



Bone Crushing & Extraction Company

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State of California Department of Public Health
Processed Food Registration & Organic
Processed Product Registration (#56129)
National Organic Program Certification (#0985)

MILLING SERVICES

Customized to your needs

EQUIPMENT

- Perialisi line, including leaf blower, washer, crusher, malaxers, decanter, & separator
- Hammermill crusher (2.2 ton/hr)
- 2-phase decanter
- Vertical separator
- Plate & frame filter (40X40cm, 60-plate stainless steel) with nitrogen blanket anti-oxidation system

PRICING

- Milling: \$400 for each malaxer required
 - One malaxer can hold up to 1400 lbs of fruit (700 liters of crushed fruit)
- Special cleaning fee: \$400
 - No fee for standard cleaning, which is done daily
 - Special cleaning fee before organic processing, after co-crush, and after olive fly infected fruit
- Enzymes (optional): \$40 per malaxer
- Talc (optional): \$30 per malaxer
- Filtering (optional): \$1.65 per gallon (minimum 50 gallons); \$800 flat fee for co-crush filtering
- Pomace bags: \$7 per bin (required for putting pomace in slotted bins)
- To split single malaxer of olive oil among multiple customers: \$50 per split

BOTTLING AND LABELING SERVICES

Customized to your needs

EQUIPMENT

- Osficine Pesce vacuum filler and capper (can be adapted to T-top, Tapi pour-top, and 1-size screw cap)
- Cirio & C. heatshrink capsule applicator
- Round bottle labeler
- Other bottle shapes labeled with custom jig and by hand
- Primera LX900 Label Printer - 4 color pigment ink printing

BOTTLING LABOR PRICING (customer supplies bottles, closures)

- Job set-up fee: \$55
- Fill: 55 cents per bottle
- Cap: 27 cents per bottle
- Shrink: 27 cents per bottle
- Set-up fee for new bottling fixture, if needed: \$55 per fixture

LABELING LABOR PRICING (customer supplies label stock but we will help you source it)

- By Hand (required for square/nonstandard bottles): 55 cents per bottle (front only); 80 cents (front & back)
- By Machine (front only): Set-up fee of \$55 plus 27 cents per bottle
- By Machine (front & back): Set-up fee of \$55 plus 37 cents per bottle
- Label printing: Price per label quoted after seeing the pdf file, price varies by label size and ink density.
- Set-up fee for new labeling fixture, if needed: \$55 per fixture

LIMITED SUPPLY OF STANDARD BOTTLES, CLOSURES & 2"X 4" LABELS FOR PURCHASE

- Standard round dark 375ml bottle, including tapi pour-top & olive logo shrink capsule: \$4.70 per bottle
- 2"X4" Labels printed with your artwork: \$0.85 per bottle (front label); \$1.60 per bottle (front & back label)
- Tapi pour-tops with olive logo shrink capsules: \$0.55 per bottle

MILLING GUIDELINES

RESERVATIONS

- Reservations are required.
- Please contact us ASAP regarding last minute schedule changes; we want to ensure timely milling for every customer

OLIVE QUALITY

- We strongly recommend milling within 24 hours of harvest, and sooner if possible.
- Fruit should not have significant fruit fly damage.
- Avoid putting materials in your fruit bins that could compromise the flavor and quality of your oil — especially mummies (last year's olives still hanging on the trees) or materials from the orchard floor that are not olives.
- Little is known about impact of orchard smoke exposure on olive oil quality. Studies have shown that standard chemistry tests are not likely to be effected, but it is possible that sensory evaluation can be effected. We know of only two cases in prior years in California where olives were simultaneously exposed to dense wildfire smoke and very high heat and the oil did not pass sensory panel evaluation.

TRANSPORT OF OLIVES

- Provide your own bins for bringing your fruit and taking away your pomace.
- We have a few extra bins for rental at \$40/day; check with us in advance if you wish to reserve one.
- The best bin size for us to be able to tip your fruit into our hopper is 24A or 24S.

MILLING

- Complete our information sheet before milling. This will provide information about your olive types, identify your bins and oil containers, and indicate if you want added enzymes, talc, filtering, or have other specifications for milling your fruit.
- We will provide a sample bottle of each batch of your oil.
- Oil can be picked up after milling invoice is paid.

ORGANIC MILLING

- If you are an organic grower, we can provide organically certified milling. Our organic process requires that we obtain the grower's organic certification and send it to the National Organic Program (our certification agency) for approval prior to processing. So contact us well in advance to plan and schedule organic milling.

CO-CRUSHING TO PRODUCE FLAVORED OIL

- We will work with you to co-crush your olives with citrus, herbs, etc. but this requires special cleaning of our milling line and our filtering equipment. Please contact us in advance to discuss.

OIL CONTAINERS & STORAGE

- Bring clean, labeled, food-grade oil storage containers, or check with us in advance if you plan to purchase our stainless steel containers.
- We must have customer containers before milling your fruit.
- We place an argon blanket on your oil before sealing storage containers. For organically processed olive oil, we use nitrogen instead of argon.
- We recommend storing oil in stainless steel containers. Plastic drums can be used for transport, but oil will oxidize quickly if left in plastic drums.
- Oil should be stored at appropriate temperatures, be protected from oxygen and light, and be filtered or racked to clarify before bottling.
- We're happy to help if you have questions regarding oil storage and handling!

POMACE

- We recommend that you take your olive pomace back in your bins.
- When you take your pomace, you will need a bin lid or a 4X4 sheet of plywood to strap on top so the pomace does not slosh out during transport. Alternatively, we can bag the pomace in your bin.
- Applying pomace back onto your orchard is environmentally sustainable and provides many benefits for your olive trees; contact us for more information.
- This year we are offering to deliver your pomace to a composting facility if you do not wish to take it back. The fee for this service is \$85 per malaxer of processed fruit.

IMPORTANT! PLEASE PICK UP YOUR OIL AND BINS PROMPTLY

- We do not have space to store your oil. Olive oil should be picked up within 10 days of milling.
- If you do not pick up your oil within 10 days, we will charge a storage penalty of \$30 per day per container.