Olive Oil Commission of California Newsletter

SCAN

We'd love to hear from you!

Scan the QR code to share your feedback with the OOCC management team. Your input helps us improve and better serve you and the industry as a whole. Thank you for taking a moment to let us know how we are doing!

2024-2025 Annual Sampling Program

Thank you to all participating mills for making the 2024–2025 Annual Sampling Program a success. We appreciate your patience, cooperation, and timeliness throughout the process. This year, 218 olive oil samples were collected and tested under California standards, with 96% of oil production meeting the grade and an 89% grading consistency between handlers and the OOCC. The average estimated shelf life for California Extra Virgin olive oil was 25 months, highlighting strong product quality. Certificates of Good Standing have been sent to mills that successfully completed the program. To view the full report, click this link.

Food Date Labeling

AB 660- Starting July 1, 2026, this bill prohibits the sale of any food item for human consumption in California that is not labeled for quality using the terms "best if used by" or "best if frozen by" or labeled for food safety using the terms "use by" or "use or freeze by." The labeling of "sell by" will no longer be allowed. For more information: clink this link.

Quality Dates	Safety Dates
"BEST if Used by" Or "Best if Used or Frozen by" Indicates peak freshness (or quality) of a food item)	"USE by" Or "USE by of Freeze by" Indicates when a good item is no longer safe to eat

Olive Oil Conference

Thanks again to everyone who attended our 1st Annual Joint Olive Oil Conference! A heartfelt thank you to our generous sponsors and our partners, the American Olive Oil Producers Association (AOOPA) and the California Olive Oil Council (COOC), for making this event possible. Our teams, are already hard at work planning for 2026—save the dates will be coming soon!

Olive Ring Test

Thank you to all participating mills and the UC Davis team, led by Dr. Selina Wang, for a successful 2024–2025 Olive Ring Test. A condensed summary of this year's results, is available on the following pages. Your continued collaboration, is vital to ensuring quality and consistency in California olive oil.

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Stay in the Loop!

Opt in to receive quick updates, event reminders, and important info straight to your phone. Scan the QR code to get started- no spam, just what matters!

Toasted Almond, Orange, and Olive Oil Cake

A little something sweet made with California goodness! This Toasted Almond, Orange & Olive Oil Cake brings together the rich flavor of extra virgin olive oil, fresh citrus, and toasted almonds for a delicious dessert.Whether you're entertaining guests or treating yourself, California olive oil is the perfect addition to your baking!

For the full recipe and instructions : click this link from our friends at California Wines

📸 **& recipe: California Wines**

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2024/25 OOCC Ring Test Summary

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UC Food Quality Lab/Selina Wang Lab

Labs in Good Standing

67% of the official method labs (4 out of 6), and **71%** of secondary method (NIR) labs (5 out of 7) are considered in good standing. ***These are labs that fully participated and aligned on the ring test as repeatable and accurate results and completed the testing in its entirety.***

Official Method	Secondary Method (NIR)
5108	5108
1274	1274
9227	3961
2046	2528
	4173

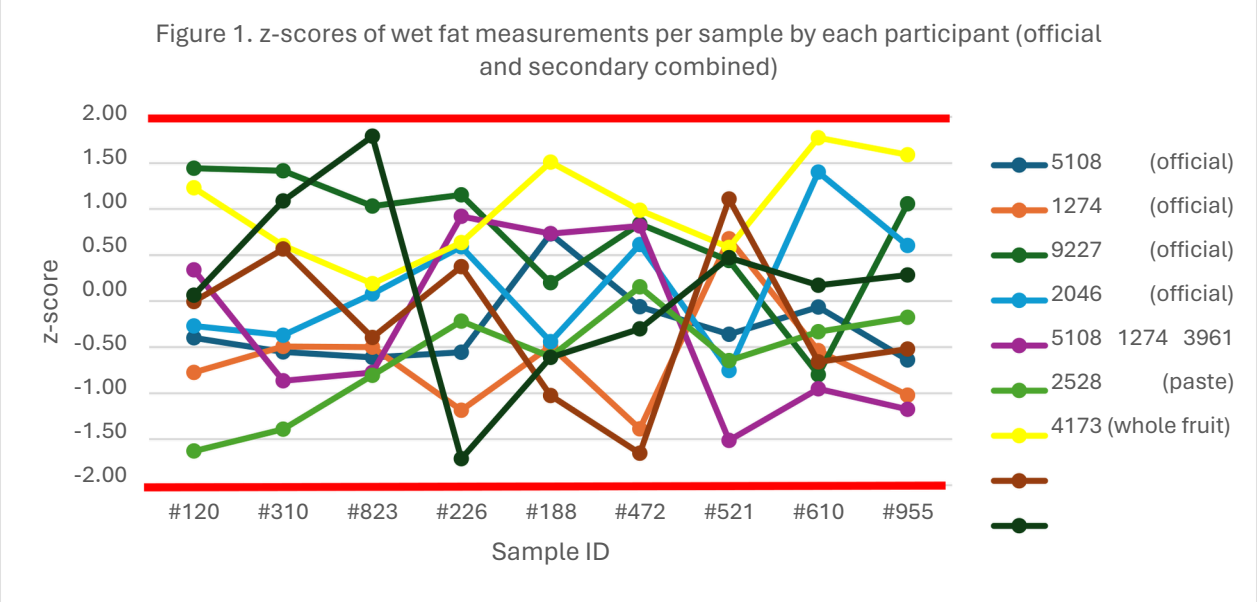


Figure 1 shows how much each lab's results differ from the average for the same batch of samples. Most labs are closely aligned with the average, reflecting strong agreement across the industry. A few labs show wider swings with greater than ±1.5 z-scores, which could impact grower payment if not properly monitored.

What is the Z score?

Z score is the measurement used in ring tests to evaluate labs **accuracy** to the other participants. This statistical parameter is widely used for most accreditations such as American Oil Chemists' Society (AOCS) and Association of Official Analytical Chemists (AOAC). **Steps Away from the Average:** The Z-score tells you how many "steps" you are away from that average line.

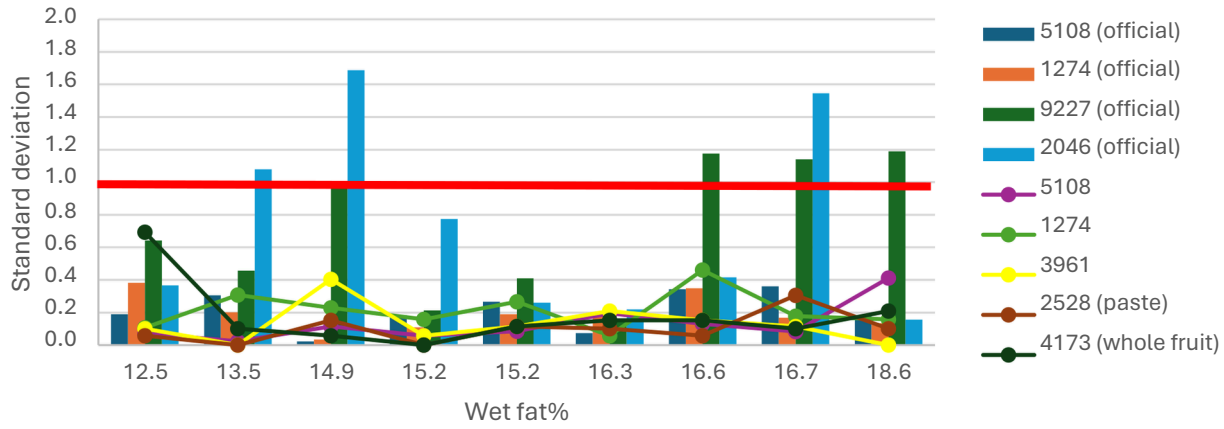
Each "step" is a standard size, called a **standard deviation (SD)**. The further you are from the line the less precise/accurate you are. Anything with a z- score > 2.0 would be considered not in alignment. The goal is to have z-score as close to 0.

Measurement Variance

Figure 2 shows fat consistency across different levels. Hexane-based extraction labs (e.g., 2046, 9227) had higher variability (SD > 1.0) from official method. Conversely, secondary method (NIR) labs (e.g., 1274, 5108) showed strong consistency and group average alignment. Lab 3961 (NIR) also had low variability, with slight offsets (z-scores > 1.5) suggesting minor calibration differences.

Importantly, most industrial members already use the secondary method, consistently proving its repeatable and accurate fat measurements over three OOCC Ring Test seasons. Continued standardization ensures California olive growers receive fair payment based on reliable results.

Figure 2. wet fat measurement consistency across participants and fat levels (indicated by standard deviation)



What does Standard Deviation mean?

Standard deviation reflects the variability of a lab's results across repeated measurements, which reflects the lab's measurement **precision**. For example, if a lab reports an average wet fat content of 19% with a standard deviation of 1%, then most results are expected to fall within 18–20% (±1 SD), assuming normal distribution.

Many olive growers in California are paid based on wet fat%, so a 1% difference in test results can mean real money lost or gained. The good news is that most labs now produce consistent and reliable results on olive wet fat%, supporting fair and accurate grower payment.

For Dry fat, moisture and full report details see the final season 3 Ring Test Report
https://www.oliveoilcommission.org/quality-standards.html