

OliveCare® Certification of Table Olives



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***OliveCare*® Certification of Table Olives**

This presentation will cover:

- What is *OliveCare*®?
- What is involved in *OliveCare*® certification of table olives?
- What to test for, why test for some parameters and not others?
- Frequency of testing – do you test every barrel, every batch, or just one sample per year?
- Why are there differences in product testing requirements for *OliveCare*®; entry to competitions; HACCP accreditation; and retailer requirements for sale of table olives to the general public?
- *OliveCare*® training program



What is *OliveCare*®?

In a high cost producer country such as Australia it is essential that producers are able to compete on product quality rather than on price.

The *OliveCare*® program coverage is now extended to include certification of EVOO, table olives, flavoured olive oils, and other olive products.

OliveCare® also encompasses the entire olive supply chain from growers to the market place, covering grove management, olive processing, product storage, retail, food service and export marketing.

OliveCare® incorporates the provisions of the Australian Standard for Olive Oils and Olive Pomace Oils (AS5264-2011®), introduced in July 2011; and *The Voluntary Industry Standard for Table Olives in Australia (RIRDC 12-111)*, introduced in 2012.



What is *OliveCare*®?

The *OliveCare*® Code of Best Practice program provides a quality systems approach to manage risk, underpin product quality and providing tools to:

- Establish authenticity and quality of Australian olive products;
- Provide surety and build confidence of consumers in Australian olive products;
- Establish a framework that encompasses good business practice with HACCP-style production controls;
- Build olive industry skills and capacity;
- Deal effectively with complaints; and
- Establish a compliance culture within the industry in relation to industry voluntary standards, Australian Consumer Law (ACL), and the ANZFA Food Standards Code.



What is *OliveCare*®?

AOA members who are *OliveCare*® Signatories are authorised to apply the following AOA trade marks to their certified products, POS materials and websites in accordance to the rules of use of these logos:



Further information on *OliveCare*® and table olives is available on the AOA website at:

<https://australianolives.com.au>



OliveCare®? Training Program

In addition to offering workshops and seminars, AOA working with River Murray Training (RMT) have developed 'e-learning' modules (comprising a total of 10 on line interactive presentations) with the aim of building industry skills and facilitate implementation of the *OliveCare®* Code of Best Practice.

Modules include Food Safety & Quality, Export Readiness and Sensory Training.

These 6 e-learning modules are linked to Units of Competency from the National Training Framework (NTF), and can lead to a recognised VET qualification or Statements of Attainment eg from the *Certificate III in Food Processing*, or *Certificate IV in Production Horticulture*.

To access the *OliveCare®* e-learning modules, participants need to firstly register with Gillian Ireland at River Murray Training gillian.ireland@r-m-t.com.au or admin@r-m-t.com.au

For sustainability of the on-line training program a nominal enrolment fee of \$68 will be charged for participants accessing modules.

Participants will be issued with a username and password to log onto website that hosts the AOA on-line training program: <http://www.r-m-t-online.com>



OliveCare® Certification

OliveCare® Certified brands are listed by state of origin on the 'Everyday Australian Extra Virgin' website: australianextravirgin.com.au/brands/.

OliveCare® Signatories: 147 (33%) of an estimated 450 commercial Australian olive producers.

Certified Australian EVOO brands: 144

Certified Imported EVOO brands: 2

Certified Australian Flavoured Olive Oil brands: 21

Certified Australian Table Olive brands: 19

Certified Australian Skin Care Product brands (Pending)

Our aim is to increase producer and supply participation in *OliveCare®* from 150 to 240 over the next 3 years, including recruiting more retailers, food service and exporters.



Australian table olive production

According to industry estimates there are around 125 table olive producers in Australia with a total grove area of around 900 hectares, producing an estimated 3,600 tonne of fruit per annum.

Ours is largely a boutique industry, with 80% of table olive producers having less than 5 hectares, and only 4 known producers with more than 40 hectares – by far the largest being Tree Tops Plantation (Riverina Oils & BioEnergy Pty Ltd) situated in the NSW Riverina with 125,000 trees producing around 1,000 tonne of table olives per year.



OliveCare® Certification of Table Olives

Signatories to the *OliveCare® Code of Best Practice* for Table Olives are required to undertake specified physico-chemical, microbiological testing, and sensory assessment for each product label to establish eligibility to apply the *Certified Australian Table Olives™* Certification Trademark, in accordance with *The Voluntary Industry Standard for Table Olives in Australia (RIRDC 12-111)*, and *OliveCare®* certification requirements.



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All Code Signatories are required to provide annually to the *OliveCare*® Administrator evidence of:

- Having a **Product Risk Assurance** or HACCP style food safety / food quality plan - either 'in-house' or as part of a proprietary third party certification arrangement (*template provided*), this should include:
 - This plan should include a **Corrective Action Request** (CAR) procedure to deal with quality complaints, negative feedback, audit failures, on-farm inefficiencies, accidents or lapses in processes, procedures or performance. (*template provided*);
 - Using a documented **product trace back system** including unique batch codes, supply chain records and a product recall system in place (*template provided*);
- Using product **Best Before Dates**, not exceeding 2 years as determined by the producer, (after which time undesirable changes to the odour, colour, texture or flavour of the product may occur) (Ref: FSANZ – Food Standards Code Part 1.2.5);
- Compliance with Australia New Zealand Food Authority (ANZFA) Food Standards Code, Schedule 20 – **Maximum residue limits**, including keeping spray diary records, and observing Good Agricultural Practice (GMP);



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- Undertaking **annual product testing** at a NATA accredited laboratory, meeting the requirements of *The Voluntary Industry Standard for Table Olives in Australia (RIRDC 2012)* for each product to be certified under the OliveCare® Code of Best Practice, including:
 - **Physico-chemical** parameters (for natural olives - pH < 4.3, salt > 6.0 g/100ml);
 - **Microbiological** testing for *E coli* (below level of detection < 3 cfu*); for pasteurised products the laboratory also test for *Lactobacillus*, to measure effectiveness of pasteurisation (below level of detection < 10 cfu); plus
 - **Sensory assessment** undertaken by Modern Olives (or through participation in the AIOA or other recognised table olive competition).
- Having **product labels compliant** with *The Voluntary Industry Standard for Table Olives in Australia (RIRDC 2012)*, Australian Consumer Law (ACL) and OliveCare® (providing copies of all product labels to be certified).
- All Signatories are encouraged to implement an **on-farm biosecurity plan** using the Farm Biosecurity Action Planner: <http://www.farmbiosecurity.com.au/planner/>



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Table Olive Physico-chemical and microbiological test parameters:

Table Olives in brine - natural (unpasteurised): Brine tested

- Minimum sodium chloride (NaCl): 6%
- Maximum pH: 4.3
- Microbiological Criteria - Escherichia coli: Not detectable (<3 cfu/g)

Table Olives in brine - treated with sodium hydroxide (NaOH) (unpasteurised): Brine tested

- Minimum sodium chloride (NaCl): 5%
- Maximum pH: 4.0
- Microbiological Criteria - Escherichia coli: Not detectable (<3 cfu/g)



Table Olives in brine (Pasteurised): Brine tested

- Maximum pH: 4.3
- Microbiological Criteria - Escherichia coli: Not detectable (<3 cfu/g)
- Microbiological Criteria - Lactobacillus: Not detectable (<10 cfu/g)

Table Olives not in brine - Dehydrated / Shrivelled (pasteurised or unpasteurised): Olives tested

- Water activity a_w < 0.88
- Microbiological Criteria - Escherichia coli: Not detectable (<3 cfu/g)



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Approved laboratories:

Physico-chemical: (\$30- \$130)

- Modern Olives Laboratory Services (MO)
- South Australian Analytical Laboratory (SAALS)
- Silliker Australia
- ALS Food & Pharmaceutical

Microbiological: (\$50- \$250)

- Modern Olives Laboratory Services (MO)
- South Australian Analytical Laboratory (SAALS)
- Silliker Australia
- ALS Food & Pharmaceutical

Optional Physical (Grade classification): (\$120)

- Modern Olives Laboratory Services (MO)



Sensory (defects): (\$50-\$100)

- Modern Olives Laboratory Services (MO)
- Silliker Australia
- Entry into competitions

(ANZFA) Nutrition Information Panel (NIP): (~\$400)

- Modern Olives Laboratory Services (MO)
- South Australian Analytical Laboratory (SAALS)
- National Measurement Institute (NRS)

(ANZFA) Pesticide Residues : (\$350- \$750)

- Modern Olives Laboratory Services (MO)
- South Australian Analytical Laboratory (SAALS)
- Silliker Australia
- National Measurement Institute (NRS)



OliveCare® Certification of Table Olives

Table Olive sensory and visual attributes:

Bitterness: The olive shouldn't be bitter to taste but some bitterness can be balanced by the amount of saltiness and olive flavour.

Saltiness: The level of salt governs the flavour of the olive and must be balanced with the bitterness and acidity.

Flavour: the olive should have an appealing fruit flavour, which for green olives often is a typical fermentation taste but retaining 'olive' character, and for black olives is a stronger olive flavour.

No negative attributes: There should be no taste or aroma faults that would render the product unmarketable: Abnormal fermentation (faecal, putrid, butyric, zapatera), musty, rancid, 'cooked', soapy, metallic, earthy, winey-vinegary, or as reflected in achieving a score of 15 or more out of 30 points.



Skin: The skin of the fruit should be fine, smooth and not wrinkled, yet elastic and resistant to handling damage.

Flesh: Should be firm but not woody or granular. Green olives should have firm, crisp flesh, ripe or black olives will have softer flesh due to the fruit being more mature than green olives, however it shouldn't be soggy or flabby.

Blemish: Blemishes should be absent however some white spots on green olives are natural. Others such as gas pockets or blistering are caused by processing and organisms and will reduce the point score.

Colour: Green olives should be bright green to strawy green colour. Some dulling may occur after several months in brine. Lye treated green olives are very bright green. Olives turning colour should be pale pink, and black olives vary from dark pink to black or winey colour.



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Table Olive negative attributes:

(In accordance with Section 5.1 IOC Method Sensory Analysis of Table Olives COI/OT/MO No 1/Rev.2, November 2011).

Abnormal fermentation: Olfactory sensation perceived directly or retro nasally, characteristic of abnormal fermentations, such as:

- **Putrid:** sensation reminiscent of the odour of decomposing organic matter;
- **Butyric:** sensation reminiscent of butter or cheese;
- **Zapateria:** sensation caused by the combination of volatile fatty acids reminiscent of rotten leather.

Musty: Olfactory-gustatory sensation perceived directly or retronasally, characteristic of olives attacked by mould;

Rancid: Olfactory sensation perceived directly or retronasally, characteristic of olives that have undergone a process of oxidation;

Cooking effect: Olfactory sensation perceived directly or retro nasally, characteristic of olives that have undergone excessive heating in terms of temperature and/or duration during pasteurisation or sterilisation;

Soapy: Olfactory–gustatory sensation reminiscent of soap;

Metallic: Olfactory–gustatory sensation reminiscent of metals;

Earthy: Olfactory-gustatory sensation reminiscent of soil or dust;

Winey–vinegary: Olfactory–gustatory sensation reminiscent of wine or vinegar.



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Small Batch Table Olive Processing:

A batch that is a blend of table olives may be described as Certified Australian Table Olives if either a sample of the blend or samples of ALL constituent olives have met the specified tests.

A sample from each variety identified on product labels needs to meet the specified test parameters before a claim that the product is Certified Australian Table Olives™ can legitimately be made.

Noting there are many small producers that harvest and process in small batches, the producer should test a random selection of at least 2 batches for compliance with *OliveCare*® testing requirements.

The AOA may undertake market survey testing against the Standard for *OliveCare*® accredited and non-accredited table olive products, including imported table olive products.



OliveCare® Certified Table Olives

 <p>AUSTRALIAN OLIVE ASSOCIATION^{LTD}</p>	 <p>OliveCareTM</p>
<p>This certificate confirms that:</p>	
<p>ALTO OLIVES</p>	
<p>Is a signatory to the Australian Olive Association's Code of Best Practice (OliveCare®).</p>	
<p>The Table Olives that accompanies this certificate, identified as:</p>	
<p>"ALTO – Martini", "ALTO – Black Kalamata", "ALTO – Misto", "ALTO – Ligurian", "ALTO – Giant Kalamata", "ALTO – Verdale", "ALTO – Leccino" and "ALTO – Green Kalamata".</p>	
<p>Meet the specifications of Certified Australian Table Olives under OliveCare®.</p>	
	<p>Certificate No. T1058</p>
	<p>Expires: 30 November 2020</p>
	<p>COP ID #: 164</p>
	<p>Harvest Year: 2018</p>
	<p>AOA Membership #: A0023</p>
	<p>Laboratory Test Results: FM1874447/11.6 FM1874447/12.1 FM1874447/14.6</p>
	<p>Signed:  CHIEF EXECUTIVE OFFICER</p>
<p>Certificate issued by:</p>	
<p>Australian Olive Association Ltd (AOA). A.B.N. 57 072 977 489 PO Box 6661 Baulkham Hills, NSW 2153</p>	<p>AOA Office: Phone: 0478 606 145 E: secretariat@australianolives.com.au Code Administrator: Phone: 0418 839 836</p>



The Australian New Zealand Food Standards Code

All food businesses in Australia are required to comply with the *Australia New Zealand Food Standards Code*, including:

- *Food Safety Standard 3.1.1: Interpretation and Application,*
- *Food Safety Standard 3.2.2: Food Safety Practices and General Requirements, and*
- *Food Safety Standard 3.2.3: Food Premises and Equipment.*

Any business that processes or packs olive products in Australia is deemed to be a 'food business'.

Food Safety Standard 3.2.1: Food Safety Programs, sets out the requirements for the control of food safety hazards during the production, manufacture and handling of food, but is not mandatory for all 'food businesses'.

However *3.2.1. does apply* to certain industry sectors that are identified as being high risk, eg hospitals, nursing homes, and child care centres.



The Australian New Zealand Food Standards Code

Table olives as a fermented product is regarded as a medium food-safety risk.

In some state jurisdictions such as Victoria all 'food businesses' (including table olive processors) are required to have a **food safety program** (except for retail businesses selling low-risk pre-packaged food).

Other government jurisdictions may also require businesses to have HACCP* based food safety systems in place. Therefore, all food businesses need to check with their local authority for the requirements that apply in the state or territory where the business is located.

* To assist in implementing Good Agricultural Practice (GAP), and Good Manufacturing Practice (GMP), AOA has developed this Hazard Analysis Critical Control Point (HACCP) style Food Quality Plan template for Table Olives for use by *OliveCare*® Signatories.



***OliveCare*[®] Certification of Table Olives**

Why are there differences in testing requirements for *OliveCare*[®]; entry to competitions; HACCP accreditation; and requirements for sale of table olives to the general public?

- *OliveCare*[®] Signatories are required to supplement their food quality plans with laboratory testing of products to be certified as previously outlined.
- This testing is also a requirement for entry into the AIOA Table Olive Competition, although several other table olive competitions only require a declaration from the exhibitor that the table olives are safe to consume!
- To avoid expensive duplication of testing the *OliveCare*[®] Administrator will accept table olive competition testing reports as evidence of compliance with *OliveCare*[®] table olive certification requirements.



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- There is a move by regulators away from 'end point testing' to HACCP – Hazard Analysis Critical Control Point' quality management systems approach.
- The major retailers do not require table olive suppliers to provide product testing results, rather they require suppliers to have a recognised third party audited quality management system accreditation eg HACCP (JAS-ANZ, SGS, SCI Qual International, CODEX), SAI Global SQF Code, ISO 9001, WQA (Woolworths), and FreshCare.
- However third party auditing companies do require documentary evidence of how product quality risks are managed, and documentary evidence of its effectiveness, which may include results of physio-chemical, microbiological and sensory testing of table olive products.
- *OliveCare*® Signatories and other AIOA competition exhibitors find it useful to be able to provide auditors with *OliveCare*® Table Olive Compliance Certificates and current table olive competition test results as evidence of product testing.



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Over recent production seasons, a total of thirty eight (38) Australian and imported table olive products have been purchased 'off-the-shelf' and tested against the *Voluntary Standard for Table Olives in Australia (RIRDC 2012)*, as well as the *IOC trade standard applying to table olives, COI/OT/NC no. 1 of December 2004*, as well as quality assessed by Australian competition judges.

The encouraging message for Australian table olive producers and consumers alike is that locally produced table olives entered into competitions are measurably superior to product currently available on supermarket shelves - which are mostly imported from Spain, Greece, Italy, and Turkey.

Demonstrating that there is a market opportunity for Australian table olive producers who are able to provide the required volume of product to domestic supermarkets to achieve import replacement.

Export markets are another niche opportunity for small and large Australian table olive producers, however there will be additional regulatory compliance challenges and costs.



ANALYSIS CERTIFICATE

Goya-Reg. 15

PHYSICO-CHEMICAL ANALYSIS	MEAN VALUES
Product/ ITEM	WHOLE GREEN QUEEN OLIVES / #1473
Format	12 PAR
Size grade	90/130
Category	First
Batch	1939-16918
Production date	06/18/2018
Best before date	06/18/2021
UPC	041331014731
Vacuum (cm Hg)	40
Net weight/Drained Net Weight (g)	359 / 184
Headspace (%)	5
Brine volume (ml)	184
pH	3.61
Acid titration	Lactic acid
% Acidity	0.58 %
% Salt	4.10 %
Minor and Major Wrinkles/Mutilated/Breakage	5%
Broken pieces and poorly cut units (Sliced: 35% <3/4 parts and ends)	N/A
Pit or pit fragments 1% (HEVM 1 und)	0
a _w	0.976
Enterobacteriae (1 g)	Not detectable
Escherichia coli (1 g)	Not detectable
Yeast and Mold (cfu/g)	<10
Mesophile aerobic microorganism (cfu/g)	<10
Clostridium (1 g)	Not detectable
Salmonella (25 g)	Not detectable
Staphylococcus aureus (1 g)	Not detectable
Listeria monocytogenes (25 g)	Not detectable
Lactobacillus (cfu/g)	Not detectable

Signed at,

Alcalá de Guadalupe, Seville (Spain), on Monday, September 10th 2018



Fecha: ANTONIO MARTÍN RODRÍGUEZ
QA MANAGER FROM GOYA EN ESPAÑA S.A.U.

OliveCare® Export Certification of Table Olives



OliveCare® Export Code of Best Practice Signatories are required to provide the *OliveCare*® Administrator with additional documentary evidence of:

Grove questionnaire completed including current and historical land use to identify any potential issues meeting market requirements.

Additional required laboratory testing for participation in ‘the olive route to China’:

- Full microbiology including: *Salmonella*, *Enterobacteriae*, *Escherichia coli*, *Cogaulase + Staphlococcus*, *Clostridium perfringens*, *Listeria monocytogenes*, yeasts and moulds, and aerobic plate count.
- Pesticide residue and contaminants screening, including chemicals identified in the grove questionnaire;
- Nutritional Information Panel (NIP) validation; plus



OliveCare® Export Certification of Table Olives

检测项目
能量 Energy
蛋白质 Protein
脂肪 Fat
碳水化合物 Carbohydrate
钠 Sodium
水分 Moisture
灰分 Ash
感官 Sense Organ
铅 Pb
六六六 HCB
糖精钠 Sodium Saccharin
苯甲酸 Benzoic Acid
山梨酸 Sorbic Acid
亮蓝 brilliant blue
商业无菌 Commercial Sterilization

- Pre-shipment testing as undertaken on behalf of the *China Inspection and Quarantine service (CIQ)*, by the *China Certification & Inspection Group SZ Ltd (CCIG)* to demonstrate compliance with *National Standards of the Peoples Republic of China*.



***OliveCare*[®] Export Certification of Table Olives**

Exporters of table olives to China must also comply with the following Chinese Standards:

- National Food Safety Standard - Maximum Residue Limits for Pesticides in Foods (GB 2763-2014).
- National Food Safety Standard of Maximum Levels of Contaminants in Foods (GB 2762- 2012),
- National Food Safety Standard for nutrition labelling of prepackaged foods (GB 28050-2011)



OliveCare® Administrator



Peter McFarlane, BAgSc.(Hons), DipEd
Au-thentic Export and OliveCare® Code of Best Practice Administrator
Director and Company Secretary
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Australian Food Integrity Certification Services Pty Ltd t/a Au-thentic Services has been appointed by AOA to manage the OliveCare® and OliveCare® Export Code of Best Practice, as well as compliance and Signatory use of AOA Certification Trade Marks. Peter McFarlane a Director of Au-thentic Services, and consultant to AOA continues to serve as the OliveCare® Administrator.



Thank You !

