



## LABORATORY TECHNIQUES IN THE GROVE

Learn how to accurately perform FFA & PV in the processing plant

**INTENSIVE PRACTICAL COURSE: 1 day (9:00 – 16:30)**

**February (TBA) at Modern Olives**

### **Program**

#### **Morning:**

- Theoretical principle of Free Fatty Acid and Peroxide Value techniques.
- Troubleshooting of the techniques
- Practical session of Free Fatty Acid: each attendee will perform the test using oils with high and low values.
- Results and Conclusion of the practical work.

#### **Afternoon:**

- Practical session of Peroxide Value: each attendee will perform the tests using oils with high and low values.
- Troubleshooting of the practical work.
- Results and Conclusions
- Agronomical and Processing factors affecting FFA & PV, by Leandro Ravetti.

Cost of the course: \$ 300 per person.

Course location: Modern Olives Laboratory. 151 Broderick Rd. Lara VIC 3212

Who should attend to this course: Processing plant managers, technicians or operators, Quality control manager, technicians or operators.

This course has limited places and will only run if sufficient bookings are made. All class materials and meals will be provided.

If you are interested please complete the form attached and send it by email or fax to my attention. Please do not hesitate to contact me, should you have any questions.

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