



## Voluntary Membership Program Overview

Participation in the OOCC is mandatory for handlers who produce 5,000 gallons or more of olive oil per year. The OOCC Board has created a voluntary version of this program to make it more accessible and affordable for smaller producers. We are sharing with you a packet of information to help further explain the program to all interested California olive oil producers. In this packet is everything you need if you wish to become an OOCC member on a voluntary basis.

### What's In the Packet:

- **Benefits of Voluntary Membership** – A list and description of the benefits of membership in the OOCC.
- **Checklist and Timeline** – A list of all important dates and deadlines for OOCC members.
- **About the California Extra Virgin Olive Oil Standard** – A description of the OOCC standards for quality and purity that members must achieve for all olive oil labeled as Extra Virgin. Voluntary members may share this information with customers and use it in marketing materials. Please note that other grades of olive oil including Virgin and Crude are covered by the OOCC, but these oils must be accurately labeled with the correct grade.
- **Members in Good Standing List** – A list of the current mandatory and voluntary members of the OOCC. This document includes information on what it means to be a Member in Good Standing, why customers should buy olive oil from OOCC members and a description of how the OOCC's government sampling and testing program works. Voluntary members may share this list with their customers and use it in their marketing materials.
- **Service Mark Agreement** – Full copy of the agreement voluntary members must adhere to in order to use the OOCC's logo on labels, product packaging and marketing materials.
- **Voluntary Participation Form** – The form producers are required to complete and return to the OOCC office in order to become part of the testing and sampling program.
- **Member in Good Standing Certificate** – An example of the certificate voluntary members who are found to be in good standing will receive following completion of government sampling and testing and verification that olive oil quality matches what's printed on packaging labels. Voluntary members may share this certificate with their customers and use it in their marketing materials as proof of their status as a Member in Good Standing.



# Benefits of Voluntary Membership in the OOCC



Membership in the Olive Oil Commission of California has many benefits. Some of the requirements have been relaxed for voluntary members in an effort to reduce costs, but voluntary members still receive the same benefits as full members. Benefits include:

1.

Participation in the OOCC's government sampling and third-party lab analysis program.

As an OOCC member you are required to sample and test all of your olive oil lots using an accredited third-party laboratory and submit results to the OOCC. The OOCC will also collect samples of your olive oil using officials from the California Department of Food and Agriculture. These government-collected samples are sent to a third-party laboratory for analysis.\*

Working with the UC Davis Olive Center, the OOCC will analyze your test results and compare them to the government-collected samples to verify they both reach the same conclusion about the quality of your olive oil. The accurate grade must be reflected on your product packaging labels.

If the OOCC tests do not verify the grade from your own testing, you will be required to change the label on your packaging. This process ensures that the olive oil of OOCC members is of the highest quality and that labels accurately reflect that quality. The OOCC enforces this sampling and testing program so that customers can have confidence in the quality of California olive oil.

2.

OOCC member olive oil meets the most stringent mandatory quality standards in the world.

The OOCC standards for California olive oil are some of the most stringent in the world. Members with 5,000 gallons or more of olive oil per year are required to meet high quality parameters for PV, FFA, UV and Organoleptic tests as well as DAGs and PPP. Additionally, all members must meet parameters for olive oil purity found in the California Health and Safety Code.

The primary refinement to the program for voluntary members is they are not required to conduct their own tests for PPP and DAGs. The OOCC Board has granted this exception because these two tests can be rather expensive. If at all possible, the OOCC recommends you conduct these tests because this can provide extremely valuable information for your own internal quality control efforts. But they are not required by the OOCC for companies who produce less than 5,000 gallons of olive oil per year and are participating in the program on a voluntary basis.

\* All new voluntary OOCC members will be audited in the first year of membership. In subsequent years, voluntary members will be audited on a random basis.

3. OOCC test results help inform you about the quality of your olive oil.

Testing requirements of the OOCC provide excellent product knowledge. Knowing how your olive oil performs against parameters established by the OOCC can be extremely valuable in helping to improve the quality of your olive oil. Test results provided back to you come from third party accredited labs and include valuable DAGs and PPP analyses interpreted by the UC Davis Olive Center. OOCC members can utilize this information to better understand their olive oils and how they can be improved.

4. OOCC member company names are included on a published list of *Members in Good Standing*.

When your olive oil is verified to meet the OOCC's stringent quality standards, your company's name will be included on the official list of OOCC Members in Good Standing. This list is posted each year on the OOCC website and in various marketing and communications materials.

We encourage Members in Good Standing to share this list with customers to demonstrate their olive oil is of the highest quality and is accurately labeled. You may also want to include your status as a Member in Good Standing in your own marketing materials.

To help you, the OOCC provides members tools for talking about what it means to be an OOCC member and the value of this status. You can view this information [here](#) under the Communication Tools tab.

5. Members can use the OOCC Service Mark.

OOCC Members in Good Standing are eligible to use the OOCC logo on your labels, product packaging and marketing materials. This mark shows consumers that your product has been verified as being of the highest quality.

Consumer distrust of olive oil and concern about fraud is a real issue. Seeing the OOCC logo provides them with confidence that the product they are buying is under a California state program that assures it is properly labeled, of the highest quality and is, in fact, true Extra Virgin olive oil.



# OOCC 2021-22 Checklist and Timeline

Date	Producer Responsibilities	OOCC Responsibilities
October 2021		✓ OOCC Notice to Industry Sent Out
Oct 2021-Jan 2022	<ul style="list-style-type: none"> <li>✓ Olive harvest/milling</li> <li>✓ Olive oil lots determined</li> </ul>	
Oct 2021-Jan 2022	<ul style="list-style-type: none"> <li>✓ October 2021–January 2022 Oil sample collection by Handler</li> <li>✓ Self-testing or submission to accredited laboratory and taste panel</li> <li>✓ Report to OOCC if they are subject to Commission jurisdiction</li> <li>✓ Request for partial waiver (350 gallons or less)</li> </ul>	<ul style="list-style-type: none"> <li>✓ Oil sample collection by OOCC/USDA</li> <li>✓ Submission to official accredited OOCC laboratory and taste panel</li> </ul>
Dec 31, 2021	<ul style="list-style-type: none"> <li>✓ Handlers must submit preliminary Form A and any requested extensions</li> <li>✓ Notice of Voluntary Participation to OOCC and Notice of OOCC Threshold of 5000 gallons to OOCC</li> </ul>	
Dec 2, 2021 – 10:00am	<ul style="list-style-type: none"> <li>✓ Handler Workshop via Zoom</li> </ul>	<ul style="list-style-type: none"> <li>✓ Handler Workshop via Zoom</li> </ul>
Jan 28, 2022		<ul style="list-style-type: none"> <li>✓ Deadline—Sample collection by OOCC/CDFA completed</li> </ul>
Jan 28 2022–Feb 28, 2022	<ul style="list-style-type: none"> <li>✓ Handler compiles data and results for submission to OOCC</li> </ul>	<ul style="list-style-type: none"> <li>✓ OOCC Sample Results reported to Commission Administrator</li> </ul>
Feb 28, 2022	<ul style="list-style-type: none"> <li>✓ Handler sample results on Final Form A must be reported to Commission Administrator</li> <li>✓ Handler Annual assessment Report and assessments due to OOCC</li> <li>✓ Handler request for 30 day extension</li> </ul>	<ul style="list-style-type: none"> <li>✓ Deadline—Results reviewed by OOCC and grades reported to Handler</li> <li>✓ OOCC Provides consolidated handler sample results and corresponding lot numbers to UCDOC</li> </ul>



# About the California Extra Virgin Olive Oil Standard



## ...and why were so proud of it

The OOC refers to our standard for California Extra Virgin Olive Oil required under the California Department of Food and Agriculture as one of the most stringent in the world for good reason. The CA Extra Virgin Olive Oil standard includes all the tests and parameters for olive oil purity found in the California Health and Safety Code. It also contains more stringent parameters for quality tests and incorporates the valuable tests for DAGs and PPP. Below is a chart comparing the CA Extra Virgin Olive standard to those under the United States Department of Agriculture and International Olive Council.

### CA Extra Virgin Olive Oil Standard at a Glance

	USDA* and IOC*	CDFA*
Free fatty acid (%m/m)	≤ 0.8	≤ 0.5
Peroxide value (meq O <sub>2</sub> /kg oil)	≤ 20	≤ 15
Absorbency in ultraviolet K <sub>232</sub>	≤ 2.50	≤ 2.40
Absorbency in ultraviolet K <sub>270</sub>	≤ 0.22	≤ 0.22
Absorbency in ultraviolet ΔK	≤ /0.01/	≤ /0.01/
Moisture and volatile matter (%m/m)	≤ 0.2	≤ 0.2
Insoluble impurities (%m/m)	≤ 0.1	≤ 0.1
Pyropheophytin a (PPP) (%)	–	≤ 17
1,2 Diacylglycerols (DAGs) (%)	–	≥ 35
Organoleptic analysis (Sensory)—		
Median defects	MeD = 0	MeD = 0
Median fruity	MeF > 0	MeF > 0



USDA - United States Department of Agriculture

IOC - International Olive Council

CDFA - California Department of Food and Agriculture

# About the parameters

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## ► Free fatty acid or free acidity (FFA)

A measurement of the breakdown of the fats. It gives some indication of oil quality based on fruit quality and handling. Although FFA does not change much over the life of oil, a lower FFA level at production will contribute to longer shelf life.

## ► Peroxide value (PV)

A measure of peroxide compounds arising from primary oxidation. A high peroxide value usually indicates poor processing, and that the oil might not keep well. The final stage in oxidation is peroxide breakage, resulting in the formation of new compounds that we can perceive as rancid smelling.

## ► Ultra violet absorbency (UV)

An indicator of oxidation using the UV spectrum at different wavelengths. K232 is considered a critical marker for good quality extra virgin olive oil. Oxidation is the result of natural aging or indicative of poor handling or heating during the refining process.

## ► Pyropheophytins (PPP)

Breakdown products of chlorophyll. Over time, chlorophyll breaks down first into pheophytins then into PPP, making PPP an excellent indicator of the age of an oil. Light and heat can accelerate the production of PPP.

## ► 1,2- and 1,3-diacylglycerol (DAGs)

Breakdown products of the fats. 1,2-DAG is high in well-made fresh olive oil from good fruit and 1,3-DAG is higher in olive oil made from poor quality fruit or oxidized or refined olive oils. The ratio between 1,2-DAGs and 1,3-DAGs declines steadily and is a good indicator of the age of an oil.

## ► Organoleptic (sensory)

Analysis by a trained taste panel using official protocols is an important part of determining the grade of virgin olive oil. Taste panels identify and quantify defects and basic positive attributes in an olive oil. To be classified as extra virgin, an olive oil may have no defects in flavor, and must have fruitiness.

## THE COMPLETE PICTURE

Chemical analysis and sensory analysis are both required for a complete assessment of the quality of olive oil; they are complementary procedures. Chemical analysis provides valuable information about the current condition of an oil, but there is no single test that can definitively determine quality. For example, the strong relationships between DAGs, PPP and sensory intensity can be used to predict, track and monitor the quality of extra virgin olive oils over time. The combination of all chemical test results and sensory analysis gives the best picture of the product quality.

# 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 2021/22 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  
Enzo Olive Oil Company  
La Panza Ranch  
McEvoy of Marin LLC  
Nick Sciabica and Sons  
Organic Roots Olive Oil  
Seka Hills Olive Mill  
Sunset/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  
Il Fiorello Olive Company  
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.*

*All Members are Currently in Good Standing*

*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.



# Service Mark Agreement

THIS SERVICE MARK AGREEMENT (hereinafter referred to as "Agreement") is effective \_\_\_\_\_ (date) by and between OLIVE OIL COMMISSION OF CALIFORNIA, with its principal place of business in Sacramento, California (hereinafter referred to as "Commission") and \_\_\_\_\_, with its principal place of business in \_\_\_\_\_, California (hereinafter referred to as "Handler").

## RECITALS

WHEREAS, Commission is the owner of a logo for the Olive Oil Commission of California. A copy of the logo and approved language in conjunction with the use of the logo is attached hereto as Exhibit A and incorporated herein by this reference (hereinafter "logo" or "logo design");

WHEREAS, the logo was developed by the Commission and is the sole and exclusive property of the Commission;

WHEREAS, Handler desires to obtain a license for use of the logo design, and Commission desires to allow Handler to use the logo design under the terms and conditions described in this Agreement.

NOW, THEREFORE, in consideration of the mutual covenants set forth herein and for other good and valuable consideration, the parties hereto agree as follows:

1. Use of the Logo. Subject to the terms and conditions of this Agreement, Handler agrees to use the Commission's logo design and language as an identifier of and meeting the provisions of the Commission.
2. License. Commission hereby grants to Handler, the revocable, non-exclusive right to use the logo, and Handler agrees to use said logo only in connection with the offering for sale, selling, marketing, or distribution of olive oil produced and sampled in compliance with Commission law and standards in California. Handler agrees to maintain, and submit to Commission or its agent upon request, documentation sufficient to prove that all olive oil sold, marketed, or distributed under the logo are, in fact, olive oil produced in California and sampled pursuant to Commission law and standards. Handler acknowledges and agrees that all goodwill developed in connection with the use of the logo is for the benefit of the Commission. It is understood and agreed that the logo shall only be used by Handler for the sale, marketing, or distribution by Handler of olive oil produced in California, and for no other purpose. Handler further agrees that the logo shall only be used by Handler for the sale, marketing, or distribution of olive oil which are sampled in compliance with Commission law and standards. Handler agrees to maintain, and submit to Commission or its agent upon request, documentation sufficient to prove that all olive oil sold, marketed, or distributed under the logo are, in fact, sampled in compliance with Commission law and standards.
3. Registration of Logo/Service Mark and Logo. The Commission logo/servicemark is a registered California service mark. [The Commission's application for federal registration of the logo design is currently pending at the U.S. Patent and Trademark Office.] Commission also reserves the right to file applications for registration of the marks in any state or country. Handler agrees to cooperate with Commission to affect such filing(s). Handler hereby agrees that it shall not file with the United States Patent and Trademark Office, the California Secretary of State, or any other state or country, an application for registration of the marks, or any type of trademark, service mark, trade name, or the like, which in any way utilizes the marks or any portion or facsimile of the marks. Additionally, Handler hereby acknowledges and agrees that this Agreement does not provide Handler with any type of ownership interest in the marks, but provides Handler with only the use of the marks during the term of this Agreement. Handler hereby waives any and all possible rights to ownership or use of the marks other than as specifically provided in this Agreement.
4. Term. The term of this Agreement shall be for a period of 12 months, commencing \_\_\_\_\_ (date), and terminating \_\_\_\_\_ (ending date) unless terminated earlier as provided below.





5. Future Use. Although Commission makes no promises herein regarding whether or not this Agreement will be renewed at the end of the term described in paragraph 6 above, Commission represents that it will negotiate in good faith regarding renewal of this Agreement if requested by Handler.

Handler understands and agrees that Commission is the owner of the logo design/logo/service mark and that both mark is an asset of the Commission. Handler further understands and agrees that Commission has the right to assign or transfer ownership of such asset to another entity if necessary or desirable. However, Commission understands that Handler may be interested in long-term use of the mark, and as such, Commission agrees that if it voluntarily assigns or transfers the logo design/logo/servicemark, it will do so only on condition that the new owner agrees to allow Handler to continue to use the mark under conditions similar to those described in this Agreement (so long as Handler is not in breach or default of this Agreement at the time of Commission's voluntary assignment or transfer of the marks).

6. Termination. This Agreement may be terminated only for good cause. In the event either party believes it has good cause for termination of this Agreement, the terminating party shall send written notice to the other party stating the intent to terminate and the reasons for the termination. Any notice given pursuant to this paragraph 8 shall be given only in a manner in which the sending and receipt of the notice can be adequately evidenced (i.e., personal service by a process server, or certified mail, return receipt requested, or overnight express mail service which has tracking/documenting capabilities).

If the cause for termination is one that cannot be cured, the Agreement shall terminate on the date the written notice of termination is received by the other party or on any future date specified in the notice. If the cause for termination is one that can be cured, the notice shall give 10 days from receipt of the notice in which to cure. If a cure is made within the 10 days, the Agreement shall continue until the end of the term. If a cure is not made within the 10 days, the Agreement shall terminate on the eleventh day after the terminated party received the notice of termination.

"Good cause" for Commission to terminate this Agreement immediately includes but is not limited to: 1) any breach described in paragraph 9 below or any other material breach or default of this Agreement; 2) the filing of any administrative or civil action by Handler against Commission, whether related or unrelated to this Agreement; 3) circumstances in which the Commission or its activities/operations are suspended or terminated, or in which its funds are reduced or eliminated, by any of the following: a) the Commission's board of directors, b) Commission members, c) the California Legislature, d) a court, e) the California Department of Food and Agriculture, or f) any other government agency; or 4) any circumstance in which the Commission's ownership of the marks or its right to license the use of the marks is taken away involuntarily.

In the event Commission terminates this Agreement for cause, Handler shall cease selling, using, or distributing the logo and shall cease using the mark in any way, upon the effective date of the termination, and shall return all unused material bearing the marks to Commission within 15 days after the effective date of termination. Further, in the event Commission terminates the Agreement for cause because of a breach or default by Handler or because Handler has filed an action against Commission, Handler, and any of Handler's officers, directors, or partners, shall not be eligible to enter a subsequent agreement for use of the mark(s) until Handler has abstained from any and all use of the logo and marks and from any further violation of the terms of this Agreement, for a period of two years.

7. Breach. The use by Handler, whether with or without its knowledge, of the logo for the sale of olive oil not produced in California shall constitute a material breach of this Agreement. The use by Handler, whether with or without its knowledge, of the logo for the sale of olive oil which are not sampled in compliance with Commission law and standards shall constitute a material breach of this Agreement. The failure or refusal of Handler to permit Commission or its qualified agents or representatives to inspect, at all reasonable times, Handler's business facilities and plant where its olive oil is delivered, processed, packaged and sold shall constitute a material breach of this Agreement. The failure or refusal of Handler to timely remit Commission assessment reports or payments shall constitute a material breach of this Agreement. Other acts or omissions by Handler or Commission, not expressly identified herein, may also constitute a material breach of this Agreement.

8. Indemnification. Handler agrees to indemnify and hold Commission and its officers, directors, employees, and agents harmless from any and all liability, loss, damages, attorney's fees and other expenses which Commission or its officers, directors, employees, or agents may sustain or incur as a consequence of Handler's breach of this Agreement or its use or misuse of the logo/logo/service mark, including, but not limited to, indemnity for sums paid or liabilities incurred in settlement of and expenses paid or incurred in connection with claims, suits or judgments against Commission or its officers, directors,



employees, or agents, expenses paid or incurred in enforcing the terms of this Agreement, and procuring or attempting to procure release from liability or in recovering or attempting to recover losses or other expenses paid or incurred as a result of Handler's breach of this Agreement or its use or misuse of the logo/logo/service mark.

9. Civil Actions. Commission may commence civil actions and utilize all remedies provided in law or equity for the enforcement of the terms of this Agreement, and for the obtaining of injunctive relief or specific performance, with respect to the covenants, terms and conditions of this Agreement.

10. Liquidated Damages. In the event of a material breach of this Agreement by Handler involving the misuse of the logo, it is and will be impracticable and extremely difficult to fix the actual damages to Commission by reason of Handler's breach. Therefore, the parties to this Agreement fix the following as liquidated damages that Handler agrees to pay to Commission \$25,000 for each material breach of this Agreement by Handler involving the misuse of the logo:

This sum represents a reasonable approximation of the damages that are likely to result to Commission from each material breach of this Agreement.

11. No Waiver. Commission's failure to enforce any term, covenant or condition herein shall not be deemed to be a waiver of such term, covenant, or condition, or any subsequent breach of the same or any other term, covenant, or condition of this Agreement. The subsequent granting of a license by Commission shall not be deemed to be a waiver of any prior occurring breach by Handler of any term, covenant, or condition of this Agreement.

12. Attorney's Fees and Venue. If an action at law or in equity is necessary to enforce or interpret this Agreement, the prevailing party shall be entitled to reasonable attorney's fees and costs in addition to any other reasonable relief to which it may be entitled. With respect to any suit, action or proceeding arising out of or related to this Agreement, or the documentation related hereto, the parties hereby submit to the jurisdiction and venue of the Superior Court in the County of Sacramento, State of California for any proceeding arising hereunder.

13. Sole and Only Agreement. This Agreement supersedes any and all other agreements, either oral or in writing, between the parties hereto with respect to their rights and obligations for the licensing of the logo. Each party to this Agreement acknowledges that no representations, inducements, promises, or agreements, orally or in writing have been made by any party or anyone acting on behalf of any party which are not embodied in this Agreement and no other agreement, statement or promises shall be valid or binding.

14. Invalidity. If any provision of this Agreement is held by a court of competent jurisdiction to be invalid, void or unenforceable, the remaining provisions shall nevertheless continue in full force and effect without being impaired or invalidated in any way.

15. Governing Law. This Agreement shall be construed and governed pursuant to the laws of the State of California.

16. Survival. The following paragraphs shall survive the termination of this Agreement: 3, 4, 7, 8,9,12, 14, 15, and 16.

IN WITNESS WHEREOF, the parties have executed this Agreement effective on the day and in the year first set forth above.

HANDLER:

COMMISSION:

\_\_\_\_\_  
a \_\_\_\_\_

OLIVE OIL COMMISSION OF  
CALIFORNIA, a California state  
government agency

By:

By:

\_\_\_\_\_  
Type or Print Signature and Title

\_\_\_\_\_  
Type or Print Signature and Title

Area Code & Telephone



# OOCC Voluntary Member Participation Form

Thank you for your interest in becoming a voluntary member of the Olive Oil Commission of California (OOCC). While participation in the OOCC sampling and testing program is mandatory for handlers who produce 5,000 gallons or more of olive oil, a less rigorous program was created for smaller producers who – on a voluntary basis – are committed to assigning and labeling grade(s) in alignment with the California Department of Food and Agriculture (CDFA) grade and labeling standards: thereby encouraging a positive consumer experience and promoting California as a quality and trustworthy brand. Producers found to be in compliance with all voluntary membership requirements will be listed as a “Member in Good Standing” on the OOCC website and communications, receive a certificate verifying their status as a voluntary member of the OOCC, and are eligible to use the OOCC logo and approved language on packaging and marketing materials upon completion of the “Service Mark Agreement”.

**IF YOU ARE INTERESTED IN BECOMING A VOLUNTARY MEMBER OF THE OOCC, PLEASE COMPLETE AND RETURN THIS FORM BY NO LATER THAN DECEMBER 31, 2021. ADDITIONAL PROGRAM MATERIALS AND DIRECTION WILL BE PROVIDED TO YOU ONCE THIS FORM IS RECEIVED BY THE OOCC.**

**BY EMAIL:** oocc@agamsi.com **BY FAX:** (916) 446-1063 **BY MAIL:** 1521 I Street, Sacramento, CA 95814

Company Name: \_\_\_\_\_

Contact: \_\_\_\_\_

Address: \_\_\_\_\_

Email: \_\_\_\_\_

Phone: \_\_\_\_\_

**The above olive oil handler is requesting to be a voluntary member of the Olive Oil Commission of California. By signing and submitting this form, they agree to the following for the 2021/22 season:**

*(a) The handler agrees to contract an independent laboratory to evaluate all lots of olive oil produced for the following quality parameters:*

*Free Fatty Acid Content (FFA); Absorbency in Ultraviolet (K232, K270, and ΔK); Organoleptic Analysis (MeD and MeF).*

*(b) The handler agrees to provide all documentation required of the voluntary program including: the 2021/22 OOCC Voluntary Participation Form, laboratory reports associated each lot of olive oil produced; Form A; Form B.*

*(c) The handler agrees to participate in the OOCC testing and sampling program described in Appendix A of the Standard and agrees to grade and label olive oil in accordance with the California Department of Food and Agriculture (CDFA) grade and labeling standards.*

*(d) The handler agrees to pay an assessment fee calculated by taking the current assessment rate of \$0.16 per gallon multiplied by the quantity of olive oil produced (gal).*

*(e) The program applies only to 100% California olive oils.*

Signature: \_\_\_\_\_

Title: \_\_\_\_\_





# MEMBER IN GOOD STANDING

*2021/2022 California Olive Oil Season*

This certificate is presented to

*Member Company Name*



*Chris Zanobini*

*Executive Director, OOC*

*This company is in compliance with all requirements of the Olive Oil Commission of California for the 2021/22 season, which include:*

- Participation in the California Department of Food and Agriculture's mandatory government sampling and testing program.*
- Labels used on California-grown olive oil have been verified as accurate through independent chemical and sensory laboratory analysis.*
- Assessments for participation in the program have been paid in full.*