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## Specific table olive processing methods

The types of table olives and table olive products available on the Australian market are reviewed in this chapter. The specific types of table olive processes and the potential problems that may occur in the production system are also introduced. The major processing procedures discussed are soaking in water, in brine, with lye (caustic soda/sodium hydroxide), Californian/Spanish-style (caustic soda and oxidation), heat, and salt-dried olives. A detailed protocol for processing olives has been developed and is presented. An alternative method of debittering olives by microbial means rather than with the use of caustic soda is introduced. Safety and spoilage issues are examined. The chapter also explains how to overcome stuck fermentations. The topic of secondary table olive production – pitting and stuffing table olives, marinades, packaging processed olives in different solutions and spices, olive pastes and tapenades – is discussed in detail. Methods of preservation such as pasteurisation and sterilisation are further covered.

### Processed table olives available in Australia

Knowing the types of table olive products available is a guide to important products that are consumed by Australians.

Table olives are sold from a number of diverse outlets and these are listed in Table 5.1. In season, raw unprocessed olives are also available for home processing from growers, continental delicatessens, wholesale fruit and vegetable markets and popular food markets in major Australian cities. Bulk quantities are available from food wholesalers and grower/processors (Fig. 5.1). In Australia, many households have planted at least one olive tree for home use. Others, especially Greek and Italian Australians pick olives off those planted as street trees, from feral olive trees and their own trees.