Assessment

Product and Handling Specifications

1. Read the "Processor's Letter", provided below.
2. Develop a product and Handling Specification for olives harvested in your grove that meets the requirements Luca Cold Pressing. (You may use the template provided to record your Product and Handling Specification.)

Processor's Letter

Enquiries: Luca Krusher
Telephone: **+61 7 46 915 804**

31 January 2001

Dear Enquirer

Fresh Olive Quality and Safety Requirements for Oil Extraction

The attached specifications for harvested olives delivered to our Southern Downs processing plant have been developed to maintain the consistent quality and safety of our extracted oils.

Your cooperation in meeting these specifications will be rewarded by premium payments for delivered olives that comply with the attached specification. Please see attachment 2 for details of payment schedules.

Yours faithfully

Mr L Krusher
Quality Manager
Luca Cold Pressings

Att/Enc

Processor's Letter Attachment 1

Luca Cold Pressings Harvested Olive Product and Handling Specification

Intended Use: For crushing, virgin olive-oil production.

Maturity: No less than 10 % oil content
All olives to be mature
No "off" smells

Defect Allowances: No evidence of Physical damage (bursts, breaks, bird strikes)

Contaminants: No evidence of olive branches
No evidence of olive sticks and leaves
No evidence of other leaves
No evidence of ants

Packaging: Plastic Bulk Bins. No greater than 50 cm layer depth

Labelling: Each bin marked with:
Grove name and address
Harvest date

Storage Conditions: Packed bins covered

Pulp Temperature: < 25°C

Maximum Storage Time < 24 hours (from harvest to delivery)

Transport: Transport must be:
Covered
Temperature controlled
Free from contaminants (all contact areas of transport to be inspected for hygiene before loading)
No other goods to be transported with olives.

CHEMICAL CONTAMINANTS:

- No detectable evidence of contamination from oil, grease or petrochemicals.
- Maximum Residue Limits complies with Australian and New Zealand Food Authority Food Standards Code, Standard A14.)
- Maximum Permissible Contaminants comply with Australian and New Zealand Food Authority Food Standards Code, Standard A12.

BIOLOGICAL CONTAMINANTS: No visual evidence of mould blooms.

Blank Template

General Description

Variety / Type	
District	
Harvest Period	
Customer	
Intended use	

Product Quality

Maturity	
Defect Allowances	

Storage, Handling, Transport and Labelling Requirements

Packaging	
Labelling	
Storage Conditions	
Pulp Temperature	
Storage Humidity	
Maximum Storage Time	
Transport	

Food Safety

Contaminants	**Physical:** **Chemical:** No detectable evidence of contamination from oil, grease or petrochemicals. Maximum Residue Limits. The Maximum residue Limits for fresh olives are: Carbaryl Less than 10 mg/kg of olives Chlorpyrifos Less than 0.05 mg/kg of olives Cypermethrin Less than 0.05 mg/kg of olives Diazinon Less than 2.0 mg/kg of olives Fenthion Less than 1.0 mg/kg of olives Fluazifop-butyl Less than 0.05 mg/kg of olives Glufosinate & Glufosinate ammonium Less than 0.1 mg/kg of olives Glyphosate Less than 0.1 mg/kg of olives Methidathion Less than 1.0 mg/kg of olives Paraquat Less than 1.0 mg/kg of olives Pendimethalin Less than 0.05 mg/kg of olives (Ref. *Australian and New Zealand Food Authority Food Standards Code, Standard A14.*) (Ref. *Australian and New Zealand Food Authority Food Standards Code, Standard A14.*) Maximum Permissible Contaminants • Antimony Less than 1.0 mg/kg of olives • Copper Less than 10.0 mg/kg of olives • Lead Less than 0.5 mg/kg of olives • Mercury Less than 0.03 mg/kg of olives • Selenium Less than 1.0 mg/kg of olives • Tin Less than 150.0 mg/kg of olives • Zinc Less than 150.0 mg/kg of olives (*Ref. Australian and New Zealand Food Authority Food Standards Code, Standard A12.*) **Biological:**