



# **Procedural Manual for SA Olive Commitment to Compliance (CTC) Scheme**

Effective Harvest 2024



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## 1. Introduction

The SA Olive Commitment to Compliance (CTC) Scheme is not yet a certification scheme. It is a voluntary integrity-based scheme managed by SA Olive for locally produced Extra Virgin Olive Oil (EVOO). The CTC is aimed at providing South African consumers with reassurance regarding the quality of product carrying the compliance seal and a meaningful reason to support the local industry with confidence.

The CTC procedure and process is reviewed yearly and based on feedback and consultation the process is adapted and improved.

Applicants are requested to familiarise themselves with the information on the SA Olive website ([click here](#)).

The SA Olive CTC seal is the consumer's assurance that the producer undertakes that the content:

- Is 100% locally produced olive oil;
- Was produced in the harvest year displayed on the seal;
- Complies with International Olive Council chemical analysis standards for Free Fatty Acids (FFA) and Peroxide Value (PV);
- Has been declared to be free of organoleptic defects by the SA Olive Organoleptic Tasting Panel;
- Is Extra Virgin Olive Oil (EVOO).

SA Olive will endeavour to ensure that participants consistently meet quality standards and requirements, however that responsibility and accountability lies with the participating producer.

***The CTC scheme is voluntary. Integrity and transparency of participants are fundamental to its success.***

## 2. Pre-application requirements

Only members of SA Olive can participate in the CTC Scheme. The applicant must be a registered member of SA Olive or be in the process of becoming one.

## 3. Application requirements

Each entity must apply for its own CTC approval, whether or not contract processing was used.

The seal is strictly non-transferable. Should there be a change of ownership of bulk product, the buyer needs to re-apply for CTC approval.

It is highly recommended that any buyer considering the purchase of bulk EVOO request a CTC seal from the seller before concluding the sale.

## 4. SA Olive Tasting Dates

The SA Olive Organoleptic Tasting Panel (Panel) conducts tastings every second Monday, starting in February. Tasting dates are communicated via the SA Olive website ([click here](#)). Dates might change during the year: it is recommended that the calendar be checked regularly.

## 5. Application Procedure

The applicant must submit ALL of the following to SA Olive by 12:00 on the Friday prior to the tasting. Contact details can be found at the end of this document.

- 3.1. Signed pledge (CTC Application Form - Section A).
- 3.2. Sample Details (CTC Application Form - Section C).
- 3.3. Seal order (CTC Application Form – Section D).
- 3.4. Two samples (250 mL minimum per bottle) of each product. (See par. 6 for SA Olive Panel sampling requirements.)
- 3.5. Certificate of Analysis for each Lot number or Tank number (See par. 7 for certificate of analysis requirements).
- 3.6. Copy of front and back label of olive oil container

The latest CTC Application Form can be downloaded from the SA Olive website by clicking [here](#), or it can be requested from the SA Olive office.

Note: If pressing is still in progress, the CTC form caters for the submission of tank samples. For tank samples preliminary approval will be awarded.

## 6. Tasting sample requirements

A **Lot number or Tank number** must appear on all samples submitted for tasting. This number is crucial to ensure traceability.

Two samples of each batch are required. The first sample is tasted by the Panel. The second sample is retained by SA Olive for a period of twelve months to serve as a control retention sample.

The second sample will only be used if re-tasting is required. In that case, an additional control sample may be requested from the applicant.

## 7. Certificate of analysis

Each sample submitted for assessment by the SA Olive Panel must be accompanied by a Certificate of Analysis (CoA) issued by an accredited laboratory. A list of accredited laboratories can be found on the SA Olive website ([click here](#)).

The CoA must indicate as a minimum:

- Free Fatty Acid (FFA) percentage;
- Peroxide Value (PV).

## 8. Labelling requirements

It is the responsibility of the applicant to comply with all applicable labelling laws and regulations.

The applicant is referred to the following as a starting point:

- Department of Health Regulations relating to the labelling and advertising of Foodstuffs (R146) for mandatory requirements;
- SANS 1377 for recommended requirements.

Note that certain labelling elements are mandatory and others are recommended.

The Best Before Date (BBD) must be clearly shown on the label, or elsewhere on the container. This must not be later than 31 August two years from harvest.

## **9. Organoleptic assessment procedure**

Olive oil samples submitted for assessment by the SA Olive Panel are tasted blind, i.e. they are identified by numbers only.

Tastings are done in conformity with the standards laid down by the International Olive Council (IOC), with which the SA Olive Panel is accredited for the period 2024-2025.

Results are strictly confidential and only released to the applicant by SA Olive's CEO. Applicants should refrain from enquiring about results or reports with any member of the Panel (including the Panel Leader).

Once the olive oil has undergone the organoleptic evaluation, a tasting report is issued to the applicant within two weeks.

The tasting report provides guidance on the style of the oil entered - i.e. Delicate, Medium or Intense - and advise of any changes required to the labels.

Should any chemical results be outside the prescribed range, or defects be detected during tasting, the applicant will be advised on ways to remedy the problem, where possible.

Should the Panel be unable to reach consensus on a particular oil, they may decide that such oil be submitted for re-tasting at the next session.

A tasting fee is charged for each sample submitted, as reflected in the latest CTC Application form. Applicants are issued with an invoice for the tasting fee after the report is released.

CTC seals ordered may only be collected from the SA Olive office once the product has been declared to be EVOO. Seals are invoiced after collection.

## **10. Integrity of the SA Olive Commitment to Compliance scheme**

### ***Producer accountability***

This is an integrity-based scheme. Full accountability resides with the producer.

### ***Record keeping for audit purposes***

Producers must keep records of all documents submitted for the CTC Scheme. SA Olive will keep copies of CTC records submitted by producers for three years.

SA Olive may at any stage request proof of traceability for samples submitted to CTC.

CTC records may be cross-checked with information provided in respect of Statutory Measures and the SA Olive Awards entry process.

### ***Random sampling by SA Olive***

From time to time SA Olive will conduct random sampling of CTC seal-carrying products to test for compliance with CTC rules and standards.

Should a product be found to be non-compliant, any of the following actions may be taken:

- SA Olive may advise the producers, and afford them an opportunity to make representations in relation to the issue;
- After considering such representations SA Olive may withdraw permission to use the CTC seal in relation to the olive oil or product in question;
- SA Olive may advise any person or party, including stockists of the olive oil or product, of the foregoing.

# Contact Details

***For more information on the SA Olive CTC Scheme contact:***

**General information:**

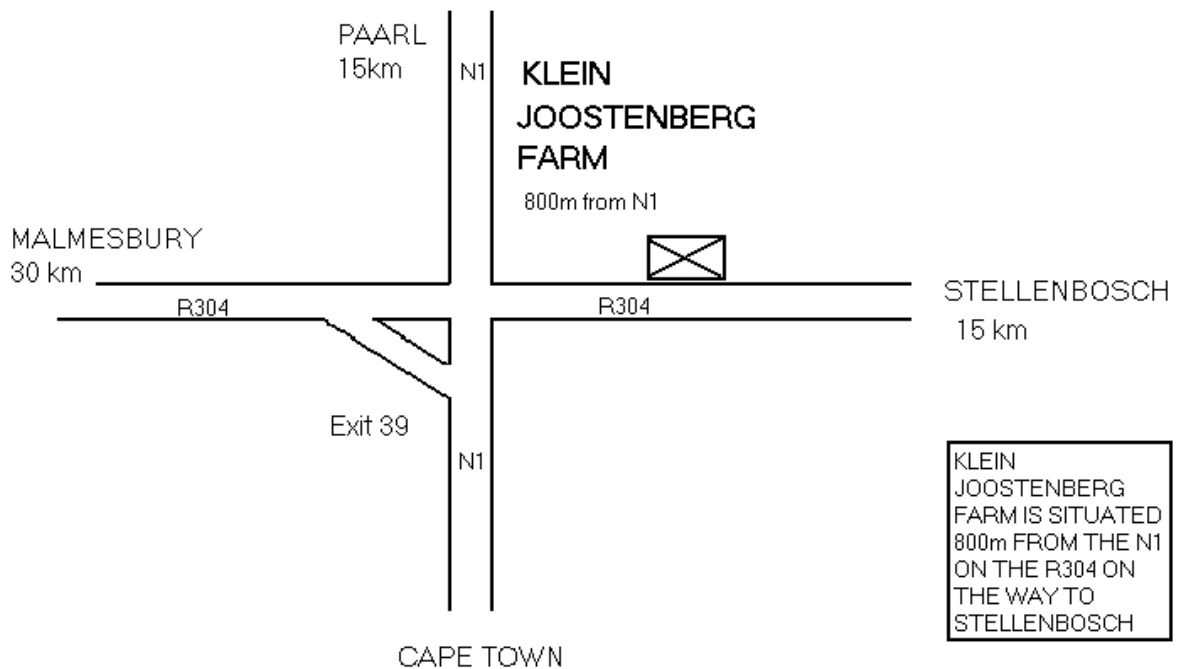
Marita Bussack  
Tel. 021 201 8506  
Email: [info@saolive.co.za](mailto:info@saolive.co.za)

**Enquiries and CTC reports:**

Wendy Petersen  
Tel: 082 578 4465  
Email: [wendy@saolive.co.za](mailto:wendy@saolive.co.za)

**Physical address for deliveries:**

No. 4A The Courtyard  
Klein Joostenberg Farm  
R304 Muldersvlei 7607



**Once inside Klein Joosteberg, pass the Nursery, Deli/Bistro on the left.**

**The road bends towards the left. There is parking on your right.**

**The Office is in the Courtyard to your left.**

## References

- SA Olive Code of Conduct  
Obtainable from [info@saolive.co.za](mailto:info@saolive.co.za)
- International Olive Oil Council Guidelines  
[www.internationaloliveoil.org](http://www.internationaloliveoil.org)
- SANS 1377:2015  
Obtainable from SABS's webshop