



OliveCare® Signatory declaration of EVOO storage conditions:

Before issuing EVOO Compliance Certificates based on current season oil laboratory test reports, Signatories are required to complete the following oil storage declaration covering each EVOO product to be certified:

Processing:

- Do you process your own olive oil? – If not who is your processor?
- Is your olive oil sourced from a third party? (If so name of third party

For storage of bulk olive oil:

- Do you store your own olive oil? If not where is your oil stored?
- Is your EVOO stored in stainless steel tanks? (YES / NO) – If not what storage vessels do you use? – Provide details _____
- Is your EVOO stored under an inert gas blanket or a floating lid? (YES / NO) – If not how do you control exposure to air? – Provide details _____
- Is your EVOO stored at <18 degrees C ? (YES / NO) – What is the storage temperature range for your EVOO? – Provide details _____
- Does your EVOO contain >70% Oleic Acid? (YES / NO) - Have you tested the fatty acid profile (FAP) of your EVOO products – this is a measure of oil oxidative stability? (YES / NO)
Note: FAP is not the same as free fatty acid (FFA) which is a measure of oxidation of the oil.
List varieties grown: _____
- Do you ‘rack-off’ and / or ‘purge’ sediments and water when settling your new season olive oil? (YES / NO) – What is your settling schedule? Do you filter your oils?
Provide details _____

For storage of pre-packaged olive oil:

- Warehouse storage conditions - do you store your oil <18 degrees C ? (YES / NO) – What is the storage temperature range for your EVOO – Provide details _____
- What steps do you take to manage product exposure to heat during road / air/ sea freight? Eg do you use temperature controlled transport, thermal blanket protection and temperature logging? _____

Brand / product labels to be certified:

Signatory Name:

Date:

Please complete and return to the OliveCare® Administrator at: peter@mc.com.au