



George Roussos,
Greece
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Msn : george_rous@hotmail.com
– Extra Virgin olive oil exporter from Greece.
– **need importing companies**

Abdo Ismail
Swan Exports
346, Sudan St. Mohandiseen Cairo (Egypt)
Tel:- +202-37146913 Fax:- +202-37146896
Mobile:- +2012-399-8952
Email:- swanexports@link.net
– Exporter of Olive Oil to Middle east, Europe, America, Agrica & Asia
– **interested in developing Indian market**

Hande Gokdepe
Sifa Olive Oil Co Ltd
SIFANUR, Turkey
Mobile:+90532 6 111 455
Tel:+90326311 4060 Fax:+90326 214 5460
Email: export@sifazeytinyaglari.com
– Unit of Sifa olive oil processing & filling capacity and exports to USA Marketing/Sales Iraq, Iran, Kuwait, Qatar etc.
– **to expand the market in India.**

Stamatis Stamatakis
CretanDeliTaste Ltd.
Aggeliana, Geropotamos, Retyhmo GR 74052
Crete, Greece
Tel:(+30)28310-58825,
Mobile:(+30)6944742289

Web: www.cretandelitaste.gr
– Brand **Olvios**; Premium Extra Virgin Olive Oil.
– **need importers.**

Sonnur Kirmiziloglu (Mrs)
Agrikim Ltd.
Izmir, Turkey
Phone:+90 232 4219949, Fax:+90 232 4639167
Email: info@agrikim.com.tr; sonnur@tnn.net
– Producer of Olive Acid Oil, is a byproduct of olive oil for using in alkyd production, soap production, animal feeds & re-producing olive oil.
– **looking for user of Olive Acid Oil.**

Elena Cantos
Ventas, Spain
Email: elena.cantos@sorozno.com
– Spanish delicatessen food & olive oil export co. and also have ham, spices, wines etc.
– **looking for a distributor in India.**

Felix Mathew
“Colle Santo Pielro”, Italy
Mob. +39 335 7364840
Email: mathew@piaggio.com
– Company family based in Italy extra virgin olive oil and DOP extra virgin olive oil.
– **to meet an Indian Partner**

Abdelwaheb
M&BConsulting
BP-97 Les Berges du Lac-1053 Tunis-Tunisie, Tunisia
Tél:++21671860413, Fax :++21671860214
Email : a.wahab@planet.tn
– Tunisian Extra virgin olive oil (acidity <0.5);
– **need importer or distributor.**

From the President's Desk



It was indeed an eventful period for Indian Olive Association when we had to fight out the matter regarding clarification on custom duty levied on olive oil and the unjust harassment to olive oil importers by the DRI. It is a matter of great satisfaction that our efforts have borne fruit with virgin olive oils qualifying for 0% duty. I must compliment the Ministry of Finance and the CBEC for their acceptance of our reasoning and their prompt investigation leading to a final view on the subject.

At the last Executive Council meeting of the Association, we have taken a decision to become a signatory of the International Olive Council's Quality Control Agreement and I greatly appreciate the support of our members to this important initiative of IOA.

We have also taken up with the Ministry of Health the matter regarding major deviations in the specifications laid down by the Central Government for olive oil under Sec.17.07 of the Prevention of Food Adulteration Rules 1955 as amended upto date (10th Amendment) Rules, 2006 in comparison to the IOC standards. The same has been studied by the Oils and Fats Sub Committee of the Ministry.

We are now looking at involving more and more stakeholders, both importers as well as cultivators to provide an umbrella support to all stakeholders. As part of its activities, the Association participated in the India International Food & Wine Show and also organized an Interaction with the Australian olive oil Industry.

I seek your support and the cooperation of all members to make our activities useful and result oriented to promote the olives and olive oil industry in India.

V N Dalmia

News From Olive World

Olive oils to show country of origin

All olive oils, from Spain's golden nutty olive oils to Italy's dark green grassy-flavoured olive oils, will be labelled with their country of origin from 1 July 2009, the European Commission has announced.

Currently, olive oils are labelled with their country of origin on a voluntary basis, but Mariann Fischer Boel, the European commissioner for agriculture, said that this system did not provide enough consumers with geographic “traceability” information.

New regulations will benefit producers by providing them with a “marketing tool” in a similar way that 'extra virgin' and 'virgin' labels are used to indicate the quality of the oil.

Oil produced from olives from different EU countries will be labelled “blend of Community oils”. Oils partly derived from olives from non-EU producers such as Palestine will say “blend of Community and non-Community oils”.

Croatian Efforts to Increase Olive Oil Production

Croatia is battling to take on other countries with its production of olive oil, aiming to reach the highest quality.

Olive growers in the country are attempting to take on Greece, Italy and Spain's production of the cooking oil, reports AFP.

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RRO premium mustard oil kachi ghani
RRO premium til (gingelly) oil
RRO premium filtered groundnut oil
RRO SUNFLOWER Refined Sunflower Oil
BERRIO The World's finest Olive Oil
Barilla ITALY'S NO. 1 PASTA
EXPRESS FOODS
hoursin
MUTTI
Gallo

F/5, Soona Mahal, 2nd Flr, 143 Marine Drive, Veer Nariman Road, Mumbai- 400 020. Phone: 91 22 6639 9000, 6627 7000 Fax: +91 22 2202 6929 email: info@rropl.com visit us at: www.rropl.com

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Figures from the International Olive Oil council show the country is responsible for 0.2 % of the world's market, but Croatia is looking to increase this for its European Union entry.

Australia to Increase Olive Oil Production

The Australian Olive Association is predicting a 30% to 40% increase in olive oil production in 2009.

This growth of the industry has been underpinned by research and development done with the support of the Rural Industries Research and Development Corporation.

Mr Paul Miller, President of the Australian Olive Association said research and development funded by RIRDC and other organizations represent one of the great strengths of Australian agriculture. Australian olive industry is seen globally as one of the most technically advanced.

The industry has been able to establish optimal harvest times for olives and high quality, high production olive varieties that are best suited to Australian climate," he added.

A code of practice to better support quality, authenticity and confidence in the Australian olive industry has been established.

Greece to Focus on Exports

Greece will spend 5 million euros (\$6.1 million) to improve the branding of its olive oil to help boost exports and the regional economy.

Olive oil will be one of the vehicles for the promotion of Greece tourism and Greek products in general.

Greece, the world's third-biggest producer of olive oil behind Spain and Italy, makes 400,000 tons annually, a quarter of which is exported. Just 6 percent of that is bottled and branded, with the rest sold in bulk at lower prices with no added value.

Olive-oil production in Greece accounts for 1 percent of the country's economy and is the main source of income for about 600,000 families. Greece exported about 300 million euros worth of oil in 2005.

A program was started last year by Greece's export agency to promote olive oil in China. As part of its promotion plans, Greece will set up special stalls at its main airports to hand out small bottles of olive oil to departing tourists.

California's definitions of olive oil grades

California's definitions of olive oil grades will conform to international standards under a bill approved by the state Senate. The bill defines "flavored olive oil" to reflect market practices and would require that olive oil be labeled consistent with the updated food grade definitions. Olive oil is a rapidly growing industry in California, with volume projected to increase by 1,000 percent in the next five years. California also produces 99.9 percent of the olive oil grown in the U.S

Almost all of the state's olive oil producers voluntarily conform to standards adopted by the International Olive Council (IOC) in the production of "extra virgin" olive oil.

The COOC, which represents over 80 percent of all the olive oil grown and produced in the U.S., is the only certified quality-control program in North America whose standards exceed those of the IOC. The COOC extra virgin certification seal, for example, is only granted if strict parameters are met.

The purpose of the COOC certification program is to provide producers and marketers with a standardized method of grading 100 percent California olive oil as extra virgin, to provide consumers with the assurance that the oil is actually extra virgin, and to provide producers and marketers that meet the certification standard with a means to distinguish their product in the marketplace.

Types & Grades of Olive Oil

Olive oil is the juice of the olive. It is the only oil on the market that is extracted from a fresh fruit. The quality of the oil determines its grade, and different grades of olive oil have different uses.

Extra Virgin Olive Oil is the highest-grade olive oil with perfect aroma and flavour. It is best used for dressing, flavourings and condiments. Extra Virgin Olive Oil results from the first pressing of the olive fruit within 24 hours of harvesting.

Olive Oil is the intermediate grade oil with medium aroma and flavour. It is best suited for Mediterranean and Continental cooking. In cakes and pastries, it is used both as an ingredient in dough as well as for frying. This is the ideal grade for all types of body massage. It is a combination of Refined Olive Oil and Extra Virgin Olive Oil. Refined olive oil is obtained by refining sub-optimal virgin oils. After refining, the oil is blended with Extra Virgin olive oil.

Olive Pomace Oil is the cooking grade oil. It is a light oil with neutral taste and flavour and is the most suitable oil for Indian cuisine as it does not change the flavour or taste of any preparation. Olive Pomace Oil is obtained by treating the olive residue paste (after the fruit has been pressed) with solvents to extract the oil and then blending this product with EV oil in order to enhance the product and its health benefits. Olive Pomace Oil is the least expensive olive oil.

Trade Enquiries

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Himsey Trading,
Argentina
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- to import olive oil to India

Paola Nicolodi, Italian Company in India
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- interested in supplying products to Indian markets

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- Exports Palm oil, virgin coconut oil, Olive Oil,
Organic Sesame Oil etc. and producer of other crops
such as Vocanga, Coconut and Pepper.
- to import to India

