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SPECIFICATIONS FOR OIL-COATED BLACK OLIVES

VARIETY: Predominant cultivar used in producing the oil-coated black olive, is the “Mission” variety.

HARVEST: The harvest takes place when the olives are tree-ripe and black, usually around the end of December.

CURING: When olives are brought into the plant they are sized in order to eliminate the smaller olives that are crushed for olive oil. The bigger sizes are then washed, and layered with rock salt. Once a week the olives are tumbled. This process goes on for 6 weeks until the olive has given up most of its moisture, and become shriveled. The olives are then washed and placed on trays to dry in the sun. The final step is to rub olive oil on the olives, which gives them their shine.

CONTENTS: Olives, olive oil, salt.

FLAVOR PROFILE: The oil-coated olives have a unique nutty, salty taste.

MARKETING: Oil-coated olives are sold whole mainly in delis or packed in bottles. Some olives are pitted and used by bakeries to make olive bread.

PACKING: Oil-coated olives are packed in plastic pails of 32 lbs net or 12 lbs net.