Príncipe de Vergara, 154 - 28002 Madrid - España Telef.: +34 915 903 638 Fax: +34 915 631 263 - e-mail: iooc@internationaloliveoil.org - http://www.internationaloliveoil.org/

## RESOLUTION NO. RES- 2/94-V/06

## QUALITY MANAGEMENT GUIDES FOR THE OLIVE OIL AND OLIVE-POMACE OIL INDUSTRY

## THE COUNCIL OF MEMBERS OF THE INTERNATIONAL OLIVE COUNCIL,

**Having regard** to the recommendation framed by the Council at its 80<sup>th</sup> session in June 1999,

Whereas it is advisable to have common standards for the self-monitoring of the quality of the olive oil and olive-pomace oil industry based on the codes of food hygiene practice of the Codex Alimentarius 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:

- The common quality management guides for the olive oil and olive-pomace oil industry (olive oil mills, refineries, packing plants and olive-pomace oil extraction plants) modelled on international standards and the experience of the industry in quality management, based on:
  - Hazard analysis and critical control points guaranteeing the safety of the product;
  - Quality assurance as a guarantee of the proper management of the production system and recognition of such good management through certification.

Madrid (Spain), 24 November 2006