

# Olive millers to gain **MORE VALUE** from production with new affordable analyser

In 2000, the area under olive groves in the EU was approximately 5,163,000 hectares, roughly 4 % of the agricultural area, of which 48 % were in Spain and 22.5 % were in Italy.

Approximately 2.5 million producers — roughly one third of all EU farmers — are involved, of which 1,160,000 are in Italy and 380,000 in Spain. According to a study by the Interprofessional Spanish olive oil organisation, world olive oil production estimates for 2010 will reach a total of 2.88 million tonnes, of which Spain will produce 1.15 million tonnes.

For such an important industry, routine analysis opportunities are quite limited, with many oil producers relying on time consuming external testing services.

As an alternative, FOSS has recently released a new routine analysis solution with an initial focus on Spain and Italy. Handy, easy to use and affordable, the new analyser (called Olivia) follows the in the footsteps of solutions such as Sofia on-farm grain analyser or the MeatScan analyser which aim to make analysis more accessible throughout the supply chain for any size of operation.





## Olivia

Olivia™ is a robust, simple-to-use analyser for measurement of fat and moisture in olive paste and pomace.

The instrument ensures fair payment to growers delivering loads of olives to crushing mills and provides valuable information for millers during oil production. It is designed for use either in the laboratory or at milling sites.

Measurements take one minute and a print out of measurements can be given to growers as documented quality of their olives before they leave the mill. And in oil production process, Olivia gives valuable information about fat and moisture in the olive

pomace. This helps millers to control the production more closely and allows them to build consistency around their targets without wasting any valuable oil.

### **Designed with small to mid-size producers in mind**

The new instrument offers a viable option for olive oil producers because it reduces costs associated with external testing and provides a rapid return of the investment in terms of efficiency and output at different stages of production.

No chemicals are involved and there is no waste with samples simply returned to the process after



analysis. The analyser unit includes an in-built PC with simple touch-screen operation that allows anyone to make a valid measurement.

Routine measurements are simple to perform. The prepared sample is put in the sample cup up and placed in the instrument.

### **Reliable measurements**

Olivia is ready to use with an accurate and well-proven ANN calibration for fat and moisture in olive paste and pomace that has been developed in close cooperation with industry partners including recognised quality control authorities. The calibration supplied with the instrument is based on a comprehensive database of reference samples and

covers a wide range of olive varieties and harvest environments.

Olivia™ employs the latest high resolution near infrared DDA transmission technology that can accommodate the effect of the uneven oil distribution in the sample.

A performance check cell makes it simple to monitor instrument performance anytime. Users can also choose to connect the instrument to the internet so that it can be monitored and updated by an expert via the FOSS Mosaic internet networking software.

 [Learn more about Olivia™](#)