RESOLUTION NO. RES-3/93-IV/05

QUALITY MANAGEMENT GUIDE FOR THE
TABLE OLIVE INDUSTRY

THE INTERNATIONAL OLIVE OIL COUNCIL,

Having regard to the recommendation framed by the International Olive Oil Council at its 80th session in June 1999,

Whereas it is advisable to have common standards for the self-monitoring of table olive quality based on the codes of food hygiene practice of the Codex Alimentarius (particularly for processed fruits and vegetables and the hazard analysis and critical control point system, the application of which is compulsory in agri-food industries);

Whereas ISO has issued the 9000 series of standards on business quality assurance, as ratified by certification of overall business quality, which is used for commercial purposes;

Whereas the Council attaches priority importance to any measures that foster and improve quality,

DECIDES

To recommend the Members to apply the following:

- A common quality management guide for the table olive industry modelled on international standards and the experience of the industry in quality management, based on:
  
  o Hazard analysis and critical control points guaranteeing the safety of the product;
  
  o Quality assurance as a guarantee of the proper management of the production system and recognition of such good management through certification.

Madrid (Spain), 18 November 2005.