

INFO SHEET No. PM03

This Info Sheet is developed specifically for operators involved in the processing of olive oil. It contains information about organic protocols and procedures.

The information should be read in conjunction with the NASAA Organic Standards.

For further Information contact Certification Officer or email to certification. standards@nasaa.com.au

Olive Oil Processing

PROTOCOL FOR ORGANIC PRODUCTION

The prime requirement in an olive pressing plant that wishes to process organic olives will be to maintain a suitably isolated product flow from non-organic or conventional olives and oil.

RECEIVAL

1. Organic olives should be received into an area set apart from other olives awaiting crushing, and able to be kept clean and free of contamination.
2. Bins should be clearly marked "Organic Olives" and the name of the grower and their certification number must be visible on the container and on accompanying transport documentation.
3. A copy of the current certification certificate must be provided with the first receival from each grower for the season and held on file at the processing plant.
 1. Transport documentation must include the name, address, certification level and number of bins or weight of olives in each delivery.

CLEANING

- For organic olive processing, it is necessary to run the organic olives after an effective clean down. *Refer to Annex 7 NASAA Organic Standard Dec. 2004*
- There must be no trace of residual olives, paste or oil in the processing stream. If a total visual inspection of the whole processing stream is not possible, a plug of organic olives will have to pass through the entire process. The size of the plug will be determined after assessment by NASAA of the capacity and type of processing plant involved.
- It will be more economical to thoroughly wash some types of machinery, such as malaxers. Press type extraction units will need dedicated mats for organic olive oil production. Variations to this requirement will be possible if NASAA inspects the cleaning procedure and approves it prior to organic processing.
- In the event that detergents or solvents are used to clean machinery, these must be thoroughly removed by water washing, preferably hot, prior to organic processing, and a plug may be required.

PROCESSING

1. As already mentioned, organic olive oil processing must only take place after a complete clean down of the entire processing stream.
2. All storage units, both at the start and end of the line, are to be included in the clean down. Storage of organic oil will need dedicated tanks, as it is unlikely that a total clean down of temporary storage tanks will be possible. In most cases it will be simpler to arrange for alternative short-term storage for organic oil.
 1. Filtering and decanting will require the equipment to be cleaned and the filter medium to be new prior to use/handling for organic oil.
 2. Bottling plants will require the same cleaning procedures as noted above, and may require a flush with organic oil at the commencement of bottling. This flush must not be sold as organic, and the size will be determined by the capacity of the filling lines



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Olive Oil Processing cont'd

PROTOCOL FOR ORGANIC PRODUCTION

RECORDS

- The processing plant must maintain records of all receipts of organic olives by grower name, weight and number of bins, certification number and level of certification.
- Production records must be kept detailing the commencement and finishing times of the organic run, quantities crushed, and output of oil. Temperatures of the heating water must also be recorded. The size / duration and mode of disposal of the plug must be recorded, as should any waste that may have occurred during processing.
- Cleaning records must detail the time and type of cleaning, person responsible, and must be signed and dated.
- Storage records must include the identification of the storage vessel, quantities stored and the length of time held.
- Bottling records must include time of bottling, record of clean down, number of units produced, and the quantity of oil wasted.

GENERAL

1. All processors of organic olive oil will need to be familiar with the general requirements of the current edition of the NASAA Organic Standard, and all the requirements of the Standards must be met, whether or not they are referred to in this document.
2. All labelling must be approved by NASAA prior to use, and it is strongly recommended that this occur at the artwork stage, before final approvals for printing.
3. If certified as a Co-Processor, the crushing of organic olives is restricted to the client who is the prime contractor, unless prior approval has been granted by NASAA. Crushing outside this contracted arrangement may cause organic olives to lose certification. A processor may seek certification in their own right if desired, and may then freely crush for any organic grower.

Last Update 1 July, 2005



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