



**INTERNATIONAL
OLIVE
COUNCIL**

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DECISION NO DEC-21/95-V/2007

**REVISED 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, 2005, in particular article 21 thereof concerning the designations and definitions of olive oils and olive-pomace oils and article 25 concerning standards on physical, chemical and organoleptic characteristics and methods of analysis,

Having regard to Resolution No RES- 3/75-IV/96 of 20 November 1996 adopting the method for the *Organoleptic assessment of virgin olive oil* (COI/T.20/Doc. No 15) and the standards for the *General methodology for the organoleptic assessment of virgin olive oil* (COI/T.20/Doc. No 13) and the *Guide for the selection, training and monitoring of skilled virgin olive oil tasters* (COI/T.20/Doc. No 14) 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),

Whereas the Members decided to revise the method for the organoleptic assessment of virgin olive oil with a view to inserting optional labelling terminology and to carry out the consequential amendment of the general methodology for the organoleptic assessment of virgin olive oil, the limits between categories and the guide for the selection, training and monitoring of skilled virgin olive oil tasters,

Whereas the Technical Committee framed a proposal at its 1st meeting to revise the method in order to improve its reliability in terms of the homogeneity of the classifications assigned by panels,

DECIDES

1. The method for the *Organoleptic assessment of virgin olive oil* referenced COI/T.20/Doc. No 15/Rev. 2 shall replace and rescind the method referenced COI/T.20/Doc. No 15 of 20 November 1996 and the *General methodology for the organoleptic assessment of virgin olive oil* referenced COI/T.20/Doc. No 13/Rev. 1 shall replace and rescind the standard referenced COI/T.20/Doc. No 13 of 20 November 1996.
3. The *Guide for the selection, training and monitoring of skilled virgin olive oil tasters* referenced COI/T.20/Doc. No 14/Rev. 2 shall replace and rescind the standard referenced COI/T.20/Doc. No 14 of 20 November 1996.
4. The standard relating to *Sensory analysis: general basic vocabulary* referenced COI/T. 20/Doc. No 4/Rev. 1 shall replace and rescind the standard referenced COI/T. 20/Doc. No 4 of 18 June 1987 and the *Guide for the installation of a test room* referenced COI/T.20/Doc. No 6/ Rev. 1 shall replace and rescind the standard referenced COI/T.20/Doc. No 6 of 18 June 1987.
5. The validity of the standard relating to the *Glass for oil tasting* referenced COI/T.20/Doc. No 5 of 18 June 1987 shall be confirmed.

Madrid, 16 November 2007.