

Request for Proposals
Grade and Labeling Standards for Olive Oil, Refined-Olive Oil and Olive-Pomace Oil
Sampling, Testing and Grading
Harvest Season 2018-2019

Introduction

The Olive Oil Commission of California (OOC) administers the Grade and Labeling Standards for Olive Oil, Refined-Olive Oil and Olive-Pomace Oil (Standards) that were enacted by the California Department of Food and Agriculture (CDFA) on September 26, 2014 (attached).

These Standards require annual sampling of 6 lots (or if less than 6 total, one from each lot the handler has) of olive oil sampled at random from each of the handlers of olive oil that are subject to the Standard. For harvest season 2017-2018, there were 17 handlers and 70 lots of olive oil were sampled. For harvest season 2018-2019, the Commission estimates there to be 10-15 handlers and the need for a total of 45-60 lots of olive oil to be sampled. All lots pulled will be tested for the Quality Parameters, while the Commission will select a minimum of 20 maximum of 40 samples to be tested for the Purity Parameters from the OOC and USDA Standards.

Chemistry Laboratories must include in their proposals bids for 45-60 lots tested for all Quality Parameters based on the OOC standard and 25-50 lots tested for all Purity Parameters based on the OOC and USDA Standards. Sensory Panels must include in their proposals bids for 45-60 lots tested for Sensory analysis based on the OOC Standard.

This Request for Proposal (RFP) seeks proposals from experienced and suitably qualified entities for the activities –chemical testing and sensory analysis of these olive oils for the OOC. Proposals shall include the experience and qualifications of those making the proposal as well as the quoted fees.

Laboratory and Sensory Panel Requirements for Proposals on Chemical Testing

- Proposals may address one or both Chemistry and Sensory. Please clearly indicate in the proposal if it includes Chemistry or Sensory.
 - If Chemistry, a minimum of performing the full Quality Parameter requirement testing is needed to qualify as a potential laboratory for the commission to use.
 - Bid costing should be provided for each activity separately as well as a package if bidding on multiple activities.
 - Bids for quality testing should indicate whether sensory is included in the testing regiment.
- Provide proof of accreditation documentation for each testing parameter the proposal is including for testing.
 - If annual accreditation is pending indicate expected date for confirmation.
 - Also may provide any supporting ring test documentation to show labs' accuracy with an explanation of standing.
 - Accreditations may include but are not limited to the International Olive Council (IOC) and/or the American Oil Chemists' Society (AOCS).
 - Shall describe the laboratory experience in olive oil chemical analysis and the qualifications and experience of responsible staff.
 - Shall also provide relevant details of accreditations and participation in proficiency programs and the number of years of accreditation and/or experience.

Request for Proposals
Grade and Labeling Standards for Olive Oil, Refined-Olive Oil and Olive-Pomace Oil
Sampling, Testing and Grading
Harvest Season 2018-2019

- Laboratories shall provide commentary on their participation, success and experience in proficiency testing and how they deal with precision and accuracy of the results and inform customers of the error relating to the data for each parameter. This is known as measurement uncertainty and should be made available by any chemistry laboratory bidding for this work.
- Sensory Panels shall provide commentary on their participation, success and experience in proficiency testing and how they deal with and inform customers of the error relating to the data for each parameter. This is known as Coefficient of Variation (CV) for Fruity and most prominent defects as reported to their accrediting agency.
- Chemistry labs must provide proof of Certification to ISO 17025 or similar. This is not relevant to sensory panels.
- Confirm compliance with the OOCC testing protocols as outlined in Section 9 of the OOCC Standard. These tests shall in turn be used to determine the grade of the olive oil according to the Standard.
- Include Maximum turnaround time from receipt of samples to the provision of the required results of analysis to the OOCC.
- Bids must include the option to revise reporting format for the OOCC to utilize in Classification determination by handler. The goal behind this would be to have the laboratory aid with the data consolidation and reporting.
 - Include examples of current reporting capabilities.
- Provide protocols for transport of the coded olive oil samples from the OOCC offices to the laboratory and include the cost of shipping and the anticipated shipping time in quotations. The quotations shall assume that the olive oil will be available to the laboratory in a minimum number of 5 samples per shipment. This will be to factor in the shipping charges to the total cost for the testing incurred by the OOCC.
- Proposals shall declare any current conflicts or potential conflicts of interest that may arise from participation in this work.

All quotations for the above services must be received by August 10, 2018. Bids may be submitted to the attention of Tyler Rood of the OOCC – tyler@agamsi.com Fax (916) 446-1063, or mail OOCC 1521 I Street Sacramento, CA, 95814.