



Big Growers

vs.

Small Growers

***OLIVE OIL IN
CALIFORNIA***

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CHANGES IN OLIVE OIL CONSUMPTION FROM 1990 TO 2005

<i>Country</i>	<i>Whole Country</i>	<i>Per Capita</i>
Argentina	+ 50%	+131%
Australia	+ 107%	+ 338%
Brasil	+ 85%	+ 145%
Canada	+ 145%	+ 513%
United States	+ 121%	+ 428%
Japan	+ 625%	+ 2,260%
Mexico	+ 62%	+ 229%
Russia	- 20%	- 54%
European Union	+ 53%	+ 23%

Olive Oil Sales in US Markets

1994 to 1995	+ 12%
1995 to 1996	+ 27%
1996 to 1997	+ 31%
1997 to 1998	+ 18%
1999 to 2000	+ 10%
2000 to 2001	+ 1%
2001 to 2002	+ 8%
2002 to 2003	+ 10%
2003 to 2004	+ 12%
2004 to 2005	+ 15%
2005 to 2006	+ 14%

USA Olive Oil Production, Consumption, & Imports 04-05

Production – 1.5 million L (*0.06% world*)

Consumption – 210.5 million L (*0.7% USA*)

Exports = 17 million L (*7.7% USA*)

Imports – 221.0 million L (*99.3% USA*)

From Italy – 71%

From Spain – 15%

From Turkey – 5%

From Greece – 2%

From Australia, Chile, Argentina – 7%

CA Olive Oil Production Outlook

- 2007-08 ~ 500,000 gallons
- 2008-09 ~ 660,000 gallons
- 2009-10 ~ 860,000 gallons
- 2010-11 ~ 1,160,000 gallons

CONSERVATIVE

France produces ~ 1,000,000 gallons

TO MEET CURRENT USA DEMAND for OLIVE OIL

70 million gallons = 265 million liters

We would have to plant 300,000 acres
of oil olives
@ 5 t/acre & 42 gallons/ton

How much might demand increase?

2004 - 07 California oil olive GROWERS & ACREAGE

• North Coast	268 growers	1,535 acres
• Central Coast	59 growers	376 acres
• S. Coast & S. Cal.	17 growers	70 acres
• Sacramento Valley	94 growers	3,216 acres*
• San Joaquin Valley	39 growers	707 acres*
• Sierra Foothills	<u>51 growers</u>	<u>264 acres</u>
TOTAL	528 growers	6,168 acres

(2005 to 2007) planted ~ 7,100 acres

(660 growers ~ 13,300 acres)

2007 = 3,300 SHD – 300 HD

A topographic map of California, oriented vertically. The Central Valley is highlighted in green, showing its flat terrain. The surrounding areas are shown in brown and tan, indicating higher elevations and mountainous terrain. The map is set against a dark blue background.

USA Production:
< 1% Texas & Arizona
> 99% California

Central Valley

- Lower land cost
- Abundant cheap water
- Low cost labor & housing
- Hotter – drier
- Higher yield
- Flat or more flat

Coastal California

- High cost land
- Limited expensive water
- High cost labor & housing
- Cooler – more moist
- Lower yields
- High quality “perception”

Value of California Olive Oil

- 2007 price up from \$23 to \$30/gallon
- 2007 price for “similar” imported oil \$15/gallon
- Specialty varieties/styles - \$45 to \$70/gallon



Organic Olive Production Manual

This manual provides detailed information for growers on production issues, economics, pest control, the conversion process, and organic certification and registration.

Using this manual you'll learn about orchard site selection considerations, irrigation needs, terrain, temperature, soil, damage from the olive fruit fly, and how these may vary for table fruit versus fruit for oil production. You'll also learn how to evaluate harvest methods—an important consideration as harvest costs typically amount to half the total production cost for olives.

This manual has been developed as a supplement to the *Olive Production Manual, 2nd Edition*, (3353). Organic growers are advised to consult both publications as they develop and refine their production systems.

Also from the University of California, two companion publications for olive growers:

Olive Production Manual IPM for Olive



ISBN 978-1-60107-440-9



Printed in Canada

ORGANIC OLIVE PRODUCTION MANUAL


UNIVERSITY OF CALIFORNIA

Organic Olive

PRODUCTION MANUAL

**66%
Growers are
Ecological**

Technical Editor
Paul M. Vossen

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California Olive Production

Making Money

- **Must have basic resource**
 - Land, water, climate, labor
- **Must have competitive costs**
 - Lower labor rates
 - Mechanization
- **Must have competitive yield**
 - Reduce alternate bearing
- **Must produce excellent quality and sell it**
 - Value to the consumer

Olive Oil - Keys to Success

- Mechanical Harvest (low labor cost)
- Continuous Flow Processing
- Big Growing Market

Parcel size, water use, soil, oil quality

Mediterranean

- Infrastructure
- Lower Costs “Sometimes”
- Subsidy – 2013?
- Huge market





**Labor cost – availability -
management**





Harvest Challenge

Shakers

- Expensive
- Slow
- Efficiency 50-80%
- Damage
- Longer investment return

Over-the row

- Expensive
- Small tree size
- Maintain production
- Flat land
- Damage

Bigger Producers in CA



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Bulk Industry

- Central Valley and & Foothill areas
- Large acreage (100 acres +)
- Three varieties
- Low cost production
- Mechanized
- High Yields
- Volume sales
- Competitive prices with the Mediterranean
- Creates a good market for everyone



Acres planted in CA in
the last 3 years ~ 7,500

Big SHD Production - CA

Cultural Operations ~ \$900

Harvest & Transport (\$80/ton) ~ \$400

Overhead, Capital Recovery Equipment & Land
Yield of 5.0 tons per acre @ 42 gallons per ton

Cost ~ \$13 per gallon or \$3.44 per liter



Bulk \$ 30 per gallon



**Super-High density spacing 12-13' x 4-5'
670 – 907 trees/acre**



California New Plantings



September to September



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Arbequina



Arbosana



Koroneiki



3rd Year Orchard

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\$ 210 per acre
\$ 42 per ton
@ 5 tons/acre



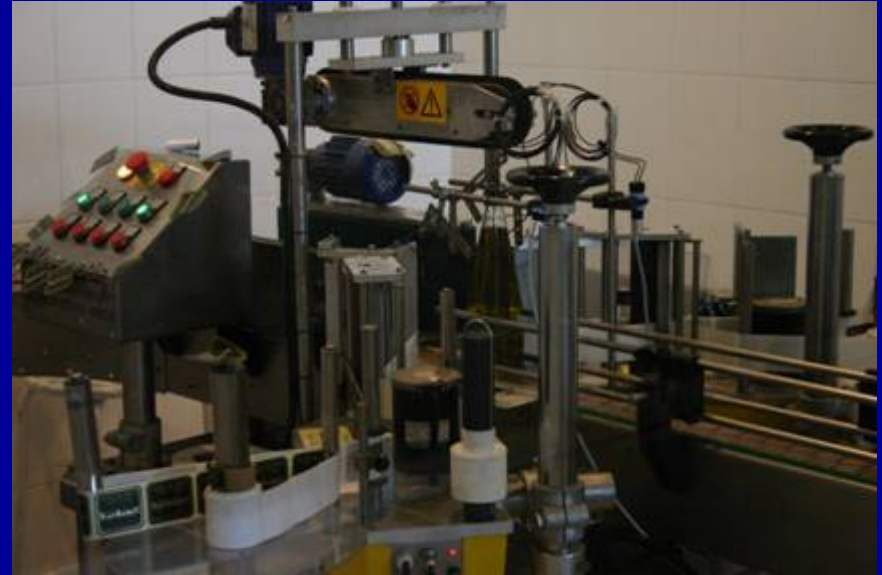
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Large Pieralisi



Large Producers

- Low cost bulk oil
- Mostly one variety
- Mostly one style
- Good introductory product
- Unsophisticated consumer



SUPERMARKET OILS



sugars, vitamin A, vitamin C, calcium, and iron.
* Percent Daily Values are based on a 2,000 calorie diet.
Packed in Italy with select oils from Italy, Spain, Greece and Tunisia.

Large Italian Companies



Small-Scale Producers in CA



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Boutique Industry

- Coastal & Foothill areas
- Small acreage
- Specialty varieties
- Vertical integration (fruit-oil-marketing)
- Attractive bottles
- Specialty marketing
- Prestige
- High prices – low volume – high costs
- Creates a good market for everyone



Acres planted in CA in
the last 15 years ~ 3,000

In 2007 = 300

Boutique Production - CA

Cultural Operations ~ \$1,000

Harvest & Transport (\$350/ton) ~ \$1,000

Processing, Storage, Marketing, Overhead, Capital Recovery

Yield of 2.5 tons per acre @ 45 gallons per ton

Cost \$ 80 per gallon and 500-ml bottle is \$11.15



Retail \$ 175-300/gallon

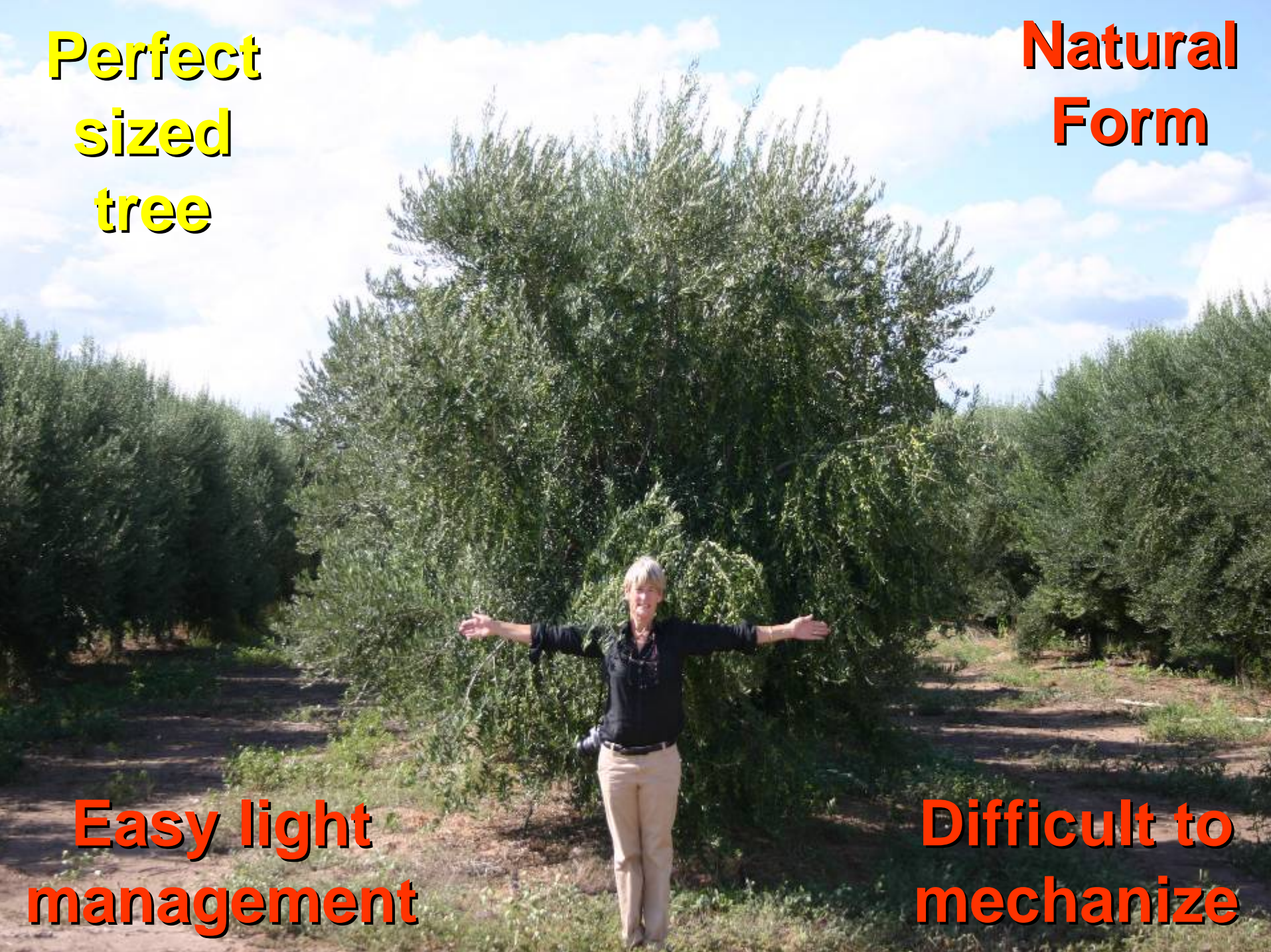
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High density spacing 16-20' x 8-10' 200 – 350 trees/acre



**Perfect
sized
tree**

**Natural
Form**



**Easy light
management**

**Difficult to
mechanize**



Hand Harvest

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Assisted Combs Shakers Poles



COMPARISON OF HAND HARVEST METHODS IN ONE ORCHARD ON THE LECCINO VARIETY ON THE SAME DAY WITH THE SAME LABORERS – YIELD 3.5 TONS/ACRE

<i>Tree canopy's were 11-12 ft. (3.4-3.7 m) high and 7-8 ft (2-2.5 m) in diameter</i>	<i>Hand Pick Buckets</i>	<i>Hand Pick Onto Nets</i>	<i>Pneumatic Combs</i>	<i>Mini Shaker + Poles</i>	<i>Poles Alone</i>
No. limbs broken/tree	4.16	3.75	18.7	22.3	28.0
No. fruit damaged/lb.	0.1	4.0	4.2	3.5	5.3
Minutes/tree/man	20:15	16:30	11:20	7:45	7:10
Pounds of fruit/man/hr.	39.8	47.8	71.6	103.5	111.4
Efficiency compared to hand pick into buckets	1.0 a	1.2 a	1.8 b	2.6 c	2.8 c







**Trunk
shaker
and
inverted
umbrella
WRAP
AROUND**



Spanish Olive Harvester – Wrap Around



California Prune Harvester



California Pistachio Harvester









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Key Differences of SHD system

- Over-the-row harvesters – faster
- Site – not too steep
- Varieties – limited – precocious – low vigor
- Tree spacing – higher investment cost
- Training trees – mini central leader – trellis
- Prune trees – must keep trees small
- Fertility – adjustable for vigor control
- Irrigation – deficit for vigor control
- Life Span – shorter

MUCH MORE INTENSIVE

Comparison of SHD and HD

Super-High Density (670-900 trees/acre)

- Few varieties
- High early production
- Light competition
- OK later production
- Big investment
- Cost \$15-20/gallon
- Unknown life span
- Good for large farms

Intensive planting (100-200 trees/acre)

- All varieties work
- OK early production
- No special mgmt.
- Good later production
- Med investment
- Cost \$40-45/gallon
- Long life span
- OK for small farms

Perception of Quality



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Olive Oil Positive Characteristics



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Three Olive Oil Products

Bulk & Low cost – Refined

- \$5.99 to \$9.99/bottle
- \$23-30 per gallon



Medium Priced Imports – Low Quality

- \$5 to \$13.99/bottle
- \$30-50 per gallon



Specialty – Premium

- \$10 – 30 per bottle
- \$ 75-300 per gallon



200 CA Artisan Olive Oils 148 Entered into LA Fair (2007)



Tasting Rooms





/s tasting
hemselves

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Small scale production – fantastic quality



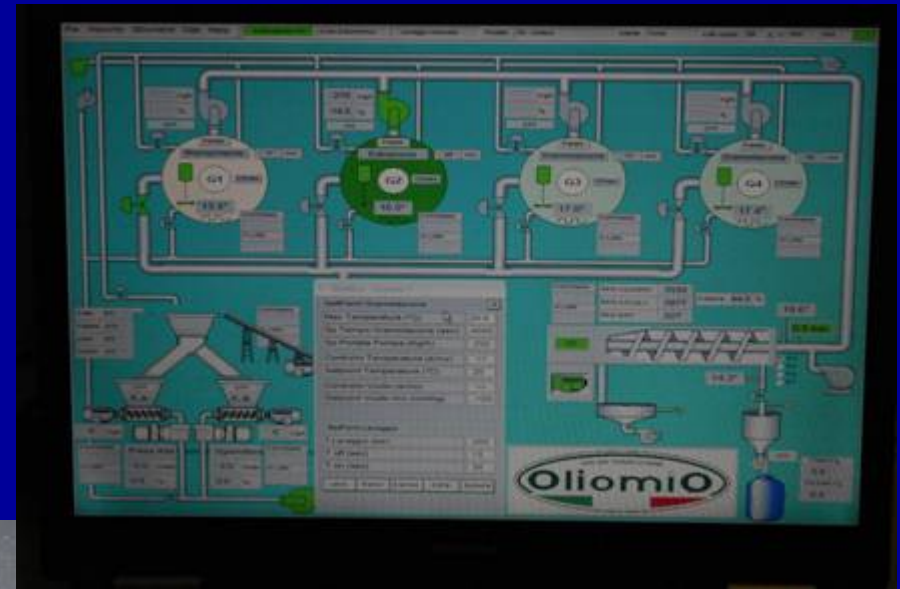
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Small Alfa Laval





Automation



Small-Scale Producer

- High cost retail oil
- Many varieties
- Many styles
- Gourmet product
- Sophisticated consumer
- Interesting story



Robert Mondavi Institute Olive Center - UCD



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Sensory and Production Courses



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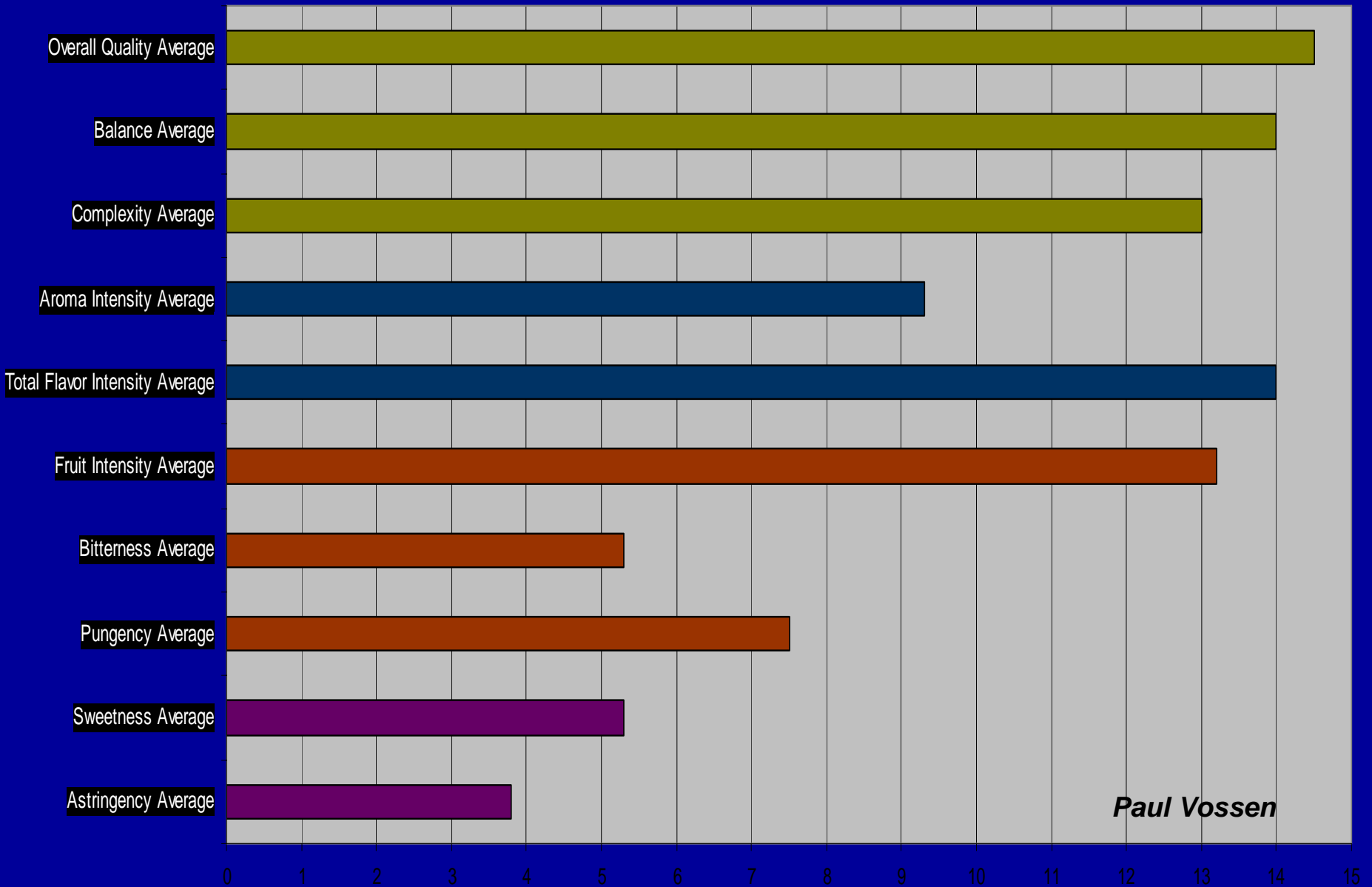
UC Research Taste Panel

- 15 point profile sheet
- Cooperation with international panels
- Intensity of aroma, bitterness, pungency, fruit intensity, sweetness, total flavor, astringency, defects, complexity, balance, finish, overall quality, and positive flavor descriptors:



Grass, herb, mint, artichoke, buttery, floral, apple, citrus, tropical, green tea, tomato, banana, berry, etc .

Varietal Trial Coastal Picual MI: 3.9 (11-15-05)



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Olive Oil Flavor Characteristics Mission Cultivar Harvestd 11-18-07 (MI 3.8) - Sonoma



Olive Oil Profitability Potential in California

Positives

- Basic Resources
- Big USA Market
- Competitive cost with mechanical harvest
- Low water use crop
- Excellent CA Quality
- High CA Demand
- Low Import Quality
- Early Productivity
- Good Prices
- EU Subsidy decline

Negatives

- Cheap imports
- Must market Quality to US Consumers
- Unknowns of SHD System tree mgmt.
- Unknowns of HD System Efficiency

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Mediterranean Diet Pyramid

Daily Beverage Recommendations:
6 Glasses of Water



Wine in moderation

Monthly

MEAT



SWEETS



EGGS



POULTRY



FISH



CHEESE & YOGURT



OLIVE OIL



FRUITS



BEANS, LEGUMES & NUTS



VEGETABLES



BREAD, PASTA, RICE, COUSCOUS, POLENTA, OTHER WHOLE GRAINS & POTATOES



Daily Physical Activity



Weekly

Daily

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