



# Milling with Bone Crushing & Extraction Company

## *Customer Guidelines and Pricing*

### PRICING

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- **Milling: \$300 for each malaxer used**
  - *One malaxer can hold up to 1400lbs of olives (fruit).*
- **Cleaning fee: \$300**
  - *By special request OR for those with fruit that requires the mill to be sterilized before more processing.*
- **Enzymes (optional): \$25 per malaxer**
- **Talc (optional): \$25 per malaxer**
- **Filtering (optional): \$2 per gallon**
- **Pomace bags: \$10 per bin**
  - *Required for slotted bins*

### GUIDELINES

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#### 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, sooner if possible.
- Fruit should not have significant fruit fly damage.
- We recommend that you avoid putting materials in your fruit bins that could compromise the oil's flavor and quality ~ including mummies (last year's olives still hanging on the trees) and twigs infested with olive knot.

#### TRANSPORTATION of OLIVES

- Provide your own bins for bringing your fruit and for taking away your pomace.
- We have a few extra bins for rental at \$25/day ~ advanced reservation required.
- The best bin size for us to tip fruit into the hopper is 24A or 24S.

#### MILLING

- Before milling, each customer is required to fill out a form providing processing specifications ~ such as olive varieties, number of micro bins, optional addition of enzymes, talc, filtering, and contact information.
- Oil samples are provided for each batch processed: one 250ml bottle and two tubes for lab testing.



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- Once invoice is paid oil is available for pick up.

#### OIL STORAGE

- Bring clean, labeled, food-grade oil storage containers or check with us in **advance** if you plan to purchase our stainless-steel tanks or smaller containers.
- We must have storage containers **before** milling– bring in with fruit or drop off in advance.
- An argon gas blanket is placed on all oil before sealing storage containers.
- We recommend storing oil in stainless steel tanks or fustis. Plastic drums can be used for transport but oil will oxidize quickly if used for storage.
- Oil should be stored at appropriate temperatures, protected from oxygen and light, and filtered or racked to clarify before bottling.
- Don't hesitate to contact us with questions regarding oil storage or handling ~ we are happy to help!

#### POST MILLING - POMACE

- You are required to 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 that the pomace does not slosh out during transport. Alternatively, we can place a plastic bag in your bin for an added \$10 per bag.
- Applying pomace on olive orchards is environmentally sustainable and provides many benefits for the olive trees ~ contact us for more information.

#### CONTACT INFORMATION

### **Bone Crushing & Extraction Company**

*Gregg Bone, Owner*

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