



DECISION NO DEC-8/105-VI/2017

**ADOPTING THE GUIDELINES FOR THE ACCREDITATION OF
LABORATORIES UNDERTAKING THE SENSORY ANALYSIS OF
VIRGIN OLIVE OILS**

“Guidelines for the accomplishment of the requirements of the Norm ISO 17025 by the laboratories of sensory analysis of virgin olive oil”

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 in the area of organoleptic testing;

Having regard to the recommendation made by the Committee on Olive Oil Chemistry and Standards Setting at its 2nd meeting, held on the occasion of the 81st session of the Council;

Having regard to the need for guidelines for the accreditation of laboratories undertaking the sensory analysis of virgin olive oils;

Having regard to the update of standard ISO 17025/IEC 17025:2005 ;

Whereas national accreditation bodies need to ensure uniform training of the technical auditors and inspectors responsible for evaluating olive oil sensory testing laboratories which apply for accreditation;

Whereas tasting panels need to ensure quality assurance;

Whereas the experts convened by the Council on the organoleptic assessment of virgin olive oils have issued a recommendation to this effect and the Chemistry and Standardisation Committee has presented a proposal;

DECIDES

The Members are recommended to apply the Guidelines for the accreditation of laboratories undertaking the sensory analysis of virgin olive oils “*Guidelines for the accomplishment of the requirements of the Norm ISO 17025 by the laboratories of sensory analysis of virgin olive oil*” (COI/T.28/Doc. 1 Rev. 1) appended hereto.

These detailed guidelines and the corresponding references are adapted to ISO – ISO/IEC 17025:2005 and are divided into two parts:

- . The first deals with the characteristics of the quality system and with the requirements for laboratory organisation; and
- . The second deals with the technical conditions of analysis, in conformity with the method COI/T.20/Doc. No 15/Rev. 2 and accompanying standards.

This Decision annuls and revokes Decision DEC-20/95-V/2007 of 16 November 2007 adopting the “Guidelines for the accreditation of laboratories undertaking the sensory analysis of virgin olive oils”.

Rome (Italy), 26 May 2017.