



## WE ARE A MEMBER OF **THE OLIVE OIL COMMISSION OF CALIFORNIA**

and are subject to the mandatory California Department  
of Food & Agriculture standard for olive oil,  
which is the most stringent in the United States.

### **WHO** are the members of the OOCC?

California olive oil handlers who produce 5,000 gallons or more are required by law to participate in the OOCC's mandatory government sampling and testing program. Producers with less than 5,000 gallons may voluntarily participate in the OOCC's government sampling program.

### **WHAT** does the OOCC do?

The OOCC verifies the quality of California olive oil through a mandatory sampling and testing program conducted by the California Department of Food and Agriculture.

To be labeled as California Extra Virgin, oils must comply with the OOCC program regulations and standards. This standard requires eight separate quality tests including: *Free Fatty Acid Content; Peroxide Value; Ultraviolet Absorbency; Moisture and Volatile Matter; Insoluble Impurities; Pyropheophytin; 1,2 Diacylglycerols and Organoleptic (Sensory) Analysis.*

This is in addition to a full panel of tests for purity.

### **WHY** are we members of the OOCC?

Our company is committed to the goals of the OOCC which are to ensure that:

- California olive oil is accurately labeled.
- Customers can have confidence in the quality of California olive oil.
- Producers are constantly working to improve the quality of California olive oil.
- All California olive oil is trusted and valued.

For more information, please visit our  
website at [www.oliveoilcommission.org](http://www.oliveoilcommission.org)

The Olive Oil Commission of California operates with oversight  
from the California Department of Food and Agriculture

