



## BAKER WINE & GRAPE ANALYSIS

### What is Olive Oil Seal Certification?

**O**live oil seal certification is a combination of chemical and sensory tests that are required by various governing agencies vested in certifying olive oil quality. Oils produced in California can be certified by the California Department of Food and Agriculture (CDFA) or the California Olive Oil Council (COOC). Imported oils and non-California domestic oils can be certified by the United States Department of Agriculture (USDA).

BWGA is an approved laboratory for the chemistry portion of the seal certification for olive oil producers of less than 5,000 gallons.

For 2021, the chemistry standards have not changed from previous years.

Certifying Agency	FFA	Per	UV K232	UV K270	UV ΔK
CDFA or COOC	≤ 0.5	≤ 15	≤ 2.4	≤ 0.22	≤ 0.01
USDA	≤ 0.8	≤ 20	≤ 2.5	≤ 0.22	≤ 0.01

### What Olive Oil Analyses are Available at BWGA?

OLIVE OIL ANALYSES	Free Fatty Acids (FFA), Peroxide (Per), UV Absorbance (UV)	\$90
	FFA, Per, UV, Moisture & Volatiles (MOI)	\$120
	Polyphenols	\$90
	Best Before Date	\$90
	Free Fatty Acids	\$37
	Peroxide	\$37
	UV Absorbance	\$37
	Moisture & Volatiles	\$37
	Minimum Sample Size	100 mL

### How Do I Ship Samples?

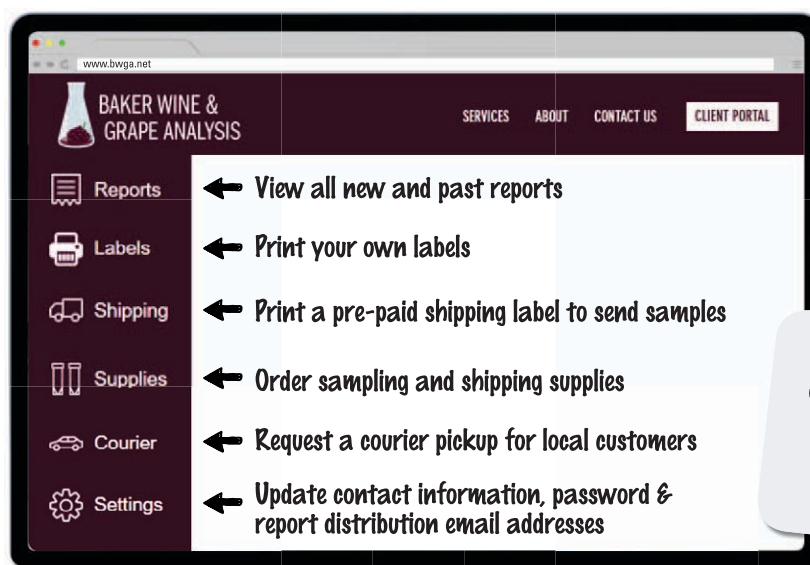
BWGA provides pre-paid shipping through GLS or UPS. Simply log on to your **Client Portal** at **bwga.net** and click the **Shipping** tab. Enter your ship from information and a pre-paid label will be emailed to you from the chosen carrier. Get your samples to the carrier and we'll start analysis as soon as we receive them.

Let us know if you need insulated mailers, sample containers or labels and we will be happy to send some to you.



### Client Portal

Log into your account on the Client Portal at **bwga.net** and check out the features!



**Updated!**

NEW CUSTOMERS can sign up for an account from the Client Portal login page.



[www.bwga.net](http://www.bwga.net)



(805) 226-8386

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2021 was another exciting year for olive oil! We thought we'd share some news we found interesting—just in case you missed it.

## • Olives Saving Sharks

Squalene, known as nature's best moisturizer, gives our skin a healthy glow. As we age, the sebaceous glands in our skin produce less, resulting in dry, dull skin.



Humans have been adding squalene to beauty regimes since the 16th century, traditionally harvesting the oil

from shark livers. Unfortunately for sharks, cosmetic companies continued this trend. Enter olives. Olives are a rich source of squalene with the same formula and cosmetic properties from the squalene in shark liver. As companies turn to olive-sourced squalene, millions of sharks continue swimming the oceans (sorry surfers?)

## • Ancient Olive Mill

Located in Italy's southern coastline in the Ferrandina territory, archeologists uncovered a mill from the 4th century B.C., the oldest from a region that still produces EVOO today. Archeologists unearthed an olive oil receptacle with stone walls with



were also discovered. Based on plant fossils from the site, the cultivar Majactica was most likely used by the Iron Age community.

## • Olives Making Beer

Heineken Spain is using olive grove pruning waste to run their factory, a \$1.4 million investment. The plant, located in Jaén, will use roughly 5 million kilos of local olive grove waste. Local farmers are happy to eliminate the cost associated with removing green waste; environmentalists are happy to eliminate nearly 100% of CO2 emissions.



several branching channels. The channels follow the landscape, flowing downslope in what is believed to be a purification process. The olive press and support basin

An alternative to the common blue tasting glass was developed by the company Elaia Zait IDD, S.L, and the University of Jaén in Spain.

Together they created the red tasting glass, which was validated by the



International Olive Council in November 2017. The color was chosen for its ability to make olive oil appear colorless from the outside, meaning the glass complies with standard COI/T.20/Doc. No. 5 of the Method for the Organoleptic Assessment of Olive Oil: "Made of dark-colored glass to prevent the taster from perceiving the color of the oil, thus eliminating any prejudices and impeding the possible formation of biases or tendencies that might affect the objectiveness of the determination."

*Source and photo credit: International Olive Council Newsletter No. 144, December 2019*

# Competition News

## Congratulations to our New York International Olive Oil Competition Medal Winners!

The New York International Olive Oil Competition (NYIOOC) is considered the world's largest and most prestigious olive oil quality competition. And boy, is it big!

For the 2021 competition there were 1,159 entries from 28 countries. Winners get great market exposure to importers, distributors, and food service professionals.

The United States came in third overall for medals, behind Italy and Spain. 62% of the United States oils submitted earned either a gold or silver medal.

California had another great showing, and the highest concentration of California Gold Medal winners was from the Central Coast.

Congratulations to our customers who won awards in this year's competition — we are so honored to be a small part of your success.

## AMONG THE WINNERS:

- Belle Farms
- Boccabella Farms
- Central Coast Olive Company
- Il Fiorello Olive Oil Company
- Mangini Ranch
- Olea Farm
- Pasolivo
- Rancho Azul y Oro Olive Farm
- San Miguel Olive Farm
- Solana Farms
- Spanish Oaks Ranch
- Texas Hill Country Olive Company
- The Groves on 41

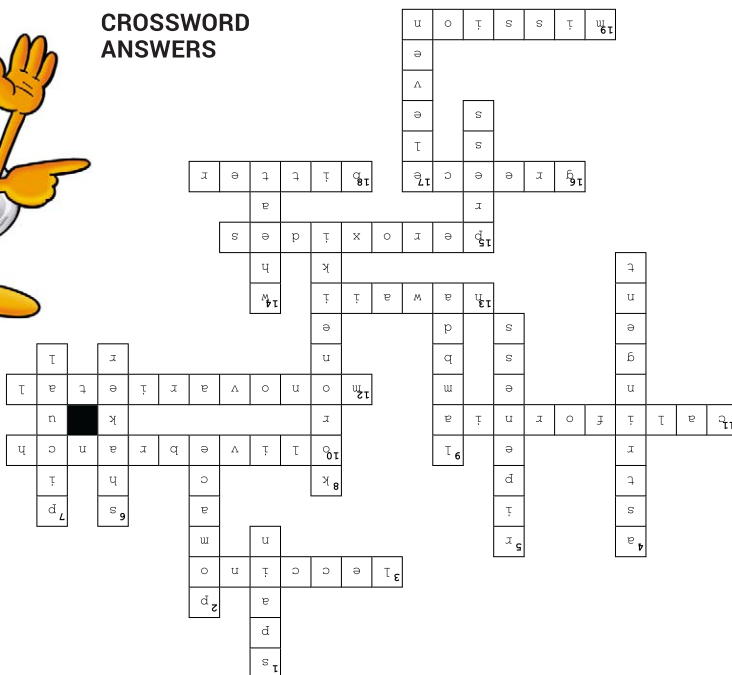


# Olive Varieties and Characteristics

Olive Variety	Country of Origin	Characteristics	Flavor Profiles
<b>Picual</b>	Spain	Most commonly used olive for oil, high level of polyphenols, light and golden color. Oil Content Yield 20-27%.	Fruity flavor with hints of almond and an aroma of apple.
<b>Arbequina</b>	Spain	Second most commonly used olive for oil, easily harvested, fairly low polyphenol concentration.	Milder, buttery, delicate and fruity flavor.
<b>Hojiblanca</b>	Spain	Third most commonly used olive for oil, hardy trees- cold and drought resistant. Oil Content Yield 17-19%.	Sweet start and bitter aftertaste with full body.
<b>Leccino</b>	Italy	Italy's most prominent olive for oil, thrives in cooler weather, golden color. Oil Content Yield 18-21%.	Grassy aroma, buttery consistency with peppery finish.
<b>Frantoio</b>	Italy	Extreme heat and cold tolerant. Oil Content Yield 23-28%.	Green grass and fruity aromas with a pleasant bitterness.
<b>Coratina</b>	Italy	Highly adaptable, large and round olives, high level of polyphenols. Oil Content Yield 20-25%.	Buttery smooth, robust, bold and bitter.
<b>Koroneiki</b>	Greece	Main olive for oil in Greece, well-suited for high density mechanical harvesting and very high yielding.	Bitter and intense flavor with a peppery finish.
<b>Cobrancosa</b>	Portugal	Highly productive tree, medium sized.	Intense and spicy flavor with smooth and creamy consistency.
<b>Mission</b>	United States	Flagship olive of the US.	Mild, fruity aroma with buttery, slightly bitter finish.



## CROSSWORD ANSWERS



# Fresh-Pressed Recipe



## Almond Olive Oil Cake

### Ingredients:

3 eggs	½ tsp almond extract
¾ cup sugar	1 ½ cup flour
½ cup olive oil	1 ½ tsp baking powder
½ cup milk	½ tsp salt
½ tsp vanilla	⅓ cup sliced almonds

Preheat oven to 350°F. Grease an 8- or 9-inch cake pan and line with parchment paper. Sprinkle sliced almonds in the pan, arranging in a single, flat layer.

Beat eggs and sugar on high speed for 30 seconds. Slowly add oil, mixing until combined. Add milk, mix until combined. Add vanilla and almond extract, mix until combined.

In a separate bowl whisk flour, baking powder and salt together. Slowly add flour mix to liquid ingredients, mixing until combined.

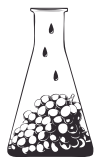
Pour into pan on top of the sliced almonds. Bake 30-33 minutes, until toothpick comes out clean. Let cool in pan for 5-10 minutes before turning onto cooling rack. Store loosely covered at room temperature.

*Recipe adapted from bakefromscratch.com*

Send us your favorite olive oil recipes, the team at BWGA loves to cook and bake!







## BAKER WINE & GRAPE ANALYSIS

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US Postage

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Paso Robles CA



## BWGA Hours

**Monday - Friday: 8am - 6pm**

**Saturday: 10am - 4pm through November**

**Running late?** Leave your samples in the **BWGA drop box** anytime outside of our normal business hours!  
To access the drop box just open the utility closet at the left of the main doors.

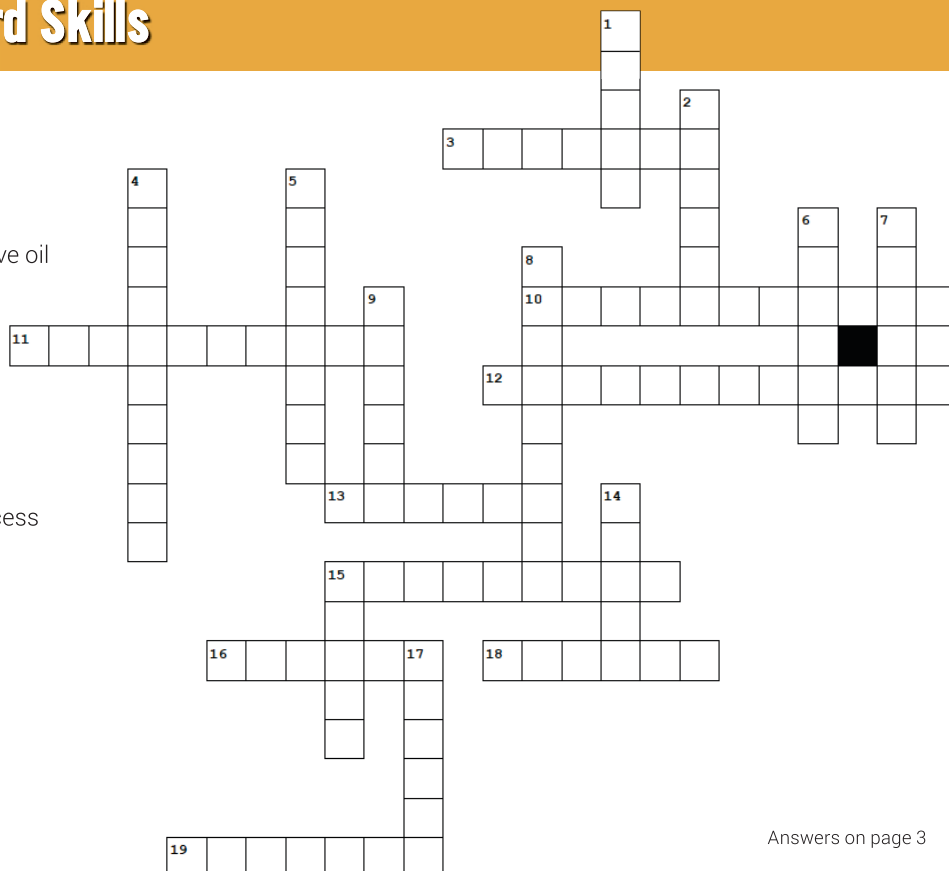
## Test Your Olive Oil Crossword Skills

### ACROSS

3. Believed to have originated in Tuscany
10. On the flags of seven nations
11. State that produces 99% of the USA's olive oil
12. Oil made from a single variety
13. Southern most state in the USA to produce olive oil
15. Determines initial oxidation of an oil
16. People in this country consume an average of 5.5 gallons of olive oil annually
18. Considered a positive attribute
19. First developed in California

### DOWN

1. Largest European producer of olive oil
2. Solid residue from the olive oil production process
4. Puckering sensation created by tannins
5. Difference between green and black olives
6. Transmits vibrations to the tree to drop olives
7. Roughly 1/3 of world's olive oil production comes from this olive
8. Top oil variety in Greece
9. Most expensive olive oil in the world
14. Joins olive and grape as the three core food plants in Mediterranean cuisine
15. Necessary tool to have at harvest time
17. Number of pounds of olives to produce one quart of EVOO



Answers on page 3

