds of years. But this contrasts dramatically with some modern practices where the trees are kept low and bushy with double density plantings. These trees are harvested with a straddle harvester that traverses the rows with wheels on both sides of the row. Some really big machines are used that can't operate economically at small olive groves. Look up Colossus if you are interested.

At La Grue Olives we have trees planted at traditional spacings and some of them have grown too big, but we are determined to keep the trees like lollipops in future. We have some problems with the older trees "going up to heaven" because we have such good soil and a slack owner/worker who did not prune while the trees were young.

But all is not lost with these hardy plants. We will progressively set the trees to rights by pruning. If we prune vigorously on the bigger trees we will get no fruit for a year off them. This is because fruit grows on the second year spurs that grow after pruning off a branch or main shoot. However, in the end the trees will produce more fruit when they "fight back" which is what we want after all!



Quality Assurance

Despite being reassured by winning a gold medal at our first industry competition in 2010, La Grue Olives is continuing to verify that we make and sell top quality EVOO (Extra Virgin Olive Oil). Customers deserve to be confident in the claims we make for our beautiful and distinctive food product.

So we decided to invest annually in employing a laboratory to test our oil. The latest report (see right) is published on our website, please see the full report via this link www.lagrueolives.com.au/laboratory_report_2018.pdf

We have chosen one of the world's leading laboratories located at Wagga Wagga in NSW. In addition to the chemical analysis (good luck understanding those numbers) we ask the lab to "taste test" our oil. A panel of experienced people in Wagga then declares whether our oil is actually EVOO. It is!

La Grue Library Tastings and Talks

Healesville Library and Casey Library have signed-up Peter Jeffery to talk to people at their premises complete with tasting opportunities. Someone asked whether Peter needed a microphone so some older people can hear what he has to say. Old teachers learn how to project their voices and speak clearly so – "No microphone will be necessary!"

For dates of talks please contact Ruth on 0359649296 or email ruth@lagrueolives.com.au



Supplied with bells on ~ for Xmas orders.

LABORATORY REPORT

Date Issued: 7 Sep 2018 Final Report Report Number: R18-01901.F-V1

NSW Department of Primary Industries
New CWT Laboratory Services

Client: LA GRUE OLIVES
21 GRUYERE RD
GRUYERE
3770 VIC AU
ATTN: PETER JEFFERY

Owner: PETER JEFFERY

Job Type: Olive Blend

Job Manager: Donna Seberry

Date Sampled: 23 Aug 2018

Date Sent: 23 Aug 2018

Date Received: 29 Aug 2018

Submitter: Samples Received: 1 x OLIVE OIL

Analysis Method:
Olive Oil Free Fatty Acid Content - NBT
Olive Oil Peroxide Value - NBT
Olive Oil UV Absorption - NBT
Olive Oil Organoleptic Assessment - IOC Doc No. 15

Method ID:
2-1810
2-1810
2-1810
2-1821

Date of Test:
26 Aug 2018
26 Aug 2018
26 Aug 2018
7 Sep 2018

* NATA Accreditation does not cover the performance of this service

Harrison Fong
Technical Officer

Australian Olive Oil Sensory Panel

Olive Oil Organoleptic Assessment - IOC Doc No. 15

Date Issued: 7 Sep 2018 Final Report Report Number: R18-01901.F-V1

Comments: The results only not be published until they have been checked in a 24-hour assessment as described in the IOC

Wagga Wagga Oil Testing Service

Olive Oil Free Fatty Acid Content - NBT

Olive Oil Peroxide Value - NBT

Olive Oil UV Absorption - NBT

Olive Oil Organoleptic Assessment - IOC Doc No. 15

Final Report

Date Issued: 7 Sep 2018 Report Number: R18-01901.F-V1

The Australian Olive Oil Sensory Panel is recognised by the IOC for the period from 1st December 2017 until 30th November 2018.

The Wagga Wagga Oil Testing Service is recognised by the IOC for the period from 1st December 2017 until 30th November 2018 for Physical-Chemical Testing of olive oil as a Public Laboratory: Recognition Type B - Admitted Testing

Christina Wallace is the Job Manager for:
Analyses performed by the Wagga Wagga Oil Testing Service

Donna Seberry is the Job Manager for:
Analyses performed by the Australian Olive Oil Sensory Panel

LOB = Level of Reporting, the minimum quantity that can be reported with confidence.

The results apply to the sample(s) so provided to the laboratory.

ACCS

Copies



Extra virgin olive oil