

Olive Oil Commission of California

Update

Presenter: Adam Englehardt
OOCC, Board
Boundary Bend Olives



California Extra Virgin Olive Oil | Better.Fresher



Olive Oil Commission of California



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WHAT

The Olive Oil Commission of California is a government entity of the State of California. It supports California olive farmers by:

- Developing and enforcing standards for the purity and quality of California olive oil.
- Verifying California olive oil quality through mandatory government sampling and third-party analysis.
- Promoting simple, clear, accurate labels for California olive oil.
- Funding research to assist farmers in successfully growing a healthy, sustainable crop.



WHO

- California olive oil handlers who produce 5,000 or more per year are required by law to participate.
- Producers with fewer than 5,000 gallons per year may participate voluntarily.

OOCC MEMBERS IN GOOD STANDING (Production exceeds 5,000 gallons per year)

Bariani Olive Oil
Boundary Bend USA/
Cobram Estate
California Olive Ranch
Corto Olive Co.

Enzo Olive Oil
La Panza Ranch
Lucero Olive Oil
McEvoy of Marin LLC
Nick Sciabica and Sons

Seka Hills
The Mill at Kings River
The Olive Press
Pepper Oaks Farm

*OOCC VOLUNTARY MEMBERS IN GOOD STANDING (Voluntary)

Ciarlo Fruit and Nut
Il Fiorello Olive Oil
KATZ Farm
Old Chatham Ranch



WHY

The OOCC works to ensure:

- California olive oil is accurately labeled.
- Customers can have confidence in the quality of California olive oil.
- All California olive oil is trusted and valued.



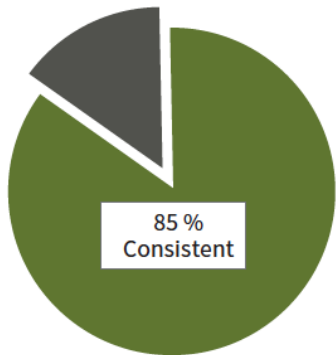
The OOCC Grade Standard

- Includes all the tests and parameters for olive oil purity found in the CA Health and Safety Code.
- Contains more stringent parameters for quality tests and incorporates valuable tests for DAGs and PPP.
- Is one of the most stringent in the world.

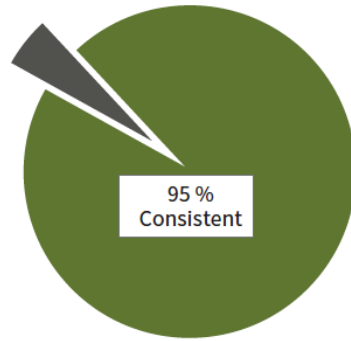
CA Extra Virgin Olive Oil Standard at a Glance

	USDA* and IOC*	CDFA*
Free fatty acid (%m/m)	≤ 0.8	≤ 0.5
Peroxide value (meq O ₂ /kg oil)	≤ 20	≤ 15
Absorbency in ultraviolet K ₂₃₂	≤ 2.50	≤ 2.40
Absorbency in ultraviolet K ₂₇₀	≤ 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 fruitiness	MeF > 0	MeF > 0

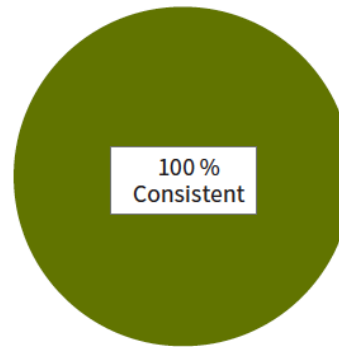




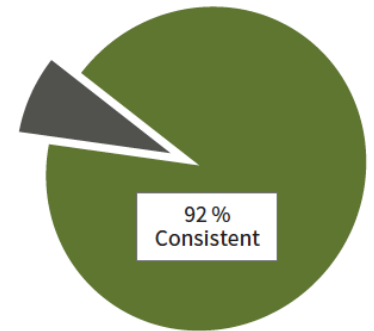
YEAR 2014/15



YEAR 2015/16



YEAR 2016/17



YEAR 2017/18

Mandatory Government Sampling & Testing

Working to improve consistency.



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Total Research Spending 2014-2018

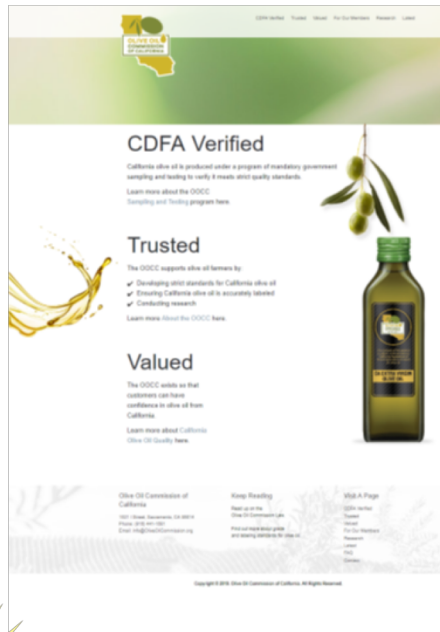
Pests & Disease	\$200,165
Quality	\$154,000
Authenticity	\$139,625
Other	\$105,082

\$598,872

TOTAL RESEARCH DOLLARS INVESTED BY THE OOCC



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Thank you

