

OliveCare® Risk Assurance Template – Safety and Quality Small Grower Version – Olive Oil

Acknowledgement: To Olives Victoria for permission to use and adapt this document.

This template provides a statement of Risk Assurance for a **Small Olive Grower (SOG)** to the Australian Olive Association (AOA) to the effect that the evoo they produce is safe to consume and that the production process preserves the quality of the oil in the olives. This assurance is intended to meet the minimum requirements of the AOA Code of Practice (*OliveCare®*).

A Small Olive Grower:

- Has fewer than 5000 trees (<5,000 lit olive oil) – Level 1 *OliveCare®* fees.
- Does not have paid employees.
- May employ contractors for specific tasks such as pruning, harvesting or processing.

Medium producers of up to 50,000 litres evoo (Level 2 *OliveCare®*) may choose to base their assurance on this Risk Assurance document, but must show that they have taken careful and explicit steps to reflect the additional requirements of a larger and more complex organization.

For large producers of over 50,000 lit evoo (Level 3 *OliveCare®*) and growers who export (*OliveCare®* Export) it is expected they will adapt the comprehensive HACCP style food quality plan template for evoo production to take account of the additional requirements of a large and complex organization, and for the management of risk related to export. This template is available on the [AOA website](#).

Table Olive Templates:

A similar Risk Assurance template for table olive production (using the brine fermentation process), and a comprehensive HACCP style food quality plan template for table olive production are also available on the [AOA website](#).

This Template – An approach to assurance for the SOG:

This document aims to make it as easy as possible for a SOG to provide the assurance required for compliance with *OliveCare®*, using check lists of possible risk areas to prompt responses from the SOG. No check list can ever be complete in every situation; each SOG should use care to identify all the significant risks in his or her production process, and to consult with experts where there is uncertainty.

This document comes to you as a draft template. It is the responsibility of the grower to edit the document into a final version which is true and correct for that grower. The completed document is a binding assurance to the AOA that the grower produces safe and good quality product.

Please use “~~strikethrough~~” to remove unwanted text; make it easy for the OliveCare® Administrator to see what has changed.

We also suggest that you convert your completed document to a pdf before sending it to the *OliveCare®* Administrator so that there is no uncertainty about its content.

Declaration by Small Olive Grower:

Contact Details:

Name – Owner or Joint Owners:

(The owner or owners are referred to as “We” in this declaration)

Trading Name:

AOA Membership Number:

OliveCare® Membership Number:

Address of Grove:

Address for Correspondence:

Email address:

Telephone:

Third Party Assurance Certification? *(Please circle):*

eg NASAA, BFA, ACO, HACCP, FreshCare, SQF Code, CODEX, WQA, Other_____

Activities: (Put **X**'s in appropriate boxes; add other activities if necessary.

Write in **O** for Oral Assurance, **W** for **Written (Recommended)**. See paragraph below)

Activity	Direct Responsibility	Contracted Out	Contractor Assurance O/W
Growing Olives			
Pruning			
Spraying			
Harvesting			
Transport of Olives to Processor			
Olive Processing			
Storage of Bulk Oil			
Bottling and Packing			
Product Distribution			
Other?			

Declaration of Assurance by Contractors:

‘We declare that we actively seek and obtain assurance from contractors carrying out activities for us that they comply with the standards required for safety and product quality in the same way that we would be required to comply if we carried out those activities ourselves. We have recorded how we obtain assurance in the table above.’

Assurance by Activity:

A. Growing olives – including Planting Pruning and Spraying

1. Soil is free from contamination

'We declare that the soil of our grove is free of contamination in particular by, heavy metals or persistent chemicals which may be harmful to olive production or consumption. We have carried out the soil testing and/or examination of historical records required to give us confidence in this declaration.

2. Grove Diary: Nursery stock is disease free

'We declare that all new planting material is sourced from disease free mother trees and / or from an accredited nursery.

3. Grove Diary: Withholding Periods and Maximum Residue Limits (MRLs)

'We maintain an olive grove diary which records the application of all material brought into the grove, and its source.

'We ensure that any chemicals we use have current on-label provisions, APVMA permits, or are covered by relevant state control of use legislation, and that we respect the withholding periods and MRLs.

'We actively consider and manage the risks of other material (e.g. irrigation water, imported mulch).

4. Active Management of Tree Health:

'We actively manage the health of our trees through careful fertilising, pruning and action against pests and diseases. Our objective is to build tree health and natural resistance so that chemical sprays are needed only infrequently.

5. Other Risks to Product Safety or Quality

'We have discussed the specific processes we use in our grove to grow olives, and have undertaken a Biological, Chemical and Physical Hazard Analysis and identified the following additional issues which require careful management to maintain product safety and quality:

<add risk issues and management solutions, or state "none identified">

B. Harvesting and Transport:

1. Keeping Olives Clean

'We make sure that all the surfaces which the olive touches on its way to processing are clean. In particular, we ensure that olives do not fall on the ground, and that catching frames, nets, crates and bins are all clean before harvested olives touch them. We are alert to risks from machinery such as contamination by hydraulic oil, or plasticisers from PVC hoses on equipment that may contaminate fruit. We are taking action to remove PVC components from spray equipment and equipment in contact with olives and olive oil.

'We cover crates and bins with reflective canopies while they are being transported to reduce heat load and prevent road dust and bird dropping contamination, and we ensure that the load surface areas of the vehicles are clean.

2. Control of Picking:

'We inspect the trees in the grove before harvest. We mark clearly (e.g. with flagging tape) trees which are not to be picked because they have significant pest or disease damage. We also mark for separate picking trees (e.g. pollinators) of different varieties from the variety to be picked.

3. Keeping Olives Cool and Undamaged

'To ensure good oil quality, we aim to get the olives from tree to processor within 24 hours and to keep them cool during that time.

'Where there is a risk of delay we consider the use of cooling and also avoid, if possible, storing olives in full bins where the fruit at the bottom are crushed by fruit above. We consider storing the olives in ventilated bins or crates to limit damage and allow air flow.

4. Other Risks to Product Safety or Quality

'We have discussed the specific harvesting and transport processes we use in our grove, and have undertaken a Biological, Chemical and Physical Hazard Analysis and identified the following additional issues which require careful management to maintain product safety and quality.

<add risk issues and management solutions, or state "none identified">

C. Processing

1. Recording:

'We record olive processing, by our own machinery, or for us by a contractor as an activity in the Grove Diary (A.2.)

'We record the sources and descriptions of processing aids including talc and enzymes ensuring that they are fit for use in a food process.

2. Cleanliness: Undamaged Olives:

'We respect the precautions in section B.

'We de-leaf the olives and wash them with clean, potable water

'We clean the processing machinery after each day's processing, so that later batches are not contaminated by residues. We ensure that cleaning solutions do not remain in the machinery.

3. Processing Operation

'We have taken specific care to understand:

- How to control temperature to avoid damage to the quality of the oil
- How to source and use processing aids including talc and enzymes
- If required - How to operate the Agrumato method
- If required - How to prepare flavoured (infused) oils safely, ensuring water is removed and fresh flavouring agents are not used.

4. Safety

'We have taken care to understand how to operate the processing machinery safely and wear necessary protection such as ear defenders

5. Other Risks to Product Safety or Quality

'We have discussed how the olives from our grove are processed, and have undertaken a Biological, Chemical and Physical Hazard Analysis and identified the following additional issues which require careful management to maintain product safety and quality.

<add risk issues and management solutions, or state "none identified">

D. Storage of Bulk Oil, Packaging and Distribution

1. Bulk Oil Storage:

'We note that under the Australian Standard (AS5264-2011) and *OliveCare*® the classification of olive oil as evoo involves the following 3 suites of laboratory tests undertaken by a NATA or AOCS accredited laboratory:

- Oil Quality Chemistry: Free Fatty Acids (FFA), Peroxide Value (PV), Ultra-Violet Absorption (UV) - (DK, K232 &K270);
- Sensory Analysis for defects undertaken in accordance with the *International Olive Council Method for the Organoleptic Assessment of Virgin Olive Oil, COI/T.20/Doc. No 15/Rev. 7, February 2015*^[1], by an accredited panel;
- Oil Freshness: Pyropheophytin A (PPP's), 1,2 Diacylglycerols (DAG's), Oil Stability – Rancimat®, this data can be used to calculate the potential shelf life of evoo;

'We understand that extra virgin olive oil with high **oxidative stability*** can retain its good quality for two years after processing, provided that it is kept cool, stored away from light and oxygen, and is decanted promptly off any sediment. But oil stored in clear plastic and permeable containers exposed to sunlight will deteriorate very quickly. In practice a bulk container should be of stainless steel.

***Note:** Mild oils with lower oxidative stability may last less than 12 months under ideal storage conditions.

Therefore:

'We clean stainless steel tanks thoroughly with a fully rinseable cleaning agent (e.g. sodium carbonate) which will remove oil film. We rinse thoroughly to remove cleaning solution trapped in valves and pipework.

'After processing we transfer oil immediately into a stainless steel tank with a floating lid or nitrogen blanket. The tank is within an insulated store room which prevents large temperature fluctuations.

'We decant the oil off its sediment as soon as it has cleared.

'For stainless steel tanks with floating lids, we are actively looking for a solution which will prevent a PVC seal from staying in contact with the olive oil in the tank

'EVOO in storage will lose quality, even if stored under the ideal conditions. The best quality olives and best storage conditions will slow down the natural degradation.

^[1] International Olive Council Method for the Organoleptic Assessment of Virgin Olive Oil, COI/T.20/Doc. No 15/Rev. 7, February 2015: www.internationaloliveoil.org/documents/viewfile/3685-orga6

2. Packaging:

'We declare that our packing process is to:

Prior to packaging we taste test bulk olive oil for freshness and 'off flavours' (defects).

Pack the oil – if selling retail quantities – into dark glass bottles or metal cans, which we store away from heat and strong light

Check the containers for cleanliness and foreign objects before filling

Ensure that the containers have tamper-proof closures

Ensure that the bottling equipment does not use PVC tubing

'We label containers using labels which meet Australian requirements, accurately describe the product and bear a Best Before date, a Harvest Year, and a unique Product Tracing Code which allows the oil to be tracked back to the batch from the processor and the packing session.

Note: If the bulk evoo is sold to a third party using their own labels (house brand), the third party MUST NOT apply the AOA Certification Trade Mark logo to their own products unless they are also Signatories to *OliveCare*®, and the product meets quality and labelling requirements.

3. Product Distribution:

'We note that:

'EVOO is sensitive to heat, so efforts must be made to ensure the product is not allowed to go above 20°C. The use of thermal blankets may be an effective tool in some circumstances.

'If product is transported to the retail outlet by a commercial transport contractor, the vehicle needs to be covered and shaded – refrigeration during transport is generally not practical.

EVOO producers need to maintain a log of temperature in the storage facility, and log temperatures during transportation.

Producers need to instruct the retailer on how to monitor stock in store to ensure appropriate storage conditions and stock rotation.

A record of where each batch of product is sold to needs to be maintained by the producer for the purposes of product traceability and recall:

- Growers need paperwork to identify the block(s) from where the batch originated.
- Processors need paperwork to identify the grove and date of delivery.
- Bottlers need to be able to identify the source of the oil.
- Merchants need to identify customers to whom bulk or bottled oil is on-sold.
- Samples of each batch of EVOO should be retained for later testing.
- Product packages ready for sale to the public should be able to be traced back to the grove that grew the olives

4. Other Risks to Product Safety or Quality

'We have discussed the specific storage and packaging processes we use in our enterprise and have undertaken a Biological, Chemical and Physical Hazard Analysis and identified the following additional issues which require careful management to maintain product safety and quality:

<add risk issues and management solutions, or state "None identified">