



GOORAMADDA OLIVES

Table olives processing

There are many ways that fresh olives can be prepared to become edible. Every Italian, Spanish or Greek family and many other families will have their own processing method.

Below I will explain the most common home method. There are about six different ways of preparing table olives, but they all start with:

Fresh olives

Harvesting

Handling and transport to processing facility

Sorting and optional grading

If the olives have been harvested by picking them up from the ground, which is not a recommended way of harvesting, the olives might have to get washed prior to processing.

The following processes are commonly used

Californian Style Green Olives

Californian Style Black Olives

Spanish Style Olives

Lye treatment

Lye treatment with

Lye treatment

Air oxidation

Washing

washing

washing

Bulk Pasteurisation

Colour fixing

Brining

Brining

sorting

Optional pitting and

Fermentation

Packing

Slicing

sorting

Packing and Sterilisation

Packing and Sterilisation

Packing

<u>Greek Style Olives</u>	<u>Kalamata Style Short</u>	<u>Kalamata Style Long</u>
Brining	Cutting	Brining
Fermentation	De-bitter with water or brine	Fermentation
Sorting	Vinegar immersion or vinegar added	Sorting
Possible exposure to air		
Packing	Packing with olive oil	Vinegar immersion Or vinegar added Packing

Lye treatment: This means the immersion of the olives into a sodium hydroxide solution, commonly named Caustic Soda. The percentage Caustic to water is 0.2 to 0.4 percent and the olives need to be submerged in this solution till the caustic has penetrated into 100% of the flesh for California style olives or 2/3 for Spanish style olives. The level of penetration can be checked by cutting open the olives and measuring / looking at the level of brown discolouring in the flesh of the olive. The soaking time varies depending on the variety, temperature and concentration from 4 hours to 24 hours

Fermentation. This means that the olives are submerged in a saline solution, between 6% and 10%, and undergo a lactic acid fermentation process. This fermentation is often encouraged by inoculation with lactic acid bacteria's. This has the effect that desirable flavours are developed and the product is food safe as a result of the low pH (less then 4.6) and high salt level (greater then 7 percent)

For home use I would suggest to use the Kalamata Style Short. This includes the submersion of the olives in a salt water solution of around 2 %. Replace this saline water every day till the olives have lost their bitterness. This process takes about 2 to 3 weeks and can be shortened by cutting the skin of the olives. Once the olives are debittered one can make up a mixture of brine (8 percent) and vinegar (10%) and the remaining 82% potable water. Boil this liquid and dispense over the olives in the jar. Cover the liquid with a layer of oil and close the jar

Of course you can preserve the olives in olive oil, it all depends on your taste

GOORAMADDA Olives uses the Greek Style with natural fermentation. This process takes up to 12 months before the olives are ready...but then....it makes a nice product!