



HOW TO CLEAN YOUR OLIVE OIL CONTAINERS

We at Gold Ridge Organic Farms want to ensure that you receive the highest quality oil from our milling services.

Previously used olive oil containers can contain rancid oil residue and water; both are unwanted in your olive oil and may lead to more rapid oxidation and off flavors.

Please be sure to bring only clean and dry containers to avoid additional fees. We reserve the right to refuse unacceptable containers, and we encourage reuse whenever possible.

Here's a safe protocol for cleaning your containers, whether they are plastic or stainless steel.

1. Plan at minimum a week in advance for adequate drying time. Preferably, the container is cleaned as soon as it is empty to avoid rancid residue from forming.
2. Make a cleaning solution with $\frac{3}{4}$ cup powdered citric acid and 1 gallon of warm or hot water. Use this to clean your container.
3. Using a stiff brush, thoroughly scrub all the interior surfaces. Run your fingers around the interior, if it feels at all sticky, keep scrubbing.
4. Rinse well with cold water.
5. Invert and allow to air dry completely.
6. After you've done all that, check your containers. Repeat if necessary.

A few more helpful suggestions:

- If the container has a narrow opening and you can't get in there with a brush, use the hottest water possible and agitate well.
- You can also use a mixture of white distilled vinegar and water if your containers are still sticky with old oil. Use 1 cup of vinegar with 2 cups of water. Spray it on and let it sit for a few minutes. Then scrub and rinse.