

Result 6.1 – Pilot 4

RBWRP TA BUILT THE CAPACITY OF OLIVE FARMERS IN OLIVE HARVESTING, HANDLING AND PACKAGING BEST PRACTICES

RBWRP-TA, in collaboration with the Department of Agriculture, conducted a series of capacity-building sessions on best practices for olive harvesting, handling, and packaging. Held during the 2024–25 olive harvest season, the sessions brought together farmers from the Loralai and Khuzdar districts. The Technical Assistance team demonstrated modern tools and technologies for efficient harvesting, grading, and packaging, helping farmers enhance product quality and improve the overall efficiency of olive production.



The RBWRP-TA team opened the sessions by outlining the program’s objectives, emphasizing the adoption of modern harvesting technologies and the importance of private sector engagement to support the sustainable growth of the olive sector. The trainings featured hands-on demonstrations of mechanical harvesting methods aimed at reducing post-harvest losses, improving harvest timing, and enhancing handling, grading, and packaging practices. Participants also received practical guidance on orchard management, including pruning techniques to boost productivity. The team underscored that harvesting olives at the optimal stage of maturity is essential for achieving the desired flavor profile, oil content, and overall quality—factors that are critical for successful marketing in both domestic and international markets. As a result, participants strengthened their knowledge and practical skills in the following areas:

Olive Harvesting & Handling Techniques		
Trained Persons	Male	Female
		
142	142	0
	100%	0%

- Use of appropriate tools and technologies to reduce post-harvest losses
- Improved decision-making on optimal harvest timing, processing and marketing
- Stronger linkages with extension services and improved practices
- to shift from labor-intensive methods to more precise approaches in harvesting
- Exposure to olive processing facilities to better understand quality requirements and value addition for olives as an emerging profitable crop in Balochistan

In a notable milestone for Pakistan's agriculture sector, Loralai district in Balochistan earned a silver medal at the New York International Olive Oil Competition—one of the world's largest olive oil competitions. Among more than 1,200 entries globally, Loralai Olives received international recognition for its premium-quality product, highlighting the growing potential of Pakistan's olive oil industry. The award-winning oil was extracted from the Arbequina olive variety cultivated on local farms in Loralai. Shaukat Rasool, CEO of Loralai Olives, described the achievement as a milestone for the country.

“This win demonstrates that Pakistan is capable of producing olive oil that meets international standards,” he stated. Notably, Loralai Olives is the first South Asian brand to receive such an honor at this global event. Abdul Jabbar, the owner of the olive farms in Loralai behind the award-winning oil, shared that this moment came after years of dedication and perseverance. His 30-acre olive farm yielded over 9,000 liters of oil last year, generating substantial profit. Olive trees, known for their resilience, thrive in the region's tough climate and require minimal water, making them an ideal crop for Balochistan's arid conditions. (Ref. [Success story of Mr. Abdul Jabbar Olive farmer from Loralai district of Balochistan](#), published in press and electronic media)

