



OLIVE OIL FORUM MEETING

WEDNESDAY 16 FEBRUARY 2022, 9:30
KLEIN JOOSTENBERG VENUE, MULDERSVLEI

AGENDA

1. OPENING AND WELCOME

Mrs. Jooste welcomed everyone and copies of previous minutes were distributed.

2. ATTENDANCE & APOLOGIES

Present: Jason de Beer, Hester de Wet, , Benedetta Lami, Louise Rabie, Nicolaas Roodt, Gert van Dyk, Alinda van Dyk, Francois Cilliers, Colin Coetzee, Linda Costa, Gerhard du Toit, Kamilah Karaan, Waldo Kellerman, Jackie Loubser, Marlene Loubser, Loyiso Ntlebi, Nosi Ntlebi, Marietjie Stander, Susjan Wentzel, Shirley van Wyk.

Apologies: Nick Wilkinson, Pieter du Toit, Pieter Vorster, Kelly White, Tiaan Ras, Reni Hildenbrand.

3. APPROVAL OF MINUTES OF PREVIOUS MEETING

Ms. Rabie asked for a correction under 8.1 to read “rename Bronze to Silver, Silver to Gold and add double Gold”, and to remove “Number of no medals would increase”.

4. MATTERS ARISING

A suggestion that the SA Olive Awards medals system be changed from Bronze-Silver-Gold to Silver-Gold-Double Gold was made again. Different views were expressed, e.g. Bronze is a medal, it's the perception that needs to be changed; if an oil is not worthy of any medal, it will get 'No Medal'; rename Bronze to “Merit Award”; change the threshold for Silver; change the highest Golds to Double Gold; beware of diluting the Absa Top 10 Awards; SAO Awards give producers 'bragging rights', no one brags about a Bronze medal; SAO Awards are a recognition of the high quality of SA EVOO.

Ms. van Dyk proposed that the tasting panel determine the parameters to be suggested at the AGM. Ms. Jooste requested that this rather be communicated in the form of a recommendation addressed to the Board.

In conclusion, the final decision will be made by SA Olive members at the AGM.

Mr. Coetzee queried the status of import data requested from SARS and asked if it contains information on type of packaging. Ms. Jooste indicated that the packaging information is not there but could be requested. Mr. Coetzee offered assistance with reviewing the data and tariff codes.

5. ADDITIONS TO THE AGENDA

Ms. Costa asked that the matter of VAT on olive oil be added to the agenda.

6. 2022 HARVEST

6.1 Production outlook

Mr. Van Dyk and Ms. Jooste reported having heard that the crop this year is very good “on this side of the mountain”. He added that 2021 was a bumper crop in the Worcester, Robertson areas. Mr. Roodt said they expected a drop from 2021 ($\pm 6t/Ha$) and a later harvest. Mr. Coetzee reported that the Robertson and McGregor areas had suffered some hail damage.

7. STATUTORY MEASURES

7.1 Tree Census

Ms. Jooste reminded all that SA Olive has a duty to collect and report on aggregated industry statistics, and these statistics can only come from members.

Ms. Jooste explained the reason for the “low-tech” Tree Census following the separation of the olive database from Hortgro, which has left SA Olive without the Agrihub interface. The latest Tree Census information for each farm has been extracted from SADRIN and emailed to producers for updates, which Ms. Bussack is entering manually.

A database update is being scoped with a new software developer. This will remove legacy issues and add a new web-based interface which will be ready before the next Tree Census.

Mr. Van Dyk asked who has access to the SADRIN data and Ms. Jooste indicated that it is only her and Ms. Bussack. Mr. Van Dyk asked that this should be disclosed to all members. Ms. Jooste referred to the PAIA manual and undertook to add Ms. Bussack’s name to the manual.

7.2 Levy income

Ms. Jooste reported that levy income for the new year starting 1 November 2021 will be presented at the AGM.

8. EVENTS

8.1 Courses for 2022

SA Olive is considering an olive oil processing course with Mr. Pablo Canamasas. This will include a demo in a processing plant, which needs to be centrally located, and not too automated. Willow Creek offered to host the demo day. Ms. Jooste will get specific requirements from Mr. Canamasas so that suitable plants can be identified. It was recommended that the timing of the course be moved from the proposed late March to mid-late April. Mr. Coetzee suggested that technical staff be given opportunities to attend. Mr. Roodt added that technical staff would benefit from exchanges between producers.

8.2 SA Olive Awards 2022

Following some discussion on the timing of the SAO Awards, it was recommended that they be held at the same time as last year, and not later.

9. CTC SCHEME

9.1 CTC Programme

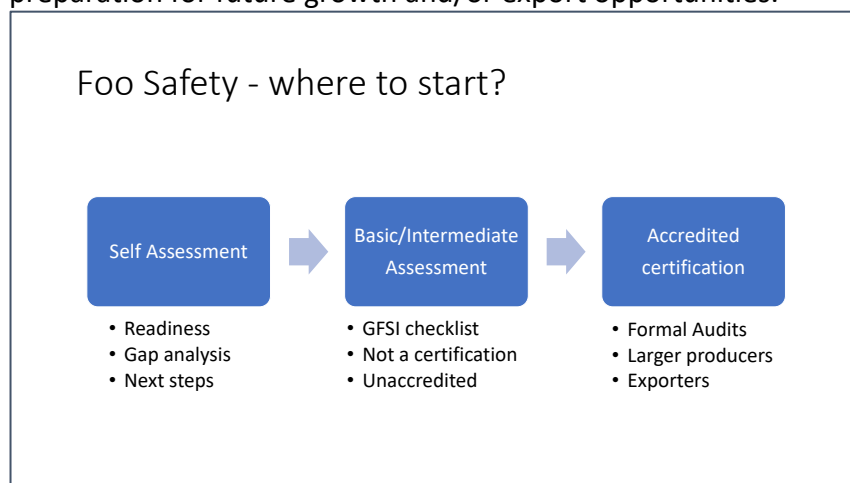
The CTC way forward - towards certification - was presented. Additional laboratory tests (UV absorbance) are being considered to complement FFA and PV. UV absorbance test have become a standard for olive oil around the world. The Australian and North American requirements for olive oil testing were shown to demonstrate this. Prof Stander requested a copy of the IOC methodology for UV absorbance tests. Ms. Jooste will share literature on comparisons between FFA, PV and UV.

UV tests are available in South Africa, at an indicative cost of around R300 – R450 per sample. Wynland Analytical Labs have the equipment, but have taken it offline due to lack of demand.


Limited feedback received on the 'One-Stop-Shop' survey indicates that members may prefer to continue using labs they have built a relationship with; however this is not a statistically representative sample and needs more input from members. Advantages and disadvantages were discussed, e.g. a single lab will generate a larger data set that can be used for research; results will be directly comparable (no differences between labs); costs will be lower (fewer courier fees, group discounts); logistics will be simpler for small and remote producers; however, there is a risk to having all eggs in one basket. The concept will be explored further.

The CTC application will be converted into an electronic form. Basic production information will be added back in. Mr. van Dyk expressed concerns at the extra time this would require. Ms. Jooste felt that this information should be at every producer's fingertips, and should not generate extra work. Ms Wentzel referred to the comprehensive information collected by SAWIS, which all members benefit from.

On Food Safety, Ms. Jooste gave an overview of local and international programmes, and outlined a possible roadmap for small/new producers to start becoming compliant, in preparation for future growth and/or export opportunities.

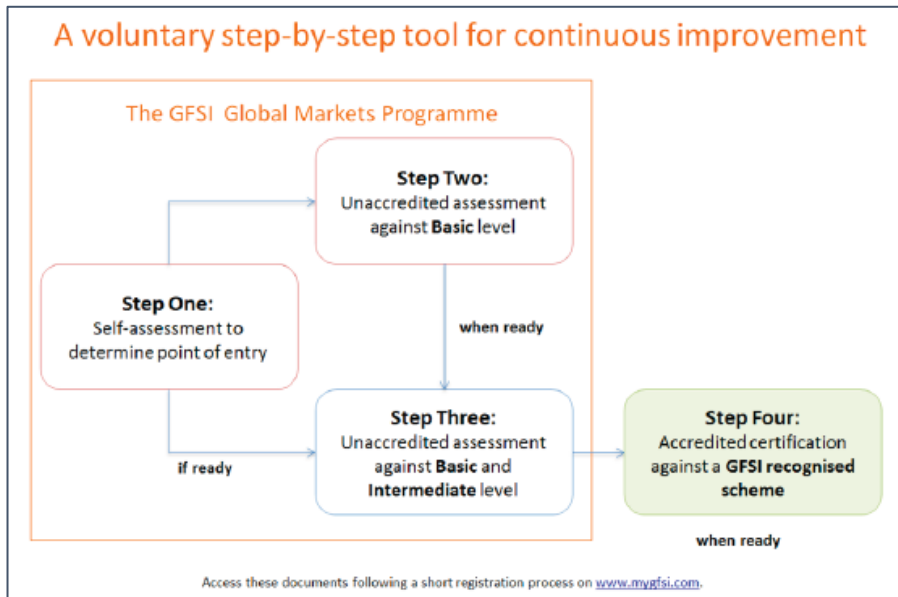


The approach taken by the Australian Olive Association is similar to what we envisage, i.e. producers are segmented into Small, Medium and Large and requirements are adjusted accordingly.

Food Safety in AOA 

- Small Olive Growers (<5,000 litres EVOO) may provide a statement of Risk Assurance to AOA to the effect that the EVOO they produce is safe to consume and that the production process preserves the quality of the oil in the olives. This assurance is intended to meet the minimum requirements of the AOA Code of Practice.
- Medium producers (up to 50,000 litres EVOO) may choose to base their assurance on the Risk Assurance document, but must show that they have taken careful and explicit steps to reflect the additional requirements of a larger and more complex organization.
- Large producers (>50,000 litres EVOO) and growers who export are expected to adapt a comprehensive HACCP-style food quality plan template for EVOO production to take account of the additional requirements of a large and complex organization, and for the management of risk related to export.

GFSI has published a set of criteria at Basic and Intermediate levels, which can be used for self-assessments and used to improve practices, before progressing to accredited audits.



SA Olive could assist members in the following aspects:

- Minimum requirements
- Developing templates
- Self-assessments
- Liaison with SPs
- Training sessions
- Discounted fees

Discussions are ongoing and more will be reported at the AGM.

Ms. Jooste noted that the SA Olive Code of Practice dates back to 2005 and requires an update. She added that two different CTC reports could be issued, i.e. a brief 'EVOO Yes or No' for tank samples and a full report for final packaged samples. Additional UV tests (if introduced) would only be required for final packaged samples.

Dr. du Toit queried how many registered producers are not participating in the CTC scheme, and voiced concerns about EVOOs sold in small shops without CTC seals, and often mislabelled. Ms. Jooste responded that the CTC is voluntary and producers can opt not to participate, however they must be registered with SA Olive. Ongoing consumer education on the reasons for choosing CTC is the best response at the moment. Soon, SA Olive will be able to publish a list of certified EVOOs.

Ms. Jooste recommended that buyers of bulk olive oil who are charged EVOO prices request a CTC seal from suppliers as a guarantee of what they are buying, especially if they are new to the industry.

SA Olive members should feel free to report any mis-labelled EVOOs, or other matters of concern to SA Olive for further investigation.

10. GENERAL

10.1 Members Dashboard

Ms. Jooste demonstrated the Dashboard and explained its functionality. The Downloads heading will appear at the top of the page. Ms. Van Dyk asked that reminders continue to be sent out to members about documents uploaded to the Dashboard.

10.2 VAT on olive oil

Ms. Costa asked that the exclusion of olive oil from zero-rated VAT items be challenged, as this could have big impact on the industry. Ms. Jooste reported that she has been following up this matter with the relevant government departments.

11. DATE OF NEXT MEETING

11.1 Wednesday 8 June 2022

12. CLOSURE

There being no further matters, the meeting was closed at 11.00.