BUILDING THE CROP OF THE FUTURE
DAN FLYNN, UC DAVIS OLIVE CENTER
PROFITABILITY AND QUALITY
GRADING ACCURACY WAS HIGH IN 2018/19

- **Extra Virgin**: 100% of 139 samples designated this grade prior to testing met those standards.
- **Virgin**: 65% (11 of 17 samples) designated this grade prior to testing met those standards (3 samples met Crude standards, 2 samples met Extra Virgin standards and 1 sample had incomplete data).
- **Crude**: 67% (6 of 9 samples) designated this grade or “second extraction” prior to testing met Crude standards (1 sample met Extra Virgin and 2 samples met Virgin standards)

UC Davis Olive Center, “Evaluation of Mandatory Testing California Olive Oil 2018/19 Season,” Submitted to the Olive Oil Commission of California, August 2019
QUALITY INDICATORS IN 2018/19

- **Peroxide value**: Lowest yet, indicates low levels of initial oxidation as peroxide value typically increases rapidly at the first month of storage.

- **Free fatty acid and DAGS**: FFA higher and DAGS lower than past seasons, may reflect excess MOO.

- **Organoleptic**: Fruitiness median equal to previous year average of 3.6, which is below the levels of the three prior seasons.

- **Sterols**: 6 of 27 samples were outside of sterol parameters, all graded as Extra Virgin

UC Davis Olive Center, “Evaluation of Mandatory Testing California Olive Oil 2018/19 Season,” Submitted to the Olive Oil Commission of California, August 2019
FATTY ACID/STEROL PROFILES, PAST 5 YEARS

33 samples outside standards (11% of 308 samples)

- 85% SHD varieties
- 58% Central Valley (9% of Central Valley samples failed overall)
- 39% Desert (29% of Desert samples failed overall)

UC Davis Olive Center, “Evaluation of Sterol and Fatty Acid Profiles, California Olive Oil 2018/19 Season” Submitted to the Olive Oil Commission of California, August 2019
PROFITABILITY IS ALSO YIELD

- Combo of smaller grid size, lower rotor speed & longer malaxation time gave **highest yield (89.4%)**
- Same variables w/ shorter malaxation time gave **lowest yield (84.7%)**
- FFA, PV, and DAGs adversely affected by longer malaxation time
- Lower bitterness w/ smaller grid size

YIELD IN THE FIELD

International Olive Council, International Olive Oil Production Cost Study, 2015; todolivo.com
3 IDEAS FOR INCREASING YIELD

- Implement a benchmark assessment
- Convey best practices in new Olive Oil Production Manual
- Push higher yields through field research
CHALLENGE FOR THIS DECADE

DOUBLE YIELD BY 2030
Building California’s Crop of the Future