Olive Oil Commission of California Newsletter

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Expansion of Crop Insurance Coverage for California Olive Oil Producers

In 2026, the California olive oil industry identified significant gaps in the existing crop insurance program, particularly limited county eligibility and coverage options that did not fully meet the industry's needs. In response, the American Olive Oil Producers Association (AOOPA), in partnership with AgriLogic, launched an initiative focused on expanding eligible counties and establishing Optional Units to provide growers with greater flexibility. The Olive Oil Commission of California worked alongside the AOOPA Crop Insurance Task Force to support these efforts and advocate alongside them.

As a result of this collaboration, Monterey, San Luis Obispo, Yuba, and Imperial counties have been approved for crop insurance coverage beginning in 2027, marking a significant achievement for the California olive oil industry.

Producers interested in advocating for coverage in additional counties or providing production and acreage data to support future efforts are encouraged to contact Ethan Cranmer at Ecranmer@theoliveoilcommission.org. The OOCC can share this information with the AOOPA Crop Insurance Task Force to assist in its ongoing efforts.

OOCC Seeks Stronger Federal Purchasing Requirements for Domestic Olives

The OOCC continues working with Congressional offices to strengthen federal procurement requirements for domestically grown ripe olives. Previous efforts led by OOCC helped establish protections intended to increase purchases of American grown olives by the U.S. Department of Defense. However, questions regarding the interpretation of federal purchasing requirements have raised concerns that imported olives may continue to qualify under certain domestic processing provisions. OOCC is working with industry partners and Congressional representatives to clarify these requirements and ensure that federal purchasing policies provide meaningful opportunities for American olive growers and processors. Strengthening domestic sourcing requirements remains an important component of OOCC's ongoing federal advocacy efforts.

Toll Processor & Custom Miller Requirements:

Beginning with the 2026–2027 season, toll processors and custom millers are formally classified as handlers under California law and are subject to OOCC requirements when processing olives on behalf of a producer whose oil production reaches 5,000 gallons or more during the marketing season.

Qualifying toll processors and custom millers have an obligation to identify their operation to the OOCC, participate in the Commission’s reporting and sampling programs, and collect and remit applicable assessments from qualifying producers. Toll processors and custom millers who have not yet contacted the Commission or submitted the required declaration information should do so to ensure they are properly registered and prepared for the 2026–2027 program requirements.

For more information, please visit the OOCC Toll Processing Members page here: OOCC Toll Processing Members or contact Ethan Cranmer at Ecranmer@oliveoilcommission.org

OOCC Kicks Off the 2026–2027 Annual Sampling Program:

The Olive Oil Commission of California has officially kicked off the 2026–2027 Annual Sampling Program. Preliminary Form A has been distributed and is due to the OOCC by December 31, 2026. CDFA will begin coordinating sampling with mills in early January, followed by the Final Form A and Form B deadline of February 28, 2027.

California SB 54 Packaging Regulations Continue to Move Forward

California's SB 54, the Plastic Pollution Prevention and Packaging Producer Responsibility Act, continues to advance despite ongoing industry concerns regarding implementation costs and compliance requirements. On October 13, Circular Action Alliance submitted its revised implementation plan to CalRecycle for regulatory review. The law establishes new recycling, reporting, and producer responsibility requirements that could affect agricultural packaging and food processors. Agricultural organizations have raised concerns regarding the financial and administrative impacts on California producers, while separate litigation continues over related packaging and recycling requirements. CalRecycle is accepting public comments on the revised plan through November 13, 2026. OOCC will continue monitoring developments and working with agricultural partners to ensure the industry's concerns are considered.

Recipe: Amy Mydral Miller, MS, RDN, FAND
Photo: Alison Needham

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OOCC Explores Federal Assistance Following Difficults 2026 Olive Harvest

California's olive oil industry continues to face significant challenges following adverse weather conditions that negatively affected the 2026 crop. Beyond the immediate impacts on growers, reduced production presents substantial economic challenges for California's olive processing industry, including fixed operating costs, reduced throughput, and potential impacts on employment. OOCC has begun exploring potential federal assistance opportunities for processors, recognizing that many existing agricultural disaster programs primarily assist producers rather than processing facilities. Discussions with Congressional representatives and federal agencies are focused on identifying whether existing programs or new legislative authority could provide meaningful relief. OOCC will continue working with industry partners to identify potential solutions that support the long-term stability of California's ripe olive industry.

À la Heart Olive Oil Brownies

- ·Cooking spray
- ·½ cup (170 g) honey
- ·½ cup (120 ml) extra virgin olive oil
- ·½ cup (100 g) sugar
- ·2 large eggs
- ·¾ cup (90 g) whole wheat pastry flour
- ·¼ cup (20 g) unsweetened cocoa powder
- ·1 teaspoon instant espresso powder (see Tip)
- ·1 teaspoon pure vanilla extract
- ·½ teaspoon baking powder
- ·¼ teaspoon kosher salt
- ·½ cup (85 g) chocolate chips or chunks (62 to 72% cacao)
- ·½ cup (60 g) chopped walnuts

Credit line: Recipe from Cooking à la Heart: 500 Easy and Delicious Recipes to Help Make Every Meal Heart Healthy © Linda Hachfeld, MPH, RDN, and Amy Myrdal Miller, MS, RDN, FAND, 2023. Reprinted by permission of the publisher, The Experiment. Available everywhere books are sold. theexperimentpublishing.com

For the full recipe and instructions visit: CA Grown