

The UC Davis Olive Center Presents

Master Milling Short Course

at the Robert Mondavi Institute



Leandro Ravetti

October 3-5 2013

\$750 until September 8

\$895 after September 8

Topics include:

- Overview of olive oil production and international conditions
- Designing a milling operation for maximum efficiency
- Key considerations in establishing a milling facility
- Agronomic practices affecting oil quality and processing efficiency
- Best practices for fruit storage, handling and cleaning
- The importance of assessing fruit quality prior to crushing and paste preparation
- Essential decisions that need to be made to ensure correct paste preparation
- Use of processing aids and other management tools to maximize quality and extraction efficiency
- Determining the correct decisions in use of the horizontal decanter and vertical centrifuge
- Preserving quality in settling and storage
- Proper plant maintenance and sanitation
- How processing variables influence oil quality and yield
- The pros and cons of oil blending and how to do it
- Factors separating profitable from unprofitable enterprises
- Lessons learned from California millers
- Tasting olive oil produced onsite

The course will be taught by Leandro Ravetti, who is among the world's top experts in olive oil production. As technical director of Australia's Boundary Bend Limited, Leandro has helped guide the company to top awards at this year's international olive oil competitions. The company's success is guided by thorough economic, chemical and sensory analysis to maximize production efficiency and oil quality.

The three-day course will be held at the Silverado Vineyard Sensory Theater at the Robert Mondavi Institute for Wine and Food Science. Olive oil will be milled on site by Olive2Bottle Mobile Services so that attendees can experience the high oil quality and extraction efficiency achieved using skills taught at the course.



Experience the best olive oil milling course in the United States at UC Davis, presented by the UC Davis Olive Center at the Robert Mondavi Institute.

Past attendees of the Master Milling Short Course have made immediate improvements in the quality and profitability of their oil processing operation. Fresh, local and seasonal meals for the course will be provided by award-winning Magpie Catering.

The Master Milling Short Course attracts attendees from throughout the US and the world. Enroll early to benefit from the discounted rate.

Register

olivecenter.ucdavis.edu

