

















Fruit ten	nperature ir	n a truck
	•	
	Depth (cm/inches)	Temperature (°C/ºF)
	0	22/72
	10/4	38/100
1 6 Carlos Carlos Carlos	30/12	45/113
	50/20	42/108
	80/32	45/113
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FIELD AND HARVEST PLAN

- Figure out what was our optimal temperature threshold to give us good quality oil consistently
- What process changes in harvest, trucking, milling did we need to make to mitigate all risk with quality
- Determine how much heat is added in the mill to understand affect of mill on quality related to temp
- Determine how fruit gains in temperature under different harvesting and storage conditions

Study Parameters:

- Take select loads from COR fruit and subject them to different harvest conditions and intervals described above
- Understand the maximum thresholds possible to determine worst case scenario options

CALIFORNIA



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• Below is the control groups utilized in this study				
Arrival Temp	Arrival MI	Sit time between	Time to sit when	
		Harvest and Mill	see Quality issues	
<u>></u> 73F	ANY	<u><</u> 2hrs	6hrs	
70-73	ANY	<u><</u> 4hrs	10hrs	
68-70	>1.8	<u><</u> 4hrs	16hrs	
68-70	1.0-18	<u><</u> 6hrs	20hrs	
68-70	<1.0	6-10hrs	24hrs	
65-67.9	ANY	10-12hrs	32hrs	
<65	<1.8	12-16hrs	40hrs	
<65	>2.0	12-16hrs	36hrs	
			California Olive RANCH.	

SUMMARY OF RESULTS

Field Considerations of Study:

- Harvest at night in the cooler temperatures
- Load interval between harvest and milling weighed heavily on:
 - Maturity index
 - Temperature at harvest
 - Distance to mill
- Fruit needs to be delivered from the field to the mill in the shortest interval possible
- Data from study showed cooler fruit can sit for extended period and still produce good quality but mild flavor

Mill Considerations:

- Do not use boilers for malaxers
- Reduce temperature on separators







PLANNING

- Planning is a key to managing the temps as much as possible
- Harvest Timing: Keep an eye on weather forcasts to avoid the warmest days if possible
- Labor: If you are using a picking crew to harvest make sure that they are available when needed, we were caught short this year because a lot of the people we usually relied on left the area to harvest other crops for better money.
- Milling Timing: Make sure that you schedule your milling time to coincide well with your harvesting. You do not want your fruit to sit. Double check with the mill even triple check before you start to harvest. Breakdowns and other issues do occur its good to have a heads up in advance.

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