



DECISION No DEC-III.6/107-VI/2018

CONCERNING THE METHOD FOR THE ORGANOLEPTIC ASSESSMENT 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 particular Chapter VI “Standardisation provisions”;

Having regard to Resolution No RES-3/75-IV/96 of 20 November 1996 adopting the “Guide for the selection, training and monitoring of skilled virgin olive oil tasters” and confirming the validity of the standards relating to “Sensory analysis: general basic vocabulary” (COI/T.20/Doc. No 4), “Glass for oil tasting” (COI/T.20/Doc. No 5) and “Guide for the installation of a test room” (COI/T.20/Doc. No 6); and to Decision No DEC-18/100-V/2013 of 27 May 2013 revising the “Guide for the selection, training and monitoring of skilled virgin olive oil tasters” (COI/T.20/Doc. No 14/Rev. 4) and Decision No DEC-6/S.ex.23-V/2015 of 4 February 2015 concerning the revision of the method “Organoleptic assessment of virgin olive oil” (COI/T.20/Doc. No 15/Rev.7) and Decision No 14/103-V/2015 concerning the revision of the method “Organoleptic assessment of virgin olive oil” (COI/T.20/Doc. No 15/Rev.8);

Whereas the organoleptic assessment experts and the leaders of IOC-recognised panels designated by the Members decided to carry out a duly reasoned revision to modify the last paragraph of point 10(4) of Document T.20/Doc No 15/Rev 9 “Method for the organoleptic assessment of virgin olive oil”, in a new point 10.6;

Whereas the revision of document T.20/Doc. No 14/Rev. 4 “Guide for the selection, training and monitoring of skilled virgin olive oil tasters – qualifications of tasters, panel leaders and trainers” was proposed by the *ad hoc* working group.

Whereas the Chemistry and Standardisation Committee framed a proposal at its 3rd meeting to revise the method in order to improve its reliability in terms of the homogeneity of the classification assigned by panels;

Whereas the revision of points 10(4) and 10(6) of method COI/T.20/Doc. No 15/Rev. 9 on the “Organoleptic assessment of virgin olive oil”, and the in-depth revision of method COI/T.20/Doc. No 14/Rev. 4 “Guide for the selection, training and monitoring of skilled virgin olive oil tasters – qualifications of tasters, panel leaders and trainers”;

DECIDES

Revised methods COI/T.20/Doc. No 15/Rev. 10 and COI/T.20/Doc. No 14/Rev. 5, appended hereto shall be adopted, replacing and revoking method COI/T. 20/Doc. No 15/Rev. 9 and COI/T. 20/Doc. No 14/Rev. 4. Method COI/T.20/Doc. No 15/Rev. 10 shall be listed in the IOC trade standard.

Buenos Aires (Argentina), 21 June 2018