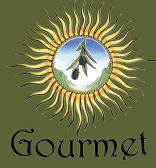
Pacific Sun



A Family of Fine Food Products

PACIFIC FARMS & ORCHARDS, INC 22880 Gerber Road • P.O. Box 955 Gerber, CA 96035

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We are a woman owned, family operated business. The company, Pacific Sun Gourmet, is part of Pacific Farms & Orchards, Inc., a third-generation family farm that has been in business in Tehama County since 1952. Our farm headquarters are located in Gerber, CA, at the northern end of the fertile Sacramento Valley. The farm is owned and run by the Flynn Family with Jane Flynn as owner and her son Brendon Flynn as general manager. Our operation currently employs a team of approximately 25 year-round dedicated individuals who have a combined average tenure of almost 15 years. In addition to operating a first class olive oil mill, Pacific Farms is a producer of orchard crops such as prunes, walnuts, almonds, and olives.

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OUR PHILOSOPHY

"To utilize our state of the art equipment, many years of experience and skilled staff to produce a premium quality extra virgin olive oil which meets or exceeds the values and requirements of our customers."

Beginning with the olive harvest and delivery, on to the reporting of the results through warehouse function management, our overall organization has the ability to make the experience effortless and enjoyable for our customers.

We conduct all business affairs according to our core principles of sustainability, health, and quality for our employees, our products, and our community.

OUR EXPERTISE

We have over 8 years of experience in the olive oil industry. This knowledge base and our milling facilities allow us to create the specific flavor or style of extra virgin olive oil that our customers desire. If needed, we also have the relationships with local olive growers to assist our customers in the sourcing of quality fruit for olive oil production. We work with our customers to ensure that their harvest schedule and our milling schedule allow for their fruit to be milled in as short a time as possible. We endeavor to mill all olives within no more than twenty-four hours of harvest in order to ensure that we capture the fresh essence of our customers' olives.

We have the ability to provide turnkey services for olive oil production. This includes procurement of olives, milling, storage and bottling.



OUR SERVICES

Custom Milling

We offer two separate state of the art milling lines:

Alfa Laval Olive Oil Mill

- 2 tons per hour processing capacity
- Crushing options: Hammermill, Disc Crusher, De-pitter
- Option of 2 Phase or 3 Phase Decanter operation

Pieralisi Olive Oil Mill

- .5 ton per hour processing capacity
- Hammermill Crusher
- 3 Phase Decanter

The entire milling facility is Certified Organic by the CCOF and Certified Kosher.

We have extensive experience in creating high quality citrus olive oils, milling many different blends of citrus and olives. We understand the operational parameters necessary to produce a premium citrus olive oil.

Storage and Warehouse Services

- Temperature controlled warehouse
- Pallet racks and warehouse tracking
- "Racking" service:
 - Pumping oil from original processing containers into clean containers in order to separate oil from settled particles
- Blending service:
 Combining different lots of oils according to customer parameters in order to create custom blends with custom profiles
- Shipping services:
 Complete fulfillment services available from bulk containers to individual bottle shipments

Bottling Service

- Complete olive oil bottling services
- Assisting customers in procuring bottling materials including bottles, caps, labels, etc.
- Warehousing of bottling components
- Temperature controlled warehousing of completed products

Contracts

• All services to be offered shall be clearly outlined in a professional contract that is agreeable to all parties involved

Pricing is available upon reques