

# Foreword

Table olives available in Australia are either produced domestically or imported from overseas. The Australian and international food industries have recognised the importance of quality assurance and in particular the implementation of internationally recognised quality systems in processing foods. With table olives, quality and safety begins in the orchard and continues to the consumer. As table olives are generally produced either by fermentation, chemical or drying methods, it is essential that those growing or producing table olives be provided with scientifically based technologies with the necessary quality and safety information.

The Australian olive industry is expanding in the production of olive oil and table olives. The vibrancy of the industry is reflected in the large number of plantings that are taking place or are planned for the future. The production of olive oil has been well established in Australia, but the table olive industry is in its infancy. It is estimated that within five to 10 years, table olive production in Australia could replace imported table olives and the country will become an exporter of table olives.

*Producing Table Olives*, which provides predominantly an Australian perspective on table olives, will have universal application for all table olive producers including the home processor. This reference covers all theoretical and practical aspects essential for the production of safe, nutritious and marketable table olives.

Australia has ideal conditions for growing and processing table olives. The industry is in its infancy and most producers are at the boutique/small-scale level. In a climate where the majority of table olives eaten by Australians are imported, real opportunities exist for a domestic table olive industry. Attention to quality and safety will ensure that Australian table olive producers are in a position to tackle and make inroads into the international export market.

The development of *Producing Table Olives* would not have been possible without support from the Rural Industries Research and Development Corporation (RIRDC) and olive growers in Western Australia, the resources of the Chemistry Centre (WA) and The University of Western Australia. Much of the focus of *Producing Table Olives* has come from table olive workshops conducted around Australia by the authors where substantial interaction with olive growers, processors and consumers has occurred.

We warmly thank Dr Antonio Garrido Fernández (Instituto de la Grasa, Seville, Spain), Dr Vincenzo Marsilio (Istituto Sperimentale per la Elaiotecnica, Pescara, Italy), Dr Louise Ferguson (University of California, Davis, USA) and Mr Jim Smyth (Olive Skills Pty Ltd, Loxton, South Australia) for reading the primary manuscript and providing their valuable comments.

Stanley George Kailis and David Harris