

## Shorter, Chere

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**From:** FoodMaster99@aol.com%inter2 [FoodMaster99@aol.com] on behalf of FoodMaster99@aol.com  
**Sent:** Monday, November 08, 2004 5:00 PM  
**To:** Shorter, Chere  
**Subject:** Olive Oil classifications

To Whom It May Concern

Having experienced the growth of the industry during the past 25 years from an unknown to an everyday household kitchen item, I would strongly recommend a system parallel to Europe's.

Extra Virgin Olive Oil - cold, first pressing, less than 1 % acidity

Virgin Olive Oil - cold, pressing, over 1 % acidity

Pure Olive Oil - chemically refined, heat applied

Pomace Olive Oil - chemically refined from the mash, heat applied (strictly for cooking)

Blended Oil - use this title, regardless of the blend - let that be declared on the labels in bold type

Regards

Gene Kaplan  
Gemini Solutions Inc.