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,


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


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.