



Avocado Oil Short Course

Avocado oil producers want to make sure their products are of excellent quality to deliver the best taste and health benefits to the consumers. Professional buyers, importers and distributors want to ensure the products they choose are not only of excellent quality but made of pure avocado oil.

In this online course, researchers and experts from the US and New Zealand will help participants gain an understanding of factors that affect chemical parameters of avocado oil and develop skills to interpret the laboratory results so that producers, professional buyers and importers will be equipped to make the best post-harvest, processing and purchasing decisions for their companies.

The course will cover pre-harvest and post-harvest of avocados, extraction of avocado oil, further processing of crude avocado oil, quality and purity standards, and adulteration protection.



Dr. Selina Wang, Associate Professor of Cooperative Extension, UC Davis Food Science & Technology



Dr. Marie Wong, Professor, Massey University School of Food and Advanced Technology, New Zealand



Dr. Allan Woolf, Team Leader in Postharvest Science, The New Zealand Institute for Plant and Food Research Limited



Dr. Laurence Eyres, Director, ECG Limited, Oils & Fats Specialist Group of the New Zealand Institute of Chemistry

[Register Here!](https://ucfoodquality.ucdavis.edu/avocado-oil-short-course)

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