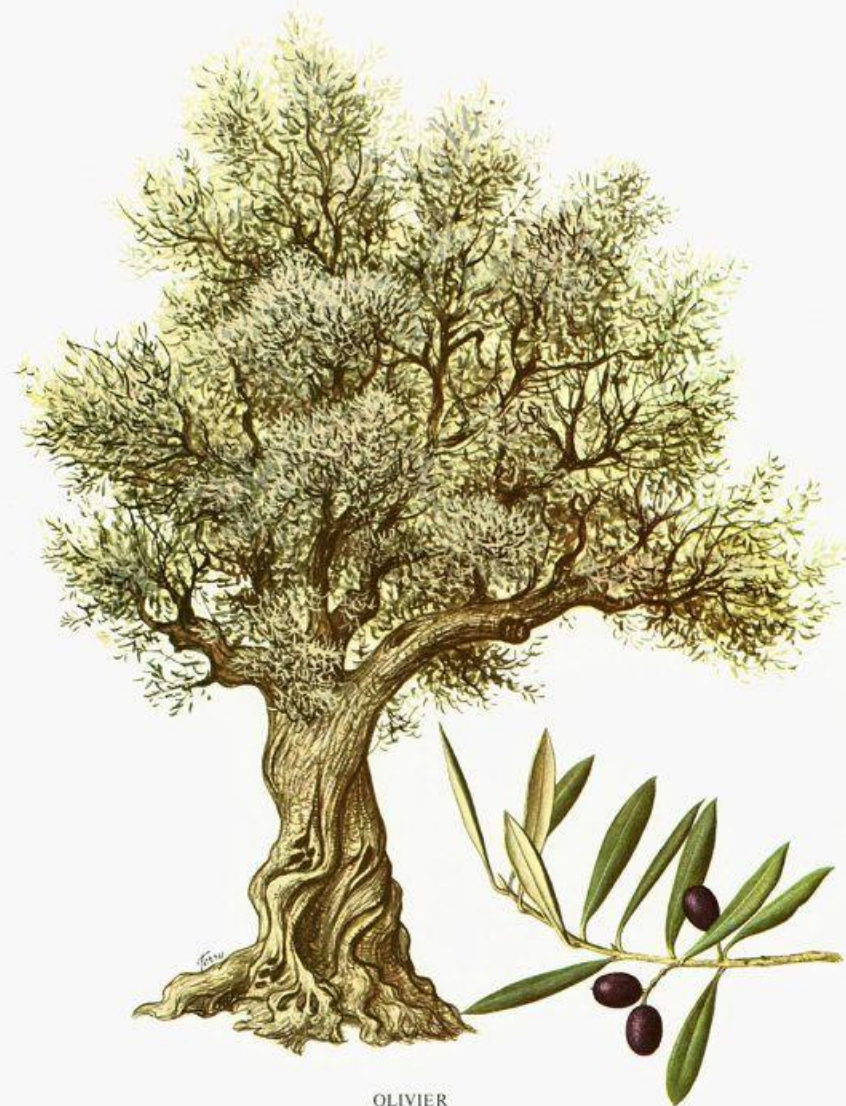


Standard for olive oil and olive pomace oil

On-going work
in the CODEX,
in the IOC
and in the EU

*European Commission
DG AGRI, Unit G.4*



OLIVIER
(*Olea europaea*)

CODEX standard (STAN 33-1981)

CODEX – Revision of CODEX STAN 33-1981

Scope

- **Section 3: essential composition and quality factors**
- **Section 8: methods of analysis and sampling**
- **Appendix: other quality and composition factors**

CODEX – Revision of CODEX STAN 33-1981

Main issues of discussion

- Definitions

- *organoleptic characteristics for olive oils*
- *Ordinary OO*
- *Refined OO and refined OPO: footnote*

- Essential composition

- *Fatty acids, waxes, stigmastadienes etc.*

- Appendix

- *Color*
- *Taste: use of the terms "Acceptable" and "Good"*

Working schedule

Action	Date
Submission of the final eWG report to CODEX secretariat for distribution	Mid-October

IOC standards



IOC Chemistry

Ongoing works

- ✓ Simplified method for the determination of **stigmastadienes**
- ✓ Quantification of **Erythrodiol and Uvaol**
- ✓ **Phenolic compounds**
- ✓ **Volatile compounds**
- ✓ **Storage guidelines adopted in June 2018**
- ✓ **Pesticides:** Maximum limits of residues.
- ✓ **Virgin olive oils displaying anomalous parameters (decision trees):**
meeting of ad-hoc IOC experts group (composition)
 - Δ^7 stigmastenol in lampante virgin olive oils
 - linolenic acid
- ✓ **Contaminants (MOSH/MOAH):** IOC seeking to be more involved on on-going work at DG SANTE level on MOSH and MOAH.



IOC Sensory analysis

- **New work on the organoleptic method** – draft document on suggestions and recommendations for compliance verification of previously declared category.
- **Reproduction of reference materials**
- **Training:** the revised document was adopted at the 107 session last June.
- **Accreditation** of sensory testing panels: the revised document was adopted last June.



Thank you!