



**CALIFORNIA
OLIVE OIL COUNCIL**
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OLEA NEWS

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COOC TASTE PANELIST SPOTLIGHT

Arden Kremer

Arden first entered the California Olive Oil industry 25 years ago when she was asked to attend a UC Davis seminar on olive oil sensory and evaluation. Later she trained to be a taste panel leader. After joining the COOC panel, she received an opportunity with 5 other panelists to attend a five-day seminar at the University of Imperia in Italy. During this intense seminar, she learned much about the science and statistics that factor into tasting olive oil and was taught how to train others to become panelists. As a leader on the COOC taste panel, she frequently judges various statewide competitions. One of her highlights of being on the COOC taste panel, was doing several culinary experiments with a NY Times food editor. One test was cooking scrambled eggs with olive oil, generic oil, and butter to taste the differences. Arden has enjoyed building strong friendships with her colleagues on the COOC panel and watching the California Olive Oil Industry grow in quality and quantity.



CALIFORNIA OLIVE OIL COUNCIL SENSORY PANEL TRANSITION

The California Olive Oil Council is excited to announce its new partnership with Modern Olives, an outside sensory panel, for the upcoming 2022-2023 season. The decision by the COOC Board of Directors was made after much discussion

FSMA FINAL RULE: REQUIREMENTS FOR ADDITIONAL TRACEABILITY RECORDS FOR CERTAIN FOODS

The FDA issued a final rule on November 15th, that establish traceability and recordkeeping requirements for person who manufacture, process, pack, or hold foods included on the Food Traceability List. Companies will need to maintain records containing Key Data Elements (KDEs) associated with specific Critical Tracking Events (CTEs) and provide information to the FDA within 24 hours or within a reasonable time to which the FDA has agreed. Compliance date for all persons involved is January 20, 2026. To view a Stakeholder webinar regarding this recent rule, please click [here](#). Please do not hesitate to contact the CAC office with any questions.

AB 2183 SIGNED BY GOVERNOR NEWSOM

On September 28, 2022, Governor Newsom signed into law AB 2183-Agricultural Label Relations: Elections, authored by Assemblymember Stone. Previously, union elections were conducted via secret ballot. AB 2183 instead provides agricultural workers the right to vote for or against union representation by mail balloting or through card check. Beginning January 1st, employers will have the opportunity to opt-in to labor-peace compacts, which triggers mail balloting. For employers who do not opt-in to labor-peace compacts, non-labor peace elections, or card check, will be utilized in order certify unions as bargaining representatives of an employer's employees. For a detailed explanation of the various differences between labor peace elections and non-labor peace elections or how this law may affect your operation, please do not hesitate to contact Elise Oliver eoliver@calapple.org.



CALENDAR OF EVENTS

- **United Fresh Washington D.C. Conference**
 - **Date: September 26-28, 2022**
- **Produce Marketing Association Fresh Summit**
 - **Date: October 27-29, 2022**

Some events are being held virtually. Please contact the COOC office for more information.



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Recipe Spotlight

Pumpkin Olive Oil Cake with Maple Olive Oil Glaze

Cake Ingredients

- 1 cup (200g) light brown sugar
- 2 large eggs
- 1 cup (230g) pumpkin puree
- ½ cup (120ml) olive oil
- 1 teaspoon ground cinnamon
- ½ teaspoon ground cardamom
- 1/8 teaspoon ground allspice
- A few grinds of black pepper
- ½ teaspoon kosher salt
- 1½ cups (190g) all-purpose flour
- 1 teaspoon baking powder
- ½ teaspoon baking soda
- 2 tablespoons chopped toasted pepitas (optional)

Glaze Ingredients

- 1 cup (100g) confectioners' sugar
- 2 tablespoons olive oil
- 2 tablespoons maple syrup
- 1 to 2 tablespoons hot water
- Pinch of kosher salt
- Chopped pepitas (optional)
- Flaky salt (optional)

Directions

1. Preheat the oven to 350°F. Butter or coat an 8-inch square baking pan with nonstick spray. Line the pan with a strip of parchment paper.
2. **MAKE THE CAKE:** In a large bowl, whisk the brown sugar and eggs until pale and foamy, about 1 minute. Add the pumpkin puree, olive oil, cinnamon, cardamom, allspice, pepper, and kosher salt.
3. Add the flour, baking powder, and baking soda and whisk until well-combined and smooth.
4. Pour the batter into the prepared pan, tap the pan gently on the counter to release any air bubbles, and smooth the top of the batter with an offset spatula. Sprinkle the pepitas over the top if you are not going to glaze the cake.
5. Bake until puffed and golden, and a tester inserted into the center comes out clean, 25 to 35 minutes. Set the pan on a rack to cool for about 15 minutes. Then use the parchment paper to lift the cake out of the pan and set it on the rack to cool completely.
6. **MAKE THE GLAZE:** Combine the confectioners' sugar, olive oil, maple syrup, 1 tablespoon of the hot water, and a pinch of kosher salt in a medium bowl. Whisk until smooth, adding more water as necessary to make a thick but pourable glaze.
7. Pour the glaze over the cooled cake and sprinkle with the pepitas and flaky salt, if desired. Let the glaze set for about 20 minutes before slicing the cake. (Store the cake, well wrapped, at room temperature for up to three days.)