U.S. FOOD & DRUG ADMINISTRATION

Memorandum of Meeting

Date: July 11, 2024

Location: Microsoft Teams (Virtual)

Guest Presenter: Dr. Selina Wang, Vice Chair and Associate Professor, Dept. of Food Science and Technology, University of California, Davis

Subject: Presentation on the Testing of Quality and Purity Parameters of California Olive Oils.

FDA Attendees from the Center for Food Safety and Applied Nutrition's (CFSAN) Olive Oil Economic Adulteration Sub-Working Group:

1. Yinqing Ma – Director of the Compliance Policy Staff, Supervisory Consumer Safety Officer, Leads EA WG - Office of Compliance (OC)
2. Girdhari Sharma– Consumer Safety Officer, Project Manager for EA WG – OC
3. Jamie Bumpus – Consumer Safety Officer – OC/Division of Enforcement
4. Keronica Richardson – Regulatory Counsel – Office of Regulations and Policy (ORP)/Regulations and Development Staff (RDS)
5. Jeanmaire Hryshko – Supervisory Consumer Safety Officer – ONFL/DFLS/Product Evaluation and Labeling Branch 2 (PELB2)
6. Jennifer Shemansky – Chemist – ONFL/DFLS/PELB2
7. Rhoma Johnson – Consumer Safety Officer – OFS/Division of Plant Products and Beverages (DPPB)

Purpose:

Dr. Wang is the Department Vice Chair and an Associate Professor in the Department of Food Science and Technology at the University of California, Davis (UC Davis). Dr. Wang helped establish the UC Davis Olive Center with Dan Flynn, who was the executive director until 2021. She directed the UC Davis Olive Center from 2011 to 2022. FDA/CFSAN invited Dr. Selina Wang to give a presentation to the Economic Adulteration Working Group about the research she has done for 15 years on olive oil and olive oil fraud in the industry.

Summary of Meeting:

Dr Wang's presentation focused on the testing of quality and purity parameters of California olive oils. Her group has focused on developing methods and improving the existing chemical methods used to test the quality and purity of olive oil. She noted that a good standard for olive oil needs to accommodate natural variables such as climate, geographical origins, and different cultivars. However, she stated that an olive oil standard should not be so broad that it fails to detect adulteration with other lower value oils.

- In 2010, the UC Davis Olive Oil Center released its first report on purity and quality of olive oils sold to consumers. The report showed that 69% of imported olive oil and 10%

of California olive oil tested did not meet the USDA/AMS or the International Olive Oil Council (IOC) grade standards. The majority of the samples failed due to the sensory profiles and not the chemical profiles.

- The report language used to describe the olive oils that did not meet the standards was "did not meet the standards". Following the report release, many companies filed lawsuits against each other. Consumers became more aware of adulteration in olive oil as well.
- In 2012, the second report from UC Davis was published about olive oil sold to restaurants and foodservice, which had similar conclusions to the first report.

Note: These two reports were included as exhibits in the additional information sent by the petitioners.

- Dr. Wang discussed a few additional studies her group has done using California produced olive oil. She works with the California Department of Food and Agriculture (CDFA) to compile data on olive oils in California.
- Dr. Wang mentioned through her work on olive oil, she has encountered both adulteration and misbranding of olive oil products.

The meeting concluded with FDA thanking Dr. Wang for her time and all the helpful information. Dr. Wang mentioned that we could contact her in the future if we had any additional questions.