



*All our olive oils are
EU-certified for
organic production,
and proudly carry the
Croatian Quality
mark.*

Olive oil center – Sv. Ivan

Country
Croatia

Introductions

The plan to build a modern oil mill to meet local growers' need for top-quality extra virgin olive oil started in 2005.

By 2007, the Sv. Ivan Olive Oil Center was constructed and officially opened, establishing one of the largest and most advanced olive oil centers in the Mediterranean.

The center is located in Vodice, Šibenik-knin county and merges modern cold mechanical processing (ensuring the oil never exceeds 27 °C) with deep respect for traditional olive-growing practices.

We cultivate olives on about 1,000 trees emphasizing hand-harvesting to preserve fruit integrity and oil quality.



Your Current Skills

Our center employs specialists with master degrees in agriculture, while the company owners hold a master degree in civil engineering and come from a family with a long tradition of olive growing.

To stay updated, we attend courses organized by the Croatian Ministry of Agriculture, as well as various workshops led by agricultural associations focused on olive oil.

We also receive strong support from the Croatian Ministry of Agriculture, which provides us with timely and accurate pest-related data via email. Their expertise, technology, and guidance help us make informed decisions, improve efficiency, and reduce production costs.

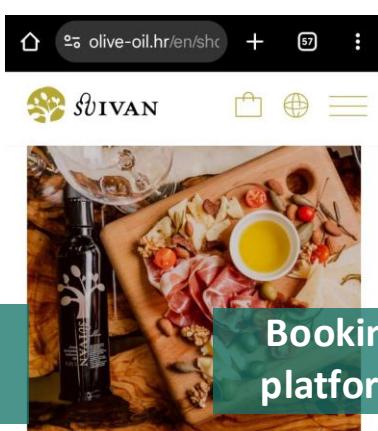
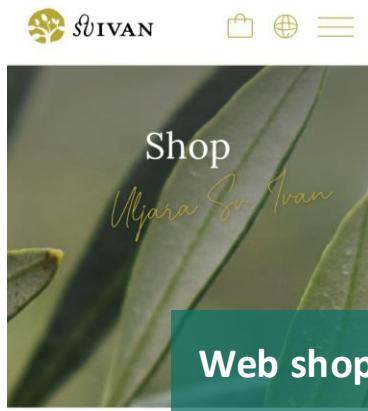
Describe how you currently use Technology



We use IT tools such as MS Office to monitor olive oil production, as well as to record all data related to olive tree cultivation, including fertilizers, pesticides, and yields.

Our employees also possess strong IT skills, which they apply in digital marketing and sales through platforms like Facebook, Instagram, and Canva.

Furthermore, through our Website and its plugins for e-commerce and booking it is possible to buy olive oil as well as book guided tours through olive groves and oil mills.



Outline challenges and Opportunities for Upskilling?

The greatest opportunity for upskilling comes from the fact that state subsidies are linked to mandatory education.

In addition, as we transition to organic and ecological production, we continuously need to learn and acquire new knowledge and skills.



Recommendations?

We would recommend for regional authorities to organize a course for olive oil sommeliers.

What are your current and future training needs?



ALL OBLICA BLEND

DATE

TIME

NUMBER OF PERSONS 1

Top Tip

The exceptional quality of our Sv. Ivan olive oil has been recognized for years, earning numerous gold and silver medals at prestigious national and international competitions.

We are eager to expand our knowledge about organic olive oil production and are very interested in taking a course to become certified olive oil sommeliers.

Regarding software, we would benefit from a tool that allows us to collect data from the processing plant and use it for further analysis and decision-making.

