



## **OliveCare® Signatory declaration of table olive storage conditions:**

Before issuing Table Olive Compliance Certificates based on laboratory test reports, and competition results; Signatories are required to complete the following table olive storage declaration covering each table olive product to be certified:

### **Table olive processing:**

- Do you process / package your own table olives? (Y/N?)  
If YES – please proceed with the survey?  
If NO - you may care to discuss this declaration with your processor / supplier.

### **Bulk storage of fresh olives between harvest and processing:**

- How and where do you store bulk table olives between harvest and processing?  
Details: \_\_\_\_\_
- Do you measure the core temperate of the olives in the storage bins?  
Details: \_\_\_\_\_
- For what period of time do the olives usually remain in the bins before processing?  
Details: \_\_\_\_\_

### **Storage of table olives during fermentation:**

- What is the usual temperature in the table olive fermentation room, and how do you control fermentation temperature?  
Details: \_\_\_\_\_
- How frequently do you monitor pH and salt content during fermentation?  
Details: \_\_\_\_\_

### **Storage of bulk table olives after fermentation:**

- How and where do you store bulk table olives after processing?  
Details: \_\_\_\_\_
- What is the usual temperature in the table olive storage area?  
Details: \_\_\_\_\_

### **For storage of packaged table olives:**

- How and where do you store your packaged table olives?  
Details: \_\_\_\_\_

What steps do you take to manage product exposure to heat during transportation to market?

Details: \_\_\_\_\_

### **List your brands / products to be certified:**

\_\_\_\_\_  
\_\_\_\_\_

**Signatory Name:**

**Date:**

Please complete and return to the *OliveCare®* Administrator at: [peter@mc.com.au](mailto:peter@mc.com.au)