



**DECISION No DEC-III.1/109-VI/2019**

**ADOPTING THE GUIDELINES OF THE STANDARD ISO 17025 ON THE  
ACCREDITATION OF LABORATORIES UNDERTAKING SENSORY ANALYSIS, IN  
PARTICULAR ON VIRGIN OLIVE OILS**

**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 the area of organoleptic assessment;

**Having regard** to the recommendation made by the Committee on Olive Oil Chemistry and Standards Setting at its 2nd meeting, held on the occasion of the 106th session of the Council of Members;

**Having regard** to the need for guidelines for the accreditation of laboratories undertaking the sensory analysis of virgin olive oils;

**Having regard** to the update of standard ISO/IEC 17025;

**Considering** national accreditation bodies need to ensure uniform training of the technical auditors and inspectors responsible for evaluating olive oil sensory testing laboratories that apply for accreditation;

**Considering** tasting panels need to ensure quality assurance;

**Considering** the unanimous recommendation of the experts on the organoleptic assessment of virgin olive oils, convened by the International Olive Council on 2 and 3 October 2018, with a view in particular to revising the formulae, application criteria, examples and comments mentioned in the Guide on the indices used to control tasting panels and tasters;

**Considering** the proposal presented by the Chemistry and Standardisation Committee;



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## **DECIDES**

To adopt the “GUIDELINES OF THE STANDARD ISO 17025 ON THE ACCREDITATION OF LABORATORIES UNDERTAKING SENSORY ANALYSIS, IN PARTICULAR ON VIRGIN OLIVE OILS” COI/T. 28/Doc. 1 Rev. 4 appended to this Decision, and to recommend that Members apply and use the provisionally revised formulae and criteria for one year from their adoption. After this deadline, if the data are satisfactory, the document will automatically be applied definitively.

This detailed document and the corresponding references are adapted to de l'ISO/IEC 17025, and are divided into two parts:

- . The first deals with the characteristics of the quality system and with the requirements for laboratory organisation; and
- . The second deals with the technical conditions of analysis, in conformity with the method COI/T.20/Doc. No 15 and accompanying standards.

This decision annuls and revokes Decision No DÉC-III.5/107-VI/2018 of June 2018 on the adoption of the revised document COI/T.28/Doc.1 n° 3 “*GUIDELINES OF THE STANDARD ISO 17025 ON THE ACCREDITATION OF LABORATORIES UNDERTAKING SENSORY ANALYSIS, IN PARTICULAR ON VIRGIN OLIVE OILS*”.

Cairo (Arab Republic of Egypt), 20 February 2019

H.E. Prof. Dr. Ezzaldin Omar Abusteit  
Chair of the International Olive Council