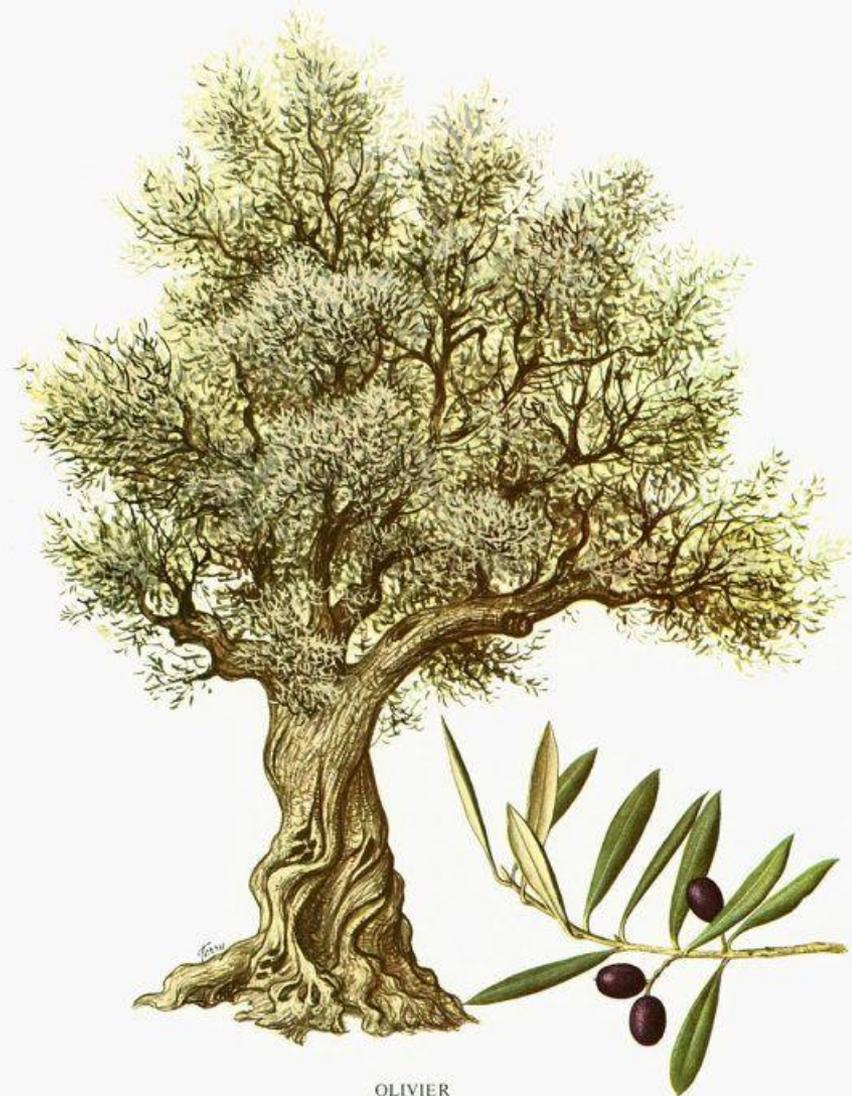


Standard for olive oil and olive pomace oil

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 of the revision

Revision of sections 3, 8 and Appendix of the Standard for Olive Oils and Olive Pomace Oils

- **Section 3: essential composition and quality factors**
 - definitions EVOO, VOO, OVOO, ROO, OO, ROPO, OPO
 - organoleptic characteristics of virgin olive oils
 - fatty acid composition
 - Sterol and triptene dialcohol composition
 - wax content
 - Max difference between actual and theoretical ECN 42 triglyceride content
 - Max stigmastadiene content
 - Absorbency in UV K270
- **Section 8: methods of analysis and sampling**
- **Appendix: other quality and composition factors**

Working schedule

Action	Date	
Registration of Working Group participants	15/08/2017	
Working document circulated	15/09/2017	
Different questions circulated	As of 28/09/2017	
Deadline for submission of comments and answers to questions	15/12/2017	
First draft report for comments	28/02/2018	05/2018
Deadline for comments on first draft report	15/04/2018	
Second draft report for comments	1/06/2018	
Deadline for comments on second draft report	1/07/2018	
Submission of the final eWG report to CODEX secretariat for distribution	1/10/2018	10/2018

IOC standards



IOC Chemistry

Work on the methods of analysis of the characteristics of the different categories of olive oil and olive-pomace oil:

- ✓ Simplified method for the determination of **stigmastadienes** (on-going).
- ✓ Quantification of **Erythrodiol and Uvaol** (on-going; need for additional data).
- ✓ Revision of the title, scope and spreadsheet of the **Global method**.
- ✓ **Phenolic compounds**: seminar on determination of phenolic compounds was organised in Sevilla (several methods tested); ring-test could be organised.



IOC Chemistry

Other (non-exhaustive list):

- ✓ **Storage conditions:** Elaboration of guidelines on appropriate storage conditions.
- ✓ **Pesticides:** Maximum limits of residues.
- ✓ **Virgin olive oils displaying anomalous parameters (decision trees):** meeting of ad-hoc IOC experts group (composition) foreseen in Autumn 2018
 - Δ^7 stigmatenol 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

EWG1: Training – Revised document Doc No 14 will be presented for adoption in May 2018.

EWG2: Accreditation of sensory testing panels and harmonisation of existing standards – revised document was adopted in last session of Members (Nov. 2017). Some changes have been introduced since then. Revised document will be presented for adoption in May 2018.

EWG3: Reference materials – Objective of the work is to establish a protocol (method) allowing laboratories to prepare oils serving as reference materials. Work is progressing and promising.

EWG4: Statistics – The functioning of this eWG appears to be difficult.



IOC Sensory analysis

EWG5: "Arbitration protocol" – Initial intention of the IOC was to establish guidelines for disputes at international level regarding the classification of an oil. The group concluded that such guidelines would not have any added value, since systems already exist between importers and exporters.

In parallel, a **clarification of the text relating to counter-assessments** (point 10.4 of organoleptic method) will be done.

New work on the organoleptic method – Objective of the work is to globally reflect on the method. Work is starting.

To be pursued, taking into account **conclusions of the IOC Advisory Committee** (Amman, April 2018), which addressed a number of questions and reaffirmed the validity of the panel test for the organoleptic assessment of virgin olive oils, calling for its reinforced application and protection from false reports which helped neither the sector nor the Organisation.

EU marketing standards

Amendment of Regulation (EU) No 29/2012

In respect of some physico-chemical parameters associated with the labelling of the acidity (optional indication):

Current rules

Acidity or maximum acidity can only be labelled if accompanied by indication of:

- The peroxide value,
- The wax content,
and
- The UV absorption.

After adoption of the delegated act

Acidity can only be labelled if accompanied by indication of:

- The peroxide value,
- The wax content,
and
- The UV absorption.

The values of the four parameters shall correspond to their values expected by the "best before date".

Amendment of Regulation (EU) No 29/2012

In respect of the labelling of the harvesting year:

- Possibility for MS to oblige their operators to mention it, provided that:
 - (Oil is of extra virgin or virgin categories);
 - (100% of the oil of the containant comes from that harvest);
 - Oil is obtained from olives harvested in their territory;
 - Oil is intended for their national markets only.
- Clarification on how to label the harvesting year (relevant marketing year or month+year)

Example 1

Olives harvested and oil obtained in November 2017

**2017/2018
or
November
2017**

Example 2

Olives harvested in October 2017 and oil obtained in November 2017

**2017/2018
or
November
2017**

Example 3

Olives harvested in December 2017 and oil obtained in January 2018

**2017/2018
or
January
2018**

Example 4

Olives harvested in January 2018 and oil obtained in February 2018

**2017/2018
or
February
2018**



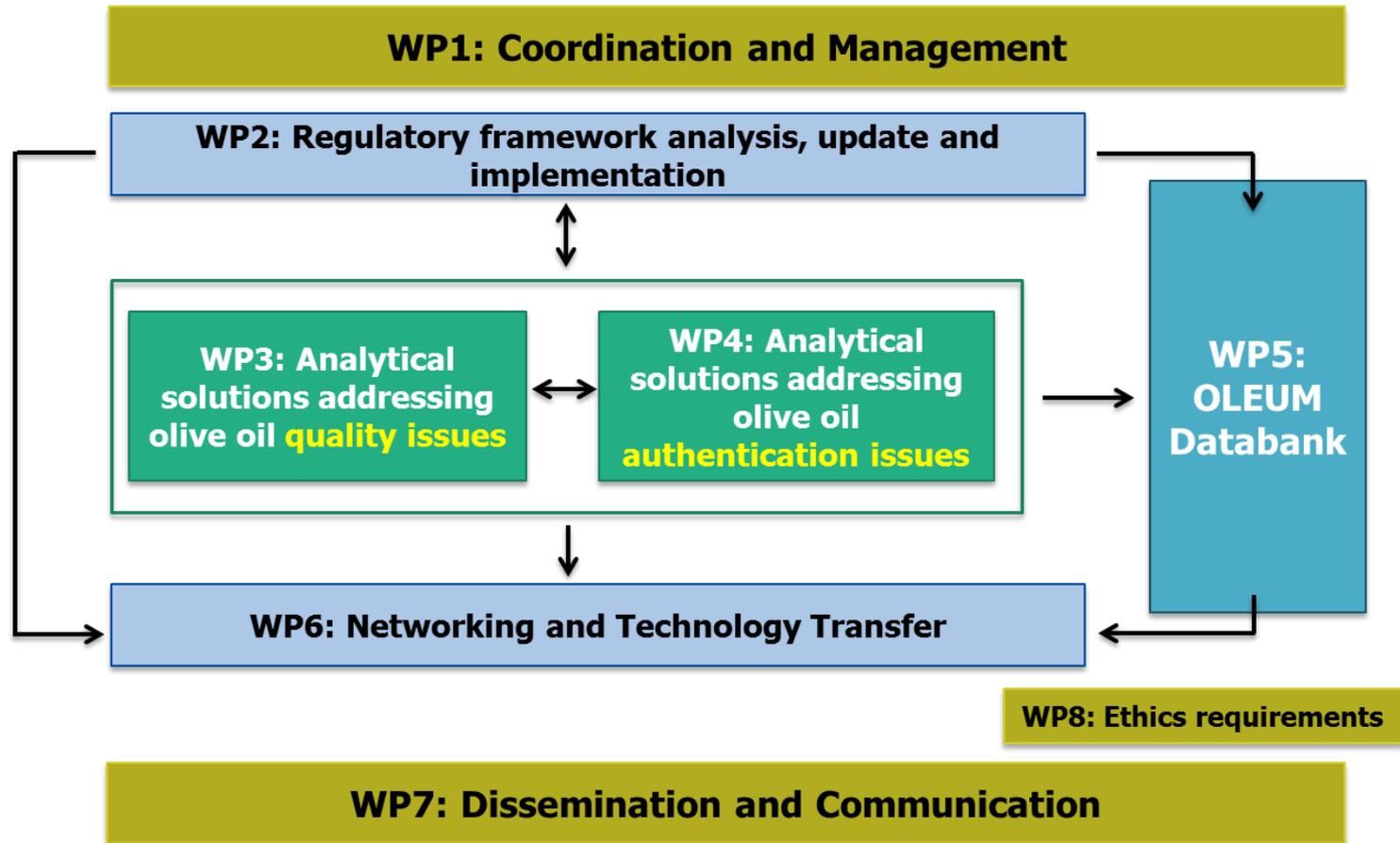
OLEUM

To **better guarantee OO quality** and **authenticity** empowering the **detection** and fostering the **prevention** of OO fraud.

Strategic objectives

- To develop **new/improved methods** for assuring the **quality** and **authenticity** of OOs.
- To develop an **integrated quality assurance infrastructure** for **methods** of analysis (**reference materials**, **downloadable library** of **analytical methods** and **compositions** collected in a **databank**).
- To develop and give a technical support at a **worldwide community of analytical laboratories** involved in the analysis.

OLEUM





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Thank you!