



October 2, 2023

Dear Olive Oil Producer and or Handler,

The Olive Oil Commission of California (OCC) since its inception has worked hard to develop, evaluate and enact the grade and labeling standards and Appendix A for olive oil produced in California. **There have been several changes to the Grade and Labeling Standards for this season including clarifying the language of “Best if used By”, “Use By” date (both permitted), and “Best Before” (no longer permitted). In addition, induction time is a required test – If the Induction Time temperature used is 120° C, a conversion factor for induction time from 120° C to 110° C must be included.** The Grade and Labeling Standards including Appendix A are all available on the OCC website (www.oliveoilcommission.org) In addition the OCC has approved Exhibit E which provide a comprehensive guide to proper labeling of Olive Oil

It is important to point out who is subject to the jurisdiction of the OCC as both producers and handlers have specific mandatory requirements. In addition there is a provision for producers or handlers under 5000 gallons to voluntarily participate in the commission programs.

Producers:

All Producers must report to the OCC annually by February 28, 2024 their production regardless if you meet the threshold for the commission. Only producers who produce 5,000 gallons or more of olive oil per year are subject to the assessment set forth by the OCC. The assessment form and reporting requirements are available on the OCC Website. The OCC through the California Department of Food and Agriculture will be conducting random audits annually to verify if producers meet the threshold and the correct reporting and payment of assessments.

Handlers:

All handlers producing 5,000 gallons or more of olive oil (excluding toll processing) **must sample, test, and grade all lots** (see lot definition and identification below) of olive oil for the quality parameters using the official methods listed in Table 1 of the standard. Sampling and testing must be done by a certified laboratory chosen by the handler, including the handlers own laboratory if certified, following an official testing method described in the standard. Handlers are responsible for the cost of sampling, quality testing, and retention of samples. Handlers must provide the OCC a preliminary Form A no later than December 31, 2023 and final results of samples to the commission, utilizing Form A, no later than February 28 or apply for an extension by the same date. A handler sampling checklist and guideline are available on the OCC website. The OCC through the California Department of Food and Agriculture will be conducting random audits annually to verify the handlers that meet the



threshold for sampling and reporting. A copy of the audit procedures are available on the OOC Website. In addition to handler sampling the OOC through the California Department of Food and Agriculture will take a maximum of six (6) samples at random from each handler, voluntary members will be put into a lottery and only sampled if they are chosen. All sampling will be completed by January 30 with results delivered back to the handler in March 2024. These samples are collected and tested at the expense of the OOC. Any samples not meeting the Standards will have the option to be retested at the handler's expense.

The OOC has also developed a website www.oliveoilcommission.org where all the commission information along with facts about the commission can be found and utilized.

Commission Logos and Terms of Use:

Effective September 7, 2016 the OOC approved and adopted a Service Mark Agreement and official language and logo for use by commission members. Please review this important information and complete and return the Service Mark Agreement. (Service Mark Agreement and Attachment A are available on the OOC website)

OOC Voluntary Membership and Standard Participation:

Effective September 7, 2016 the OOC developed a provision for handlers not covered by the OOC standard to participate on a voluntary basis. In June of 2017 the OOC further refined this provision to make voluntary participation more accessible. These refinements were in the required testing (only requiring UV, FFA and Organoleptic tests) and an adjustment in the required fees. Details on how to participate on a voluntary basis are defined in Appendix A, Section 9 of the standard. The fees for voluntary participation are \$0.16 per gallon of production. If you wish to voluntarily participate in the OOC please complete the voluntary participation form and notify the OOC office by December 31, 2023.

We look forward to a prosperous harvest and production season. Please contact the Olive Oil Commission of California at 916-441-1581 or by email at chris@agamsi.com

Regards,

Chris Zanobini



2023 Harvest Season – Mandatory Requirements:

- 1) The OOC will only accept complete handler reporting forms – any forms with missing data will not be accepted – **Only the attached form and format will be accepted by the OOC – Form A**
 - a. Required Information for **ALL** lots of olive oil produced by handler (even lots sampled and tested by the commission)
 - i. Unique Lot ID for **ALL** Lots of olive oil produced
 - ii. Harvest Date
 - iii. Sampling Date
 - iv. Variety
 - v. Variety Percentages
 - vi. Predetermined Grade of Oil
 - vii. Induction time in hours and temperature
 - viii. **TESTS REQUIRED – ALL MUST BE COMPLETED and REPORTED**
 1. Free Fatty Acid (5m/m)
 2. Peroxide Value (PVP (meq O₂/kg Oil)
 3. Absorbency in Ultraviolet K₂₃₂
 4. Absorbency in Ultraviolet K₂₇₀
 5. Absorbency in Ultraviolet Delta K
 6. Moisture and volatile matter (MOI) (%m/m)
 7. Insoluble impurities (INI) (%m/m)
 8. Pyropheophytin a (PPPs) (%)
 9. 1,2 Diacylglycerols (DAGs) (%)
 10. Organoleptic Analysis Median of Defects (MeD)
 11. Organoleptic Analysis Median of Fruity (MeF)
- 2) Production Reports and Assessments are now annual – **Form B** – due no later than February 28, 2024. ALL Producers must report production information: even those under 5,000 gallons.
- 3) Handlers must provide complete data. Missing testing information and any reports that do not include all the information required in item number one and item number two will not be accepted, in addition assessments without complete data as required will not be accepted.



Annual Assessment and Reporting Audits – Effective September 7, 2016 the OOC has adopted an assessment and reporting audit program to be conducted by the Audit Office of the California Department of Food and Agriculture – All Olive Oil Producers are subject to the audit whether or not they meet the 5,000 galloon threshold. These audits are intended to ensure that producers are reporting correctly and are calculating and submitting the appropriate assessments. Including assessment refunds when overpayment has been determined. These audits will be selected at random with each producer subject to the Commission assessment to be audited every three years.