

# THE OLIVE MILL

Olive pressing for the  
Wairarapa region

**2025 Harvest Season**

**Information and Pricing**



## Welcome to The Olive Mill.

### Our Commitment

Your olives are in good hands. We take the same care and dedication as we do when pressing our own award-winning olive oil to deliver the best possible product for you.

**We do not use talcum powder or enzymes at any time during the pressing process.**

### World Class Press

The Olive Mill uses the advanced technology of the Pegaso 500 Olive Press, made by *Officine Meccaniche Toscane*.



Features include:

- An automated de-leafing and washing phase, capable of handling 500kg per hour.
- An innovative two-stage mechanical crusher, where the fruit pulp is removed during the first stage and olive stones and residual pulp are completed during the second stage. This two-stage crushing process prevents the oil from acquiring a strong or bitter taste.
- Unique technology which leads to low environmental impact. The press requires only a low volume of mixing water and contains no final separator, both of which benefit the environment.

**The Olive Mill operates under an NZFSA-approved Food Safety Programme NP3 and is operated by a qualified press technician.**

Please note:

It is our intention to enable medium-sized growers in the Wairarapa region to process their oil. The minimum load for a press is 200kg and maximum load is approx. 3,000kg.

## Preparation Requirements

### Bookings for Pressing

We ensure that the pressing services are available to the Wairarapa region during its olive harvest period. We usually operate between end of May to mid-July each year but can extend at either end of this period to accommodate bookings.

Being olive growers ourselves, we understand that unpredictable weather patterns make it difficult to forecast the picking & pressing days well in advance. The Olive Mill can provide this service with a reasonably short period of notice; however, it is appreciated that a booking is made to contract our pressing service.

### Condition of Olives

The picked olives must be in a good condition and as free as possible from large twigs and debris. Any smaller objects such as leaves will be removed as part of the de-leafing process.

If the olives need to be stored overnight prior to processing, we recommend they are spread out in very shallow plastic trays (with ventilation holes) and stored in a cool, dry area, to minimise any damage to the fruit from heat generation during storage.

### Storage of Oil

You will need to provide us with suitable containers for your oil. Stainless steel containers are the best, but food graded plastic containers are okay for

storing oil over a short period. Using plastic containers to store oil over a longer period may taint the oil's taste and smell.

**Please make sure that ALL containers and the taps are clean, dry and free of any odour.**

The containers must be sealed and kept cool with minimum air content, and away from light. Any space in each container, following the filling of oil, will be filled with food-grade argon to minimise oxidation. This service is provided by The Olive Mill free of charge.

The quantity of oil that may be produced may be calculated approximately as 10-16 litres for every 100kg of olives. This is largely dependent on the variety, growing conditions, and ripeness of the fruit.

## Processing Charges for 2025

The Olive Mill would like to facilitate industry growth in the Wairarapa region as much as we can. To help olive growing become financially viable for Wairarapa growers, we have decided to continue with the last year rates:

Rates for 2025 are as follows:

### Minimum batch quantity of 200kg

200 to 400 kg	\$1.60 cents/kg
401 to 1,000 kg	\$1.40 cents/kg
1,001 kg to 3,000 kg	\$1.30 cents/kg
3,001 kg & above	\$1.15 cents/kg

All rates are GST exclusive.

This price structure applies to a batch available for pressing at any one time.

Even though we treat the pressing of your olives in the same way as we would with our own, sometimes unexpected events can happen during the pressing process which are beyond our control. In those rare cases, we like you to be aware that we will not be responsible for the outcome.

## Contact us

For further information regarding olive oil pressing please contact Charles

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### The Olive Mill

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