

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

- *The two proposed values for the median of defect for virgin olive oil [2.5] or [3.5]*
- *to lower the limit of palmitic acid from 7.5% to 7.0 % and oleic acid from 55.0% to 53.0%*
- *The inclusion of the new parameter on Fatty Acid Ethyl Esters (FAEE) for extra virgin olive oil*

- Appendix

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New issues of discussion

- Lampante OO
- The inclusion of PPP and DGA
- To study and discuss the data provided by the IOC on the linolenic acid, and propose a possible limit for this provision for inclusion

Working schedule

Action	Date
Physical meeting of the WG	2020

IOC standards



IOC Chemistry

Ongoing works

- ✓ **Codex Alimentarius**
- ✓ **Contaminants (pesticides, MOSH-MOAH, 3-MCPD)**
- ✓ **Virgin olive oils displaying anomalous parameters (decision trees)**
- ✓ **Determination of methanol and ethanol and phenolic compounds**
- ✓ **Quantification of Erythrodiol and Uvaol**
- ✓ **109th session**



IOC Sensory analysis

Ongoing works

- ✓ **Application of the organoleptic method.**
- ✓ **Reference materials**
- ✓ **Accreditation of sensory testing panels and harmonisation of existing standards**
- ✓ **Recommendation guide for the final consumer on the storage and preservation of olive oil**

OLEUM PROJECT

Ongoing activities

- ✓ **Oleum databank: easily-accessible, scalable and constantly updated**
- ✓ **Study the volatile compounds and to select the most relevant ones according to their sensory impact.**
- ✓ **Two new artificial sensory reference materials (for the aroma of winey-vinegary and rancid defects) have been formulated ad hoc to resemble the defects**
- ✓ **Samples under storage are being analyzed with different analytical tools to evaluate the freshness/quality deterioration.**
- ✓ **Health claims: development of an in-house validated method for the determination of total hydroxytyrosol and tyrosol in virgin olive oils**

Revision Reg. (EEC) 2568/91

✓ Technical amendments

- Amendment of the analytical methods of Regulation (EEC) No 2568/91 based on the opinion of chemical experts and in line with the work carried out within the International Olive Council (IOC).
- Amendment of certain limits with regard to their expression (number of decimal places) following updates of the IOC Trade Standard in that respect.
- Replacement of Annex Ib by a more appropriate flow-chart whereby Member States can verify compliance of a sample of olive oil sample with the declared category.
- Clarification of a provision related to the results of counter-assessments made in case of a non-compliance found during the organoleptic evaluation of a sample.

Revision Reg. (EEC) 2568/91

✓ State of play and next steps

- CIS finished on 29 May
- Feedback mechanism until 2 July (4 weeks)
 - https://ec.europa.eu/info/law/better-regulation/initiatives/ares-2019-3587698_en
- Vote in Committee: End July 2019



European
Commission

Thank you!