



 OLIVE OIL 
MILLING SERVICES



OUR MILLING PHILOSOPHY

Your olives will be treated with the same care with which we mill our own olives. We will review each step of the process with you, and you will decide upon the final milling variables. Our miller will discuss crusher grid size; malaxation time and temperature; use of enzymes and/or talc; and filtering with you before milling. By reviewing all of the variables and the subtle ways these details influence oil, you can exert your own influence on your oil's flavor profile.

OUR FACILITY

Located on Highway 101 three miles south of San Ardo, we designed our mill to provide quick and easy unloading of olives. We believe your fruit should be kept shaded and cool, and be processed as soon as it arrives. We designed our facility accordingly.



We Mill All Olives Using State of the Art Equipment — the Pierlisi Molinova Serie Oro (Gold Series) for Processing & the Pieralisi Leopard 5 Decanter for Extraction



2023 MILLING PRICES

CUSTOM MILLING - 600L MALAXERS (1,200 LBS)

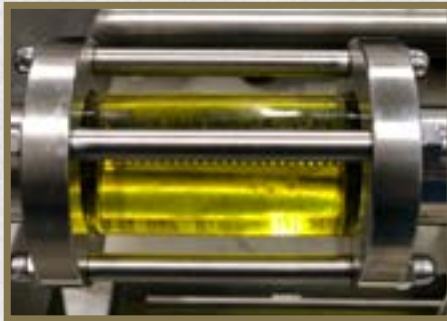
Minimum One Malaxer	\$425.00 Each
Less Than Five Malaxers	\$375.00 Each
Five or More Malaxers	\$340.00 Each

Examples: 4 Malaxers: 4 x \$375.00 = \$1,500 / 9 Malaxers: 9 x \$340.00 = \$3,060

FILTERING

Filtering*	\$1.25/Gallon
Filtering Setup Fee	\$100.00

**Filtering minimum is 12 gallons. Clean containers are required.*



MILLING ENHANCEMENTS/SERVICES

Enzymes.....	\$30.00 Each
Talc	\$30.00 Each

We can help with your harvesting, transportation and setup needs as well.

ORGANIC MILLING

Our mill is certified organic. Providing this service requires an extra level of preparation and cleaning. Advanced notice is needed for certified organic milling. We will make every effort to group schedule our organic milling so that the cleaning fee is shared by multiple customers.

SHORT-TERM STORAGE

You will be provided 3 days free storage in our facility after your olives are milled. Monthly storage charges will be incurred if your oil remains at our site beyond three days.

MILL CLEANING

We perform a complete cleaning of the mill after each day's crush. No cleaning fees will be assessed unless additional cleaning is required for reasons listed below:

Olive Fly Infestation: if fruit contains more than 10% olive fly infestation.

Co-Milling & Organic Milling: if Co-Milling (milling with citrus only) or Organic Milling is requested.

Cleaning Fee \$500.00

We will be scheduling Co-Milling days for customers that wish to do a small batch of olives without incurring the cleaning fee.

WASTE DISPOSAL

Olive mill waste is regulated by the California Regional Water Quality Control Board. Our state permit allows us to recycle and dispose of your waste on our ranch. There are no fees required for waste disposal. Alternatively, you can arrange to take your own waste to re-distribute throughout your grove.

OTHER SERVICES

We have equipment and facilities to meet your bottling, storage and fulfillment needs. Ask us to give you a quote.



We welcome the opportunity to provide you with a tour of our mill.

Please call us at (831) 627-2455 to schedule an appointment.

Prices listed are subject to change.



**QUALITY MILLING
IN SMALL BATCHES**

43RANCH.COM

(831) 627-2455

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