

## **AGENDA**

### **California Ripe Olive Inspection Subcommittee Meeting ZOOM / Conference Call**

**NOVEMBER 10, 2021  
9:00 AM**

**Join Zoom Meeting  
<https://us02web.zoom.us/j/83842081225>**

**Telephone  
Conference Call: 1-669-900-6833  
Passcode: 838 4208 1225**

- I. Call To Order**
  - a. Roll Call - pg. 2
  - b. Inspection Subcommittee Chairman's Comments
  - c. Approval of March 10, 2021 Minutes (**action item**) pg. 3
- II. Approval of Inspection Changes (**action item**) - pg. 8**
- III. Approval of 2022 Inspection Budget (**action item**) pg. 10**
- IV. Approval of Authority to the Executive Director and Chairman for Inter-Item Transfers of the Inspection Subcommittee Budget (**action item**) - pg. 12**
- V. Other Business**
- VI. Adjournment**



## 2021-2023 Inspection Subcommittee

### Producer Members:

Milo Gorden
Chris Henderson
Michael Silveira
Edward Garcia
Carolina Burreson
Rick Benson
Galen Pfeiffer

### Handler Members:

Julia Tinsley- Chairwoman
Jacob Peters
Phil Quigley
Dennis Burreson
Paul Adcock
Tomas Masanes Autard
John Pieretti
Scott Hamilton



**RIPE OLIVES**

ENJOYED BY FAMILIES EVERYWHERE

**California Olive Committee  
Inspection Subcommittee Meeting Minutes  
ZOOM/Conference Call  
March 10, 2021  
9:00 a.m.**

**I. CALL TO ORDER**

A meeting of the Inspection Subcommittee was called to order by Chairwoman Julia TINSLEY at 9:01 a.m., and the following members were present:

**Members**

Pablo Nerey  
Chris Henderson  
Michael Silveira  
Edward Garcia  
Rick Benson  
Galen Pfeiffer  
Julia Tinsley  
Jacob Peters  
Phil Quigley  
Dennis Burreson  
Matt Miller  
Janet Edwards  
John Pieretti  
Scott Hamilton

**Affiliation:**

Producer  
Producer  
Producer  
Producer  
Producer  
Producer  
Handler  
Handler  
Handler  
Handler  
Handler  
Handler  
Handler  
Handler

**Others Present:**

Todd Sanders                      COC  
Elise Oliver                        COC  
Janette Ramos                    COC  
Kathie Notoro                     USDA

With a majority of the Subcommittee members present, a quorum was established.

- **MOVED BY EDWARDS, duly seconded by PHIEFFER and unanimously carried THAT the minutes of November 5, 2020, Inspection Subcommittee meeting be approved as presented. (Motion 3-10-2021 #1)**

## II. DISCUSSION ON POSSIBLE CHANGES TO CURRENT INSPECTION REQUIREMENTS

### ACTION

- A. Applicable count per pound for Small Olives  
Incoming Inspection Requirements on page 8  
Outgoing Inspection Requirements on page 9

**POTENTIAL ACTION:** Expanding the applicable count per pound range for the Small size of the Mission/Manzanillo varieties from 128-140 count per pound to 128-150 count per pound.

Changes to the Incoming Inspection Requirements:

1. Petite:
  - a. Current: 141-180 average count per pound range
  - b. Proposed Change:** 151-180 average count per pound range
2. Small:
  - a. Current: 128-140 average count per pound range
  - b. Proposed Change:** 128-150 average count per pound range

Changes to the Outgoing Inspection Requirements:

Current: Tolerance (by count) 35% under 1/140

**Proposed Change:** Tolerance (by count) 35% under 1/150 & Tolerance for all canning sizes changed to 1/150 lb.

- **MOVED BY PIERETTI, duly seconded by SILVEIRA and unanimously carried THAT the Inspection Subcommittee approve a change in the Incoming and Outgoing size requirements for the 2021 crop. For Incoming requirements for small size olives currently at 128-140 average to the proposed change of 128-150 count per pound range. The petite count will also change to 151-180 average count per pound range. Proposed changes to the Outgoing Tolerances to be revised from 35% under 1/140 to the proposed change of Tolerance by count 35% under 1/150 and for Tolerances for all canning sizes be adjusted from 1/140 pound per pound to 1/150 count per pound. (Motion 3-10-2021 #2)**

- B. Test Method for Salt Content

Current Standards as stated in §932.149 Modified minimum quality requirements for specified styles of canned olives of the ripe type.

**POTENTIAL ACTION:** When referring to the measurement of salt content in all styles of olives (whole and pitted, sliced, wedged and halved, chopped, broken pitted) the term "Salometer" is used. At the COC Full Committee meeting on 12.8.20, Lindsay Mitchell with USDA recommended that the Marketing Order state "Salt Meter" rather than "Salometer."

- C. Salt Range Change

Current Standards as stated in §932.149 Modified minimum quality requirements for specified styles of canned olives of the ripe type.

**TABLE 1---Whole And Pitted Style**  
[Defects by count per 50 olives]

FLAVOR	Reasonably good no “off” flavor
FLAVOR (Green Ripe Type)	Free from objectionable flavors of any kind
SALOMETER	Acceptable Range in degrees: 3.0 to 14.0

**POTENTIAL ACTION:** Changing the Acceptable Range in degrees to 0.0 to 14.0 to take into account the salt-conscious consumer.

D. Non-Ferrous Olive Grading Standards

Current Standards as stated in §52.3760 Color. of the United States Standards for Grades of Canned Ripe Olives

Below is an example of the "A" classification pertaining to color: §52.3760 (f) "A" classification. Canned ripe olives that have a good color may be given a score of 27 to 30 points. Good color has the following meanings with respect to the applicable type and style.

(1) Ripe type.

(i) Whole; pitted; halved. The olives or units have a practically uniform black or dark brown color. Not less than 90 percent, by count of the olives or units have a color equal to or darker than the appropriate USDA Composite Color Standards or that produced by spinning the Munsell discs specified in paragraph (b) of this section in the following combination: 3½ percent Red, 3½ percent Yellow, and 93 percent Black.

(ii) Segmented; sliced; chopped. The general color impression of the olives as a mass is normal and typical of these styles prepared from olives with good color.

(2) Green-ripe type. The general color appearance of the olives shall be normal. Not less than 90 percent by count, shall be practically uniform in such normal color for the type, and no off-color olives may be present.

Current Color Grading Standards are based on olives that have been treated with color additives such as Ferrous Gluconate that is permitted under Title 21: Food and Drugs, Part 73-Listing of Color Additives Exempt From Certification §73.160 Ferrous gluconate. These additives help create a uniform black or dark brown color.

**POTENTIAL ACTION:** Creation of Non-Ferrous Color Grading Standards to allow for standards that takes into account light brown colors rather than dark brown and black colors that are aided by Ferrous Gluconate. Non-Ferrous Color Grading Standards would consider the consumer who does not want additional color additives in their ripe table olives.

E. Better Description for Defects-specifically Mutilated Current Standards as stated in §932.149 Modified minimum quality requirements for specified styles of canned olives of the ripe type.

**TABLE 1—WHOLE AND PITTED STYLE**  
[Defects by count per 50 olives]

FLAVOR	Reasonably good, no “off” flavor
FLAVOR (Green Ripe Type)	Free from objectionable flavors of any kind
SALOMETER	Acceptable Range in degrees: 3.0 to 14.0
COLOR	Reasonably uniform with not less than 60% having a color equal of darker than the USDA Composite Color Standard for Ripe Type
CHARACTER	Not more than 5 soft units or 2 excessively soft units
UNIFORMITY OF SIZE	60%, by visual inspection, of the most uniform in size. The diameter of the largest does not exceed the smallest by more than 4mm.
DEFECTS:	
Pitter Damage (Pitted Style Only)	15
Major Blemishes	5
Major Wrinkles	5
Pits and Pit Fragments (Pitted Style Only)	Not more than 1.3% average by count
Major Stems	Not more than 3
HEVM	Not more than 1 unit per sample
Mutilated	Not more than 3
Mechanical Damage	Not more than 5
Split Pits or Misshapen	Not more than 5

§52.3761 Defects. of the United States Standards for Grades of Canned Ripe Olives currently defines Mutilated as:

Mutilated refers to an olive in whole or pitted styles that is so pitter-torn or damaged by other means that the entire pit cavity is exposed or the appearance of the olive is seriously affected.

**POTENTIAL ACTION:** TBD based on Subcommittee Discussion

F. Exploration of Defect Levels for Sevillanos

**POTENTIAL ACTION:** TBD based on Subcommittee Discussion

### III. OTHER BUSINESS

NONE

### IV. ADJOURNMENT

Chairwoman TINSLEY adjourned the Inspection Subcommittee meeting at 10:14 am.

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Todd W. Sanders  
Executive Director  
California Olive Committee

## **SUMMARY OF MOTIONS FOR MARCH 10, 2021**

### **MOTION 3-10-2021 #1**

**APPROVED**

MOVED BY EDWARDS, duly seconded by PHIEFFER and unanimously carried THAT the minutes of November 5, 2020, Inspection Subcommittee meeting be approved as presented.

### **MOTION 3-10-2021 #2**

**APPROVED**

MOVED BY PIERETTI, duly seconded by SILVEIRA and unanimously carried THAT the Inspection Subcommittee approve a change in the Incoming and Outgoing size requirements for the 2021 crop. For Incoming requirements for small size olives currently at 128-140 average to the proposed change of 128-150 count pound per pound range. The petite count will also change to 151-180 average count pound per pound range. Proposed changes to the Outgoing Tolerances to be revised from 35% under 1/140 to the proposed change of Tolerance by count 35% under 1/150 and for Tolerances for all canning sizes be adjusted from 1/140 pound per pound to 1/150 count pound per pound.

**\*\*\*ACTION REQUIRED\*\*\***

**FROM:** COC INSPECTION SUBCOMMITTEE

**SUBJECT:** APPROVAL OF INSPECTION CHANGES

**BACKGROUND:**

On March 10, 2021, the COC Inspection Subcommittee appointed an Inspection Working Group consisting of John Pieretti, Julia Tinsley and COC staff to work on modifying the Marketing Order pertaining to the below topics:

1. Sevillano Defect Levels
2. Changing the current Salt Range
3. New test method for Salt Content

The information below contains recommended Marketing Order language from USDA accounting for changes recommended to USDA by the Inspection Working Group.

1. Sevillano Defect Levels:

- **Option 1:** Recommend to USDA to create ‘exception’ language stating: In the case of the Sevillano variety, Mutilated and Mechanical Damage are combined into a single category with a combined defect tolerance level of not more than 10, with either 10 Mutilated, 10 Mechanical Damage or a combination of the two defect types constituting a fail to the Marketing Order.
- **Option 2:** Recommend to USDA the below tolerance levels:

Mutilated	Not more than 3, except Sevillano varieties may have no more than 5
Mechanical Damage	Not more than 5, except Sevillano varieties may have no more than 10

Additionally, the COC can make a request through USDA-AMS to change the definition of Mutilated in the Grading Manual to align with the definition currently stated in the Standards. Inspection Working Group can work together on this definition.

2. Changing the Current Salt Range:

- **Option 1:** Recommend to USDA to expand the Salt Range to 0.0-14.0 in order to meet the needs of consumers who desire ‘No Salt Added’ table olives.
- **Option 2:** Recommend to USDA to expand the Salt Range to 0.5-14.0 to allow low-sodium table olives to both pass the Marketing Order and Standards document.

3. New test method for Salt Content:

- **Option 1:** Recommend to USDA that ONLY Refractometers be used to measure salt content among both the industry and USDA Inspections and convert

Refractometer measurement to Salometer degrees (% salt) using the already existing conversion table. MO would state [0.5 – 14 degrees Salometer (0.132 – 3.695 percent)]

- **Option 2:** Recommend to USDA that ONLY Refractometers be used to measure salt content among both the industry and USDA Inspections but display salt content in refractometer measurement.

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Brine Concentration	Acceptable range in percent using a refractometer: 0.132 – 3.695
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**\*\*\*\*ACTION REQUIRED\*\*\*\***

**FROM:** COC INSPECTION SUBCOMMITTEE

**SUBJECT:** APPROVAL OF 2022 INSPECTION BUDGET

**RECOMMENDATION:** THAT the Committee adopt the Inspection Budget for the 2022 FY.

**BACKGROUND:** Last year, the Committee did not allocate additional dollars for inspection as electronic reporting and optical sizing projects were carried over from previous years. With the systems in place, the industry is seeing success in both the reporting and optical sizing. Adjustments and maintenance will be performed as needed for the program to maintain the integrity of the system and to ensure the technology keeps up with software and other items.

For the 2022 FY, the following items are expenditures for the Inspection program.

- 1. Travel - \$3,000
- 2. OERS Maintenance - \$23,000
- 3. Optical Sizer (Misc. as needed) - \$15,000
- 4. 2022 Weekly Receipts - \$1,900

Staff has put together a history of previous Inspection Subcommittee Budgets.

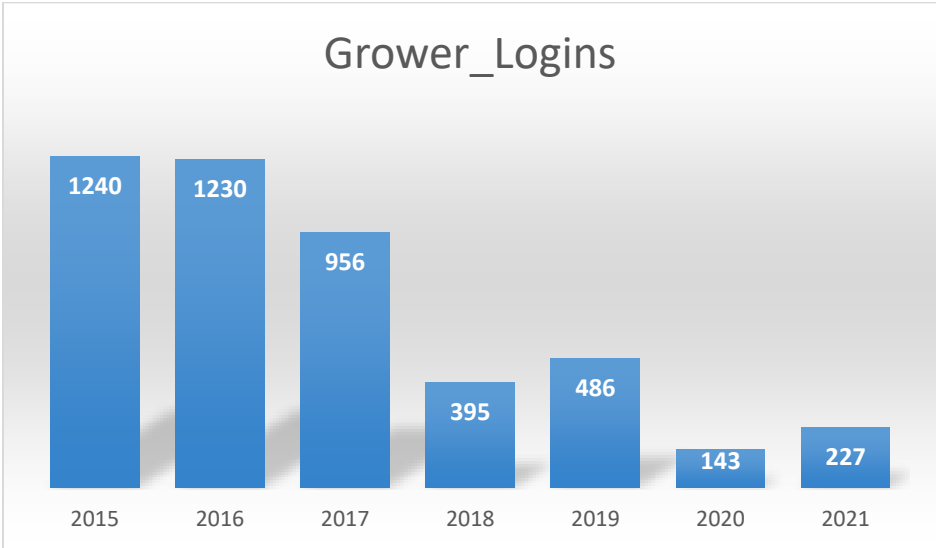
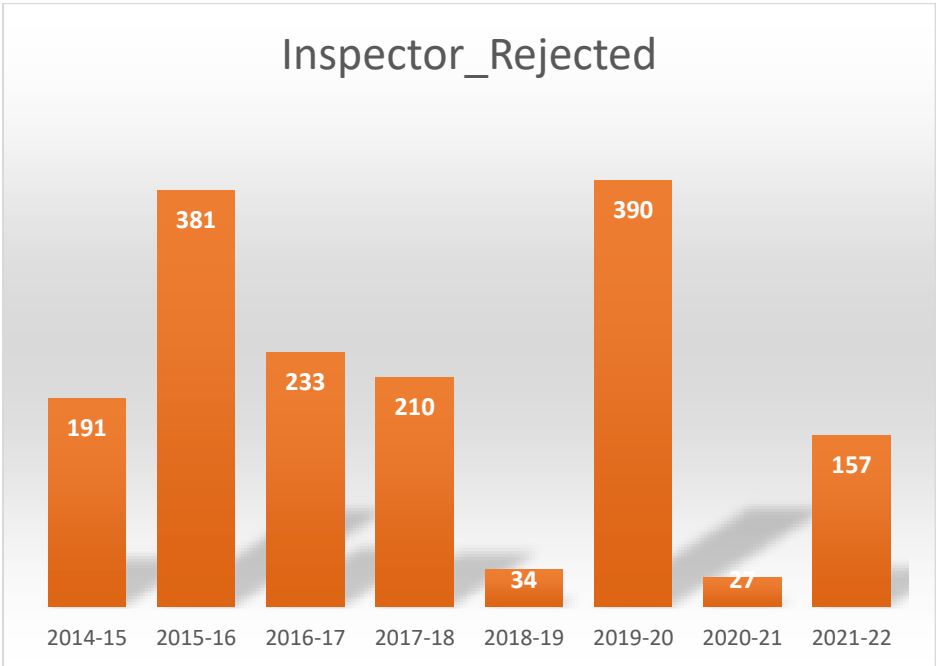
<i>FISCAL YEAR</i>	<i>2022 Proposed</i>	<i>2021</i>	<i>2020</i>	<i>2019</i>	<i>2018</i>
<i>Inspect</i>	\$42,900	\$48,000	\$55,000	\$58,000	\$77,000
<i>Differ</i>	\$(5,100)	\$(7,000)	\$(8,000)	\$(19,000)	\$(21,000)

The Subcommittee must decide:

- 1) Approval of the 2022 Inspection Budget

**FISCAL IMPACT:** \$42,900 for FY 2022

# California Olive Electronic Reporting System – Year End Stats



**\*\*\*ACTION REQUIRED\*\*\***

**FROM:** COC INSPECTION SUBCOMMITTEE

**SUBJECT:** INTER-ITEM TRANSFERS OF THE INSPECTION BUDGET

**RECOMMENDATION:** THAT the Committee grant authority to the Executive Director and Chairman for inter-item transfers of the Inspection Budget.