OOCC
FORM A - Quality And Production Annual Data

DIRECTIONS FOR SECTIONS TO COMPLETE

1. All Handlers regardless of your size and volume are required to fallow out all sections in BLUE and returned to OOCC **by February 25th of each year**.
2. OOCC Voluntary Handlers are required to fill out all BLUE sections and returned to OOCC **by February 25th of each year.**
3. Handlers who are active OOCC members and produce olive oil for PRODUCERS that generate >5,000 gallons or more each year are required to fill out all BLUE and GREEN sections.
   Section I to be completed and returned back to OOCC **by January 1st of each year** for CDFA Sampling and scheduling requirements.
   Section II and III to be completed and returned to OOCC **by February 25th of each year.**

DIRECTIONS TO COMPLETE

1 row for every lot of oil you created in the current harvest + any left over oil you had in your possession after December 31st of the current harvest of the previous harvest oil (i.e. 2024 harvest will report any left over 2023 harvest oil you have in possession by December 31, 2024 + all new 2024 harvest oil you made).
Forms are required to be submitted electronically (no hard copies or hand filled out accepted).
Forms will be returned to Handlers if missing information and require completion and updates in a timely manner to ensure reporting is met.
RETURN COMPLETED FORMS AND ANY QUESTIONS TO **Ethan Cranmer, ecranmer@calapple.org**

Handler Name		Person Completing Form		Laboratory used for Chemistry		Laboratory used for Sensory		Induction Time Temp & Flow Rate Used by Lab		OOCC Staff to complete	Handler Code	

SECTION I: TO BE COMPLETED PRIOR TO CDFA VISIT OOCC Active Members						SECTION II: TO BE COMPLETED AT CDFA SAMPLING		SECTION III: TO BE COMPLETED ONCE THIRD PARTY RESULTS ARE FINALIZED												
														below tests optional for reporting for voluntary handlers submission						
LOT ID	Internal Sampling Date	Varietal	Varietal Percentages	Volume (gallons)	Harvest Date	CDFA Sampling Date	CDFA Sample Code	Grade	Free Fatty Acid Content (%m/m)	Peroxide Value (PV) (meq O_2/kg oil)	Absorbency in ultraviolet (K_{232})	Absorbency in ultraviolet (K_{270})	Absorbency in ultraviolet (Delta K)	Moisture and volatile matter (MOI)(%m/m)	Insoluble impurities (INI) (%m/m)	Pyropheophytin a (PPPs) (%)	1,2 Diacylglycerols (DAGs) (%)	Induction Time (hours)	Organoleptic Analysis Median of Defects (MeD)	Organoleptic Analysis Median of Fruity (MeF)

OOCC
FORM B Assessment

DIRECTIONS FOR SECTIONS TO COMPLETE

Form is required to be filled out and submitted by all Active and Voluntary OOCC Handler Members (miller for >5,000 gallons or more producers). All GREEN sections.
One row for each producer you milled for, and the total gallons you produced for them.
All data below mandatory to be entered for every producer that had >5,000 gallons or more produced at your facility.
Varietals are mandatory to list all, listing "blend" is not sufficient". Estimate of varietal percentages will suffice.
Forms are required to be submitted electronically (no hard copies or hand filled out accepted).
Forms will be returned to Handlers if missing information and require completion and updates in a timely manner to ensure reporting is met.
All Forms are required to be submitted to the OOCC **no later than February 15th of each year.** Should you have questions on filling out the form, email **Ethan Cranmer, ecranmer@calapple.org**

Handler Name		Date of Completion		Person Completing Form		Handler Code OOCC Staff to complete	

SECTION I: Assessment and Producer Information

Producer Name	Producer Ranch Address	County	Producers Primary Contact Name	Producers Email Address	Producers Phone #	Varietal	Variety Percentages	Tons Fruit Processed (lbs)	Volume (gallons)

SECTION II: TO BE COMPLETED AND SUBMITTED NO LATER THAN FEBRUARY 15 EACH YEAR FOR ALL TOLL PROCESSING

Producer Name	Producer Ranch Address	County	Producers Primary Contact Name	Producers Email Address	Producers Phone #	Date Started Milling	Date Completed Milling	Varietal	Variety Percentages	Tons Fruit Processed (lbs)	Volume (gallons)