



OliveCare Contract (Toll) Processor Questions / Declaration

The grower and processor should jointly complete and sign this declaration prior to contracting the service (*Cross out any sections that are not relevant / agreed*):

1. Terms of Payment:

When booking a processing service growers should confirm the following matters:

- Fees for processing services (may be on a volumetric scale) for example:
 - < 1 tonne of olives: \$X / 100kg
 - >1 tonne of olives: \$Y/ tonne
 - >10 tonne of olives: \$Z / tonne
- Any fees / penalties for variety / fruit presentation (eg excess leaf trash)?
- Payment arrangements for processing services:
 - On receipt? or
 - Within (X) days of fruit receipt?

Note: Toll processors by law must collect and submit the required levy payments to government on behalf of the grower. These payments must be declared on the processing invoice.

2. Booking and fruit receipt arrangements?

- Prior booking of processing services is required
- When delivering fruit to the processor growers must observe the following requirements:
 - COVID-19 health arrangements, including providing a health declaration, and observing social distancing (growers may be instructed to remain in their vehicle)
 - Standard biosecurity arrangements including providing clean fruit and bins (without disease, contamination and with minimal leaf trash), and removal empty bin(s) from the fruit receipt area
- Deliver clean fruit and containers suitable for receiving bulk oil
- Deliver clean containers of suitable size and quality for receiving bulk oil

Note: Polyethylene IBCs / Pallecon are only suitable for short term storage / transport, unless a metallic liner bag is used to protect oil from oxidation by light and air

3. Risks assessment for product quality and safety:

- What training and experience in olive oil processing does the processor have?
- It is recommended that the processor and the grower jointly undertake a risk assessment of Biological, Chemical and Physical Hazards and identify any issues which require careful management to maintain product safety and quality.

4. Processing records to be provided to the grower:

The processor should keep and provide the following records to the grower:

- The total weight of olives delivered over the weighbridge

- Time delay from fruit delivery to milling
- Total volume of olive oil extracted
- Oil yield
- Mill grid size
- Malaxation time and temperature
- A description of any processing aids used (food grade only)
- Oil decanter - 2 or 3 phase?
- Any processing issues / breakdowns?

5. Confirm standard processing operations:

- De-leaf the olives and wash with clean, potable water
- Control temperature of malaxation to avoid damage to the quality of the oil
- Thorough cleaning of processing machinery so that later batches are not contaminated by residues undertaken after:
 - Each batch?
 - Each grower?
 - Each day's processing?
- Use only food grade cleaning solutions that are subsequently rinsed.

6. Bulk Oil Storage:

Additional considerations if the toll processor also provides an oil storage services:

- Use clean stainless steel tanks thoroughly prepared using a fully rinseable cleaning agent (e.g. sodium carbonate) which will remove oil film, and rinse thoroughly to remove cleaning solution trapped in valves and pipework
- After processing immediately transfer olive oil into a stainless steel tank with an serviceable floating lid or nitrogen blanket
- The tank should be situated within an insulated store room which prevents large temperature fluctuations
- 'Purge' regularly and 'Rack' the oil off its sediment as soon as it has cleared
- Take a sample of the bulk olive oil for testing against the Australian Standard for olive oil (AS5264-2011)¹ which involves the following 3 suites of laboratory tests to be 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;

¹ Australian Standard for olive oil (AS5264-2011): <https://australianolives.com.au/australian-standard-5264-2011/>

^[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

Notes:

- 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.
- EVOO 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. Mild oils with lower oxidative stability may last less than 12 months under ideal storage conditions.

7. EVOO Bottling / Packaging:

Additional considerations if the toll processor also provides EVOO packaging services:

- Prior to packaging taste test the bulk olive oil for freshness and 'off flavours' (defects).
- If selling retail quantities – pack the olive oil into dark glass bottles or metal cans, and 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 (phthalate contamination)
- Label containers using labels which meet Australian requirements, accurately describing the product and bear a Best Before Date, include 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

Notes:

Additional considerations for grower distribution of finished product to retail outlets:

- Ensure product is transported in temperature controlled and monitored vehicles
- For on-line sales use suitable protective packaging and monitor efficient courier delivery
- Provide purchasers with product specifications and storage advice
- Consider providing POS product promotional materials to retailers to stimulate sales