

Appendix 1 to the Constitution : MEMBERSHIP 2004/2005

MEMBERSHIP CATEGORY	SIZE OF BUSINESS	MEMBERSHIP FEE	NUMBER OF VOTES
Primary: Commercial Grower	0,5 - 5 hectares	R400	1
	5 - 25 hectares	R600	
	25 - 100 hectares	R800	
	>>> 100 hectares	R1000	
Primary: Olive Tree Nursery	up to 5000 trees sold per annum	R400	1
	5000 - 25000 trees sold per annum	R600	
	25000 - 50000 trees sold per annum	R800	
	>>> 50000 trees sold per annum	R1000	
Primary: Olive Oil Processor	up to 5000 litres per annum	R400	1
	5000 - 25000 litres per annum	R600	
	25000 - 100000 litres per annum	R800	
	>>> 100000 litres per annum	R1000	
Primary: Table Olive Processor	up to 25 tons per annum	R400	1
	25 - 125 tons per annum	R600	
	125 - 500 tons per annum	R800	
	>>> 500 tons per annum	R1000	
Associate	Not applicable	R250	0

Notes:

1. The membership fees will be revised annually keeping the % change constant throughout.
2. Where a primary member falls into more than one category, membership must be taken up and paid for in all categories applicable. Such member will then have one vote for each category.

John Scrimgeour

14 January 2005

CHAIRPERSON: J SCRIMGEOUR

DATE



Appendix 2 to the Constitution

Procedures to Address Violations of the Constitution

In the case of any member violating this Constitution (including all its Appendices and related documents) in any way, the Management Board (MB) will act as follows to discipline such a member:

- a. The MB will collect all applicable information and ascertain the correctness thereof;
- b. The MB will draft and post a letter to the member to notify him/her that the applicable matter has come under their knowledge, asking him/her about his/her knowledge of the perceived problem and requesting him/her to clarify or rectify the situation and to let the office know of such action within 21 days of the letter;
- c. If the member has not responded properly within 7 days after the above deadline, the MB will draft a second letter informing the member that he/she has 21 days from the date of this letter to rectify the situation or being faced with termination of membership according to the applicable paragraphs of the Constitution;
- d. If the member has still not reacted properly within 7 days of the deadline set in the last letter, the MB will draft a final letter to the effect of termination of membership privileges until the General Assembly authorizes this action at their next meeting.



Appendix 3 to the Constitution

Code of Conduct

AS A MEMBER OF SA OLIVE, I COMMIT TO:

1. Support and adhere to the objectives of SA Olive as detailed in the SA Olive Constitution
2. Support and adhere to the rules and guidelines of SA Olive as specified in the SA Olive Codes of Practice
3. Implement all appropriate measures to grow olives and produce olive products of the highest quality
4. Be conversant with and abide by all South African legislation applicable to the South African Olive Industry
5. Be conversant with and abide by all South African legislation and guidelines pertaining to conditions of employment, fair labour practices and health and safety
6. Practise respect for the South African consumer through accurate and informative labeling, marketing and promotion
7. Contribute to the promotion of a proud, professional and responsible image of the South African Olive Industry
8. Take all necessary steps to ensure the safety and integrity of the environment
9. At all times behave equitably, honestly and transparently
10. Within reasonable time supply information requested by SA Olive for the compilation of Industry statistics

Appendix 4 to the Constitution

Codes of Practice

A. INTRODUCTION

These Codes of Practice deliberately avoid the pitfalls of detail. Instead the Codes aim to establish a common framework so that the sector in its entirety can, through effective self-regulation, establish the standards of behaviour that members may expect from each other and against which their actions may be measured.

B. GENERAL

1. Legal Issues

It is required of all persons or entities involved in the production chain of olives and olive products to be conversant with and abide by all South African legislation pertaining to themselves and specifically to:

- a. Responsibly ensure that they are knowledgeable of all legal aspects;
- b. Comply with and uphold all laws, administrators' notices, regulations, bylaws and ordinances.

2. Safety

It is required of all persons or entities involved in the production chain of olives and olive products to take all necessary steps to ensure safety of people and specifically to:

- a. Ensure that operations conform at all times to the **Occupational Health and Safety Act (No. 85 of 1993)**;
- b. Be aware at all times of hazardous or potentially hazardous conditions or situations occurring during operations and to take proper precautions to prevent afore-mentioned situations developing;
- c. Ensure that the applicable First Aid personnel, equipment and procedures are in place at all times during operation.

3. Environment

It is required of all persons or entities involved in the production chain of olives and olive products to take all necessary steps to ensure and maintain the integrity of the environment and specifically to:

- a. Conduct all their operations in an environmentally responsible and acceptable manner;
- b. Ensure that all waste produced by these operations is managed in an environmentally friendly manner.

4. Social Responsibility

It is required of all persons or entities involved in the production chain of olives and olive products to be conversant with and abide by all South African laws/policies pertaining to employment issues with specific reference (without in anyway limiting the reference to legislation) to:

- a. The Basic Conditions of Employment Act;
- b. The Employment Equity Act;
- c. The Skills Development Act.

5. Quality

It is required of all persons or entities involved in the production chain of olives and olive products to implement all appropriate measures to produce South African olive products of the highest quality and specifically to:

- a. Ensure that olives and olive products are produced in good and acceptable practices under the **Foodstuffs, Cosmetics and Disinfectants Act (No. 54 of 1972)**, guaranteeing food-safety for the consumer;
- b. Ensure that olive products are produced in accordance with the official standards of **Codex Standard (No. 66 of 1981 as amended 1987)**.

C. NURSERIES

1. Registration

Nurseries are to be registered with National Department of Agriculture (Plant and Quality Control). Nurseries conforming to the under-mentioned standards will be listed by SA Olive as approved, but will be de-listed for failure to comply with the standards as specified.

2. Plant Material

Nurseries need to ensure that plant material used for propagation is true-to-type of the stated cultivars as listed in the approved cultivar list. This cultivar list comprises all the cultivars which may be propagated for sale in South Africa and which such cultivars are described according to international (UPOV) standards and regulations. In the case of trees grafted or budded on to a rootstock, such rootstock shall also be listed and true-to-type. Such list will be amended from time to time by SA Olive.

3. Propagation

Trees are to be propagated according to the established method of rooting semi-hardwood cuttings by mist propagation or in hotbins or by *in vitro* micropropagation techniques and in the case of the latter, this shall be specified. In the case of trees grafted or budded on to a clonal rootstock, such trees shall be specified as budded or grafted (whichever the case) on to a specific listed clonal rootstock. Such rootstock shall also be propagated by means of semi-hardwood cuttings or by micropropagation techniques and in the case of the latter, this shall be specified. Shoots of plants propagated via *in vitro* methods shall not have originated from callus tissue (adventitious buds), but only from axillary buds.

Nurseries shall honour all propagation and patent rights of owners and license holders of registered plant material.

4. Hygiene and Tree Quality

Trees are to be sold in plastic planting bags / containers ready to be planted in the orchard or as recently rooted bare-rooted trees to be hardened off in a nursery phase where requested.

Trees should be free of all pests and diseases, both above and below the soil. Each batch of soil and compost material used will be analyzed for presence of salts, nematodes and pathogens and where necessary sterilized or fumigated. Trees shall be sprayed with the necessary fungicides, insecticides on a regular basis to prevent any infestation of olive leaf spot, anthracnose, scale, tingid, or any other pest.

Trees should not suffer from any nutrient deficiencies or physical damage.

Soil in the planting bag should be well drained, well aerated and free of weeds.

The root system should be fibrous and well branched, but not pot-bound.

Olive trees are to have one main upright growing leader, preferably staked, with some optional, desirable secondary laterals from about 20-30 cm upwards.

5. Classification

Nurseries should ensure that trees are at all times correctly and clearly identified and labeled according to the cultivar list with names correctly spelt. Where batches of more than 100 trees of a single cultivar are grouped together, then one label per 50 trees is sufficient as long as cultivars are kept separate at all times.

Trees are to be classified according to size as follows.

- a. **Extra Large** sized trees are 100 cm or more in height with a basal stem diameter of over 9 mm,
- b. **Large** sized trees are between 75 and 100 cm in height with a basal stem diameter of at least 7 to 9 mm,
- c. **Medium** sized trees are 50 to 75 cm in height with a basal stem diameter of 5 to 7 mm'
- d. **Small** sized trees are 30 to 50 cm in height and only recommended for planting in optimum conditions eg fertigated, intensive orchard.

Growers planning to plant olives should order their nursery trees preferably one year ahead of time, specifying their requirements and ensuring that trees meet acceptable standards. Trees of poor quality to be reported to SA Olive.

D. FRUIT PRODUCTION

1. Farm and Orchard Environment

Erosion and indiscriminate removal of natural vegetation should be avoided at all costs. Where natural vegetation is to be replaced with olive orchards, a thorough environmental survey must be conducted by experts. Authorization must be attained from all the government departments in this regard.

2. Soil and Terrain

Decisions regarding the suitability of the soil for olives and soil preparation actions should be based on profile studies done by an expert (soil scientist). Chemical adjustments must be done according to soil analyses. Row directions must be laid out so to combat soil erosion, to allow maximum airflow and to reduce the incidence of disease.

3. Plant Material

The most resistant rootstocks and cultivars must be used with regards to disease resistance and adaptability to a particular environment. If available only reliable/tested mother material must be used for propagation.

4. Cultivation

Mechanical cultivation must be restricted to a minimum and a system of minimum cultivation by the use of cover crops is recommended. The use of chemical herbicides must be kept to a minimum and only registered herbicides permissible should be used.

5. Nutrition

Excessive fertilization contributes to the pollution of water sources through leaching from the soil. It also causes excessive growth and leaf density which favors the incidence of diseases and hampers penetration of chemical sprays. Fertilizers must therefore only be applied in accordance with soil analyses. Foliar nutrition must only be used where deficiencies cannot be corrected by normal soil applications.

6. Irrigation

Excessive irrigation can cause environmental problems such as water logging and soil compaction, salinisation and susceptibility to diseases. Irrigation scheduling must be done in accordance with the water retention ability of the soil and must be based on measurements of the available water in the soil. Where possible monitoring must take place and record be kept.

7. Pruning

Pruning must allow for maximum light and airflow to reduce disease incidence and to get fertility higher.

8. Integrated Pest Management

IPM is the application of all available management practices and control measures to control pests and diseases in an effort to eliminate chemical control as far as possible or to apply it more judiciously. In order to apply IPM successfully, regular and comprehensive monitoring of pests and natural enemies is essential.

9. Handling of Chemicals and Fertilizers

Incorrect handling of chemicals can be very harmful to man and environment. All chemicals must be locked in a separate store. The correct procedures like the wearing of prescribed protective clothing during handling and application of chemicals and fertilizers is required.

10. Record Keeping

Record must be kept of all chemicals, fertilizer and irrigation applied.

E. PROCESSING OF TABLE OLIVES AND OLIVE OIL

1. Olive Quality

Rotting, damaged, olives from the ground, olives in boxes with mould growing, olives infested with fruit fly may not be used for Extra Virgin Olive Oil (EVOO). The oil obtained from these olives must be kept separate and sold either as Virgin or Lamp ante oil.

2. Harvesting and Transport

Olives harvested and transported must not come into contact with any substances that could be harmful to man. Olives must be delivered to factories as soon as possible after they are harvested.

3. Materials

Where metal is used in the manufacturing process, use stainless steel so not to contaminate oil with a metal taste or with rust.

4. Added Substances

No additives (flavor enhancing additives) may be added to EVOO before during or after it is "pressed". If any is added the oil may not be called EVOO anymore. No foreign flavors may be added to enhance the natural aroma of olive oil.

5. Storing

Olive oil should be stored in a dark environment between 12 and 18 degrees Celsius.

6. Waste Water

Water must be recycled as far as possible. Water may only be treated with environmentally friendly cleaning agents. If more than 1000 liters of water is used per day special water treatment systems must be provided for. All factories must comply with Department of Water Affairs laws and must operate on a rezoned area 2 in the case of a farm.

7. Disinfectants and Cleaning Agents

The facility must maintain a high standard of housekeeping and only environmentally friendly cleaning agents should be used. Record should also be kept of housekeeping activities.

8. Solid Waste

Olive paste and other side products should not be dumped in the environment.

9. Noise and Pollution

Excessive traffic and noise that affect the environment negatively, must be limited. Requirements of the Machinery and Occupational Safety Act are applicable.

10. Packaging

Try to use only bio degradable materials or material that could be recycled.

11. Municipal Laws

Factories must comply with all municipal laws in terms of wastewater and health inspectors' certification. Pest control should also be run and monitored by a reputable company.

12. Staff Training

Staff operating machines should have proper training. A safety officer must be appointed. A healthcare trained employee must be available on demand.

F. PACKAGING, CLASSIFICATION AND LABELLING

1. Classification

At least all standards of the International Olive Oil Council (IOOC) regarding classification and quality will be followed. See www.internationaloliveoil.org for standards and www.unctad.org/infocomm for quality.

Whenever the words **Extra Virgin Olive Oil** appear on the label, the oil must :

- a. Have a free acidity of less than 0,8 %;
- b. Have a peroxide value of less than 20;
- c. Have absolutely no signs of the following major defects when tasted by an SA Olive approved panel of tasters:
 - Rancid (due to oxidation),
 - Winey/vinegary (due to fermentation after pressing),
 - Musty (due to mouldiness in stored olives),
 - Fusty (due to fermentation in stored olives).

2. Packaging

For international standards on all products (labeling, packaging, products, etc) under Codex Alimentarius see www.codexalimentarius.net.

Local legislation on pack sizes for olive oil makes provision for the following (see www.stansa.co.za):

- a. Any quantities less than 10 ml,
- b. Then integral multiples of 5 ml from 10 ml up to 100 ml,
- c. Then integral multiples of 25 ml from 100 ml up to 1 liter,
- d. Then integral multiples of 250 ml above 1 liter.

3. Labelling

General labeling requirements for prepackaged products are set by the SOUTH AFRICAN NATIONAL STANDARD, found at www.stansa.co.za (SANS 289-2004). See also www.codexalimentarius.net (CODEX STAN 1-1985).

a. Local Legislation on Labeling of Olive Oil

By definition Extra Virgin Olive Oil (or any Virgin Oil) is produced only from olives solely by mechanical or other physical means, particularly thermal conditions, that do not lead to the deterioration of the oil, and which has not undergone any treatment other than washing, decantation, centrifugation and filtration.

Whenever a flavouring (lemon, basil, etc.) is added, the oil cannot be called **Extra Virgin Olive Oil**. However, when Extra Virgin Olive Oil is used as a base for flavoured oil, it is important that the flavouring is indicated in a much larger font and more bold than the Extra Virgin Olive Oil to avoid confusion by customers. It is also important to supply an ingredient list on the back label specifying the Extra Virgin Olive Oil and Lemon Flavouring.

b. Local Legislation on Labeling of Table Olives

All table olive products should be labelled correctly, that is, the product contained in the packaging must conform to the description of the product on the label. No misleading wording should be used.

c. "Best Before" Date

Every final container of an olive product should display a "best before" date which will be no later than 18 months after the date of final packaging.

It is the responsibility of the producer to ensure that his/her product on the shelf will at all times comply with excepted standards, irrespective of the "best before" date on the label.

d. Contents and Nutritional Information

The complete contents of the product should be clearly stated in the correct descending order of concentration/volume. For pure Extra Virgin Olive Oil only, an ingredient list is not compulsory.

At the moment it is not compulsory to state the nutritional information on olive products. Some countries like USA will demand it sometimes. It is however advised to implement this practice as soon as possible as it is likely to become compulsory in the near future worldwide.

The most important nutritional information should be:

- Energy: ? kJ or Calories
- Total Fat: ? g
- Saturated Fat: ? g
- Polyunsaturated Fat: ? g
- Monounsaturated Fat: ? g
- Cholesterol: ? g
- Sodium: ? g
- Total Carbohydrates: ? g
- Protein: ? g

John Scrimgeour

CHAIRPERSON: J SCRIMGEOUR

14 January 2005

DATE