



DECISION No DEC-III-8/106-VI/2017/

**CONCERNING THE METHOD FOR THE
DETERMINATION OF FREE FATTY ACIDS, COLD METHOD**

**THE COUNCIL OF MEMBERS OF THE INTERNATIONAL OLIVE
COUNCIL,**

Having regard to the International Agreement on Olive Oil and Table Olives, 2015, in particular article 1 “Objectives of the Agreement” concerning standardisation and research, as regards achieving uniformity in national and international legislation, and the harmonisation of physico-chemical and organoleptic analysis, to improve knowledge of the composition and quality characteristics of olive products;

Having regard to the recommendations made by the Chemistry and Standardisation Committee at its 2nd meeting, during the 106th session of the Council of Members, concerning the revision of the precision values of method COI/T.20/Doc No 34;

Whereas the chemistry experts studied the application of method COI/T.20/Doc n° 34;

Whereas the chemistry experts designated by the Members reached a unanimous position at their meeting of 25 and 26 September 2017, in view of the duly reasoned revision of the aforementioned method;

DECIDES

The precision values of the method for the *determination of free fatty acids, cold method* (COI/T.20/Doc. No 34) shall be revised. The revised method COI/T.20/Doc. No 34/Rev. 1 shall replace and revoke method COI/T.20/Doc. No 34 and shall be listed in the IOC trade standard.

Madrid (Spain), 27 November 2017.