

2025 National Olive Conference & Trade Exhibition Conference Program

Hotel Grand Chancellor, Adelaide, SA

Tuesday October 28, 2025 – FIELD TOUR (optional – separate ticket required)

9:00 AM	Buses depart from Hotel Grand Chancellor
10:00 AM	Tour of Oleapak Olive Oil Packaging Service
12:30 PM	Lunch at Peninsula Providore
1:30 PM	Presentation on Peninsula Providore – brief history, grove set-up, sales/marketing
1:45 PM	Exhibitor demonstrations
2:45 PM	A walk and talk through the grove, covering: pruning, composting, insectary plantings and processing line.
4:00 PM	Buses depart from Peninsula Providore
5:15 PM	Buses arrive Hotel Grand Chancellor

CONFERENCE DAY 1: Wednesday October 29, 2025

8:00 AM Registration desk open		
9:00 AM	Opening	TBC
9:15 AM	EVOO quality in the USA and Australia – our story	Paul Miller, AOA Director/Consultant
9:45 AM	Consumer market update	Andrew Burgess, Cobram Estate Olives
10:10 AM	Conference exhibitors introductions	
10:40 AM	<i>Session round up & questions</i>	
10:45 AM	MORNING TEA	
11:15 AM	Forecasting drought	Dr Dane Thomas, Climate Applications, SARDI, Department of Primary Industries and Regions
11:45 PM	Irrigation systems for olives	Tom Hatcher, Swan Systems
12:20 PM	<i>Session round up & questions</i>	
12:25 PM	SPONSOR PRESENTATIONS	
12:45 PM	LUNCH	
Afternoon Session:		
1:45 PM	Irrigation of olives with reclaimed wastewater	Prof. Arnon Dag, Senior Researcher, Gilat Research Centre, Agricultural Research Organization, Israel
2:15 PM	The NOVA site – history and current plans	Ben Pike, University of Adelaide, Waite Research Institute, School of Agriculture, Food and Wine
2:45 PM	Drones in the olive grove - efficiency, insights, and innovation	Mike Thomsett, Earthbound Horticulture / Brian Hearne, UAV Solutions

3:15 PM	AFTERNOON TEA	
3:45 PM	Benchmarking – why it is important	Michael Southan, AOA CEO
4:15 PM	EVOO quality: the whole picture	Claudia Guillaume, Modern Olives
4:45 PM	<i>Session round up & questions</i>	
5:00 PM	DAY 1 CLOSE	
CONFERENCE DINNER: 6:00 PM to 10:00 PM Kooyonga Golf Club, Lockleys		
CONFERENCE DAY 2 – Thursday October 30, 2025		
8:00 AM Registration desk open		
9:00 AM	Olive Strategic Agrichemicals Review & the Olive Industry Biosecurity Plan: an update	Prof. Robert Spooner-Hart, AOA Scientific Adviser in Sustainable Pest Management / Western Sydney University
9:30 AM	The importance of optimizing macro-elements in fertilising olives	Prof. Arnon Dag
10:00 AM	SPONSOR PRESENTATIONS	
10:20 AM	<i>Session round up & questions</i>	
10:30 AM	MORNING TEA	
11:00 AM	Harvest timing and extension growth	Andrew Taylor, Pendleton Estate
11:30 AM	Update on Australian Dietary Guidelines, Health Star Rating and Olive Wellness Institute	Jasmine Diamantaras, Olive Wellness Institute
12:00 PM	What machinery do I really need?	Michael Thomsett, Andrew Taylor and Tina Knight (Chair)
12:40 PM	<i>Session round up & questions</i>	
12:45 PM	LUNCH	
Afternoon Session:		
1:45 PM	Table olives – a new scalable production process and table olive tasting	Prof. John Fielke, University of South Australia / Dr Michelle Wirthensohn, University of Adelaide
4:00 PM	DAY 2 OFFICIAL CLOSE and THANKYOU	Michael Thomsett
AUSTRALIAN INTERNATIONAL OLIVE AWARDS DINNER: (optional - separate ticket required) 6:30 PM – 10:30 PM, Hotel Grand Chancellor, Adelaide		