

## The Inaugural Queensland Olive Exposium



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### *Queensland Olive Exposium*

Hosted by

The Olive Centre in conjunction with Queensland Olive Council Incorporated.

**16 – 18<sup>th</sup> June 2007**

Venue: Woodlands of Marburg

This world class event is not to be missed if you are and olive grower, olive oil or table olive processor. Come and experience our practical program whereby you **can learn sensory characteristics of olive oil** and how to counteract defects attributed from grove practices and/or in your production process with Marco Mugelli. **Marco Mugelli** is the president of the ANAPOO, National Association of Professional Tasters of Olive Oil in Italy.

With only 4 test pilot plants in the world Professor Marco Mugelli and Toscana Enologica Mori are designing extraction machinery that processes oil in the absence of oxygen. Absence of oxygen stalls enzymatic activity, resulting in oils that retain virtually all of their polyphenols. The oils that emerge from this process have qualities that have never before been so fully realizable: greater fragrance, flavor and balance, and much higher levels of healthy anti-oxidants.

Also, this event extends itself to the other side of the Australian Olive industry whereby you can learn how to **process your own table olives** in our Traditional, Beginner and Advanced courses.

This is one Expo you cannot afford to miss. After all we all have so much to learn in our emerging industry.