



DECISION No DEC-III.1/107-VI/2018

**ADOPTING THE METHOD FOR THE EVALUATION OF THE COHERENCE
OF TAG COMPOSITION AND FATTY ACID COMPOSITION**

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;

Having regard to the recommendation of the Technical Committee at the 94th session, confirmed at the 100th session of the Council of Members and by Decision No Dec-12/101-V/2013, of 29 November 2013, for the definitive adoption of the so-called Global Method;

Whereas the chemists have submitted a proposal to adapt the title, and to clarify the scope and the expression of results of this method;

Whereas the chemists designated by the Members decided to carry out a duly reasoned revision of method COI/T.20/Doc. No 25/Rev. 1;

Whereas the chemistry experts have considered the matter and the Chemistry and Standardisation Committee recommended the revision of the title, scope, performance characteristics and the computer program of said method;

DECIDES

The revision of the method for the *evaluation of the coherence of TAG and fatty acid contents* (COI/T.20/Doc No 25 Rev. 2) appended hereto shall be adopted, replacing the previous version of the *global method for the detection of extraneous oils in olive oil* (COI/T.20/Doc No 25 Rev. 1). The method shall only determine coherence between TAG and fatty acid contents.

Buenos Aires (Argentina), 21 June 2018