



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 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. (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.

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.