

OLIVE VIEW RANCH LLC  
4173 COUNTY ROAD 240  
HALLETTSVILLE, TX 77964

OLIVE VIEW RANCH OLIVE MILL (OVROM) SERVICE AGREEMENT & FEE SCHEDULE

NET WEIGHT OF OLIVES	FEE
<b>Less than 300 lbs</b>	\$275
<b>301 to 500 lbs</b>	\$300
<b>501 to 750 lbs</b>	\$330
<b>751 to 1000 lbs</b>	\$360
<b>1001 to 1500 lbs</b>	\$400
<b>1501 lbs or more</b>	\$0.235/lb (\$470/ton)

NOTE: Any load less than 300 lbs is subject to special scheduling considerations, as these smaller amounts alone are not enough to start up the mill. We will work with you to coordinate small loads to follow larger loads or set up a small load processing day.

- Please contact Mary Goerner at email: [mettag55@gmail.com](mailto:mettag55@gmail.com) or cell: 281-732-2889 to schedule a milling date and time. **No olives will be accepted for milling unless previously scheduled.**
- OVROM will begin processing olives within 24 hours of their delivery and acceptance.
- OVROM makes no representation and gives no guarantee as to the numbers of gallons of oil to be obtained from each ton of fruit.
- Variances from this Fee Schedule must be agreed upon in writing.
- Payment is due in full at the time the olive oil is received by the customer and before removal from OVROM by the customer. Oil will not be released without payment. Please be sure your driver has the means of paying.
- Please pay by check, payable to Olive View Ranch LLC, cash or credit card.
- Milling fees are based on all olive fruit being delivered at one time.,
- All prices are for English tons (2000 lbs).
- Customers are responsible for bringing storage containers for their oil. **Please let us know, in advance of scheduled milling date, if you require oil storage containers prior to bringing your olives to our facility for milling.**
- Olive View Ranch is an organic olive orchard. We will try to coordinate milling of other organic fruit around our harvest to avoid additional fee of \$150 for organic cleaning and set up of mill.
- Customer shall have full responsibility for the means by which the fruit is cultivated and ensure practices are in accordance with regulatory requirements. **Any pesticide or chemical use must be applied according to all federal and state guidelines.**
- OVR has the right to refuse fruit that is deemed to be unsatisfactory.
- To ensure sanitation of the mill facility, no olives will be processed that have been in direct contact with the ground. (Harvesting onto clean tarps is acceptable).
- For quality control purposes, an oil sample (250 ml bottle) will be retained for quality testing and that information will not be shared with anyone except the customer.
- The parties agree that at all times the customer shall bear the risk of any loss to the olives or to any oil that is extracted, that is not the result of negligence on the part of OVROM, but can include the loss of olives/olive oil due to electrical power failure.

Customer Name	Contact Person	Contact Cell No.#	Email

Signature:

Date: