



LABELLING COURSE

Learn what you need to state in your olive oil label

COURSE: 1 day (9:30 – 16:30)

March (TBA) at Modern Olives

Program

Morning:

- Mandatory statements in the label.
- Recommended statements in the label.
- Prohibited statements in the label.

Afternoon:

- Nutritional information, Best Before Date and sensory descriptions
- New Australian Regulation
- AOA certification for extra virgin olive oil

Cost of the course: \$ 200 per person.

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

Who should attend to this course: Quality control personnel, Marketing personnel, retailers.

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.

Claudia Guillaume

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