

California Olive Oil Meets High Standards

A Guide to Purchasing Quality Olive Oil from California

The Olive Oil Commission of California (O OCC) was established in 2014 as an official entity of the California Department of Food and Agriculture. Standards enforced by the O OCC are among the most stringent in the world.

Members in Good Standing

For the 2020/21 California olive oil season.

MANDATORY

All producers of 5,000 gallons or more of olive oil per year are required to participate in the O OCC's mandatory testing program. Only 100% California-grown olive oil is included in the program.

Bariani Olive Oil
Boundary Bend USA/Cobram Estate
Corto Olive Co.
California Olive Ranch
La Panza Ranch
Lucero Olive Oil
McEvoy of Marin LLC
Nick Sciabica and Sons
Enzo Olive Oil Company
Seka Hills
Sunrise Olive Ranch
The Mill at Kings River
The Olive Press

VOLUNTARY

Producers' annual olive oil volume does not exceed 5,000 per year and they are participating in the O OCC program on a voluntary basis.

Ciarlo Fruit and Nut LLC
CaliVirgin
Il Fiorello Olive Company
Lyons Ranch
Silver Oak Ranch
43 Ranch Olive Oil

Not in Good Standing

Producers of the olive oil brands listed below have failed to comply with one or more of the O OCC requirements that are mandatory for those with production exceeding 5,000 gallons per year.

Organic Roots

Please note that olive oil sourced from outside of California by the brands on this list is not subject to the mandatory sampling and testing program of the O OCC.



WHAT DOES IT MEAN TO BE A MEMBER IN GOOD STANDING?

Members of the O OCC have met the following criteria:

- Participation in the O OCC's mandatory government sampling and testing program.
- Olive oil grades used on product labels have been verified as accurate through independent chemical and sensory laboratory analysis.
- Assessments for participation in the program have been paid in full.



WHY BUY FROM THESE BRANDS?

O OCC members participate in a mandatory testing program to ensure their olive oil is correctly labeled with respect to quality. In other words, if they label their olive oil as Extra Virgin, it has undergone independent testing to verify the olive oil is, in fact, Extra Virgin.



HOW TESTING WORKS

- O OCC members must sample and test all their olive oil lots using an accredited laboratory and provide laboratory analysis to the O OCC.
- Inspectors from the California Department of Food and Agriculture collect olive oil samples from each California olive oil handler. These samples are sent to an independent laboratory for sensory and chemical analysis.
- Lab results from producers and those from the government sampling program are compared to confirm:
 - a.) it meets stringent quality standards set through the O OCC;
 - b.) test results provided by producers match those sampled under the O OCC program.
- Producers are required to relabel olive oil if their own tests are not consistent with tests conducted by the O OCC to ensure the olive oil is accurately labeled.

