

CONSEJO OLEICOLA INTERNACIONAL CONSEIL OLEICOLE INTERNATIONAL CONSIGLIO OLEICOLO INTERNAZIONALE المجلس الدولي للزيتون

### **DECISION No DEC-13/103-V/2015**

# REGARDING THE IOC CERTIFICATE FOR THE RECOGNITION OF LABORATORIES UNDERTAKING THE SENSORY ANALYSIS OF VIRGIN OLIVE OILS

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

<u>Having regard</u> to the 2005 International Agreement on Olive Oil and Table Olives, prolonged in 2014, in particular article 1 concerning its general objectives, article 21 concerning the designations and definitions of olive oils and olive pomace oils and article 25 concerning the standardisation of the market for olive products with regard to physical, chemical and organoleptic characteristics and testing methods,

<u>Having regard</u> to Resolution No RES-4/76-IV/97 of 5 June 1997 as last amended by Decision No DEC-15/101-V/2013 of 29 November 2013 concerning the IOC certificate for the recognition of laboratories undertaking the sensory analysis of virgin olive oils,

<u>Whereas</u> it is necessary to check that the capabilities and competence of laboratories where the sensory analysis of virgin olive oils is performed by a tasting panel are of recognised status in that such laboratories may be called upon to perform sensory assessments required in disputes over international transactions for which recourse is had to the conciliation and arbitration procedure of the IOC;

Whereas it is necessary to update the rules for the award of IOC recognition to virgin olive oil tasting panels in the light of the international recommendations on proficiency requirements for tests performed by sensory testing laboratories,

#### **DECIDES**

- 1. <u>Recognition shall be granted or maintained</u> for laboratories which are approved by the competent authority of their country as a laboratory responsible for the official control of virgin olive oils by sensory analysis, and which:
- 1.1. <u>fulfil the following conditions</u>:
- 1.1.1. An application for recognition, transmitted by the competent authority that approved the laboratory for the sensory testing of virgin olive oils, has to be submitted to the IOC Executive Secretariat.

- 1.1.2. The application for recognition has to be accompanied by proof that the laboratory holds accreditation for the sensory analysis of virgin olive oils according to the method adopted by the Council.
- 1.1.3. The application also has to be accompanied by full details on the characteristics of the sensory testing laboratory: installations, equipment, activities, staff, position, experience and activity of the panel leader, membership of the panel of tasters, and average monthly number of tastings of virgin olive oils.
- 1.1.4. The application has to be accompanied by a completed *Declaration of no conflict of interest* form (Annex 1).
- 1.1.5. The laboratory has to obtain a satisfactory evaluation in the periodic tests organised by the IOC to check the competence of panels undertaking the tasting of virgin olive oils.
- 1.2. fulfil the following obligations:
- 1.2.1. The laboratory has to notify the IOC Executive Secretariat of any change in the accreditation it holds for the sensory analysis of virgin olive oils.
- 1.2.2. The laboratory has to notify the IOC Executive Secretariat of any change in the staff assigned to the sensory analysis of virgin olive oils, including any modification of the membership of the tasting panel.
- 1.2.3. The laboratory has to perform the sensory analysis of virgin olive oils in accordance with the provisions laid down in the current IOC method for the organoleptic assessment of virgin olive oils and in the related standards
- 1.2.4. The laboratory has to perform the sensory analysis of virgin olive oils when requested to do so in cases of arbitration, certification, surveys or inspections.
- 1.2.5. The laboratory has to add a sentence in the test certificate stating that the results may not be published until they have been checked in a counter-assessment as described in the IOC organoleptic assessment method (COI/T20/Doc.15 Rev.8 §10.4).

The test certificate must state as follows: "This certificate refers solely to the sample tested, and may not be published and/or reproduced, in whole or in part, without the written approval of the laboratory". In the event of non-fulfilment of this procedure, the laboratory will be held responsible and the IOC may withdraw its recognition.

- 1.2.6. The laboratory has to take part in the check tests required by the IOC Executive Secretariat.
- 2. The Council shall be responsible for the following, after consulting a technical commission of experts designated by the Executive Secretariat:

- Checking the competence of the panels undertaking the sensory analysis of virgin olive oils by organising two annual tests, each of which shall be performed on five samples;
- Undertaking the statistical processing for application to the check test results;
- Handling any appeals submitted by laboratories;
- Evaluating the capabilities and competence of laboratories undertaking the sensory analysis of virgin olive oils, for the purpose of issuing IOC recognition.
- 3. The Council may, after consulting the technical commission, check the technical conditions in which the tests are conducted by panels undertaking the sensory analysis of virgin olive oils.
- 4. The Council may grant recognition *on a provisional basis* to laboratories undertaking the sensory analysis of virgin olive oils that are in the process of earning accreditation and which provide a statement to the effect that they are taking steps to obtain such accreditation.
- 5. The Council shall grant annual recognition solely to the tasting panels/leader of each panel included in the official list published on the IOC website after being adopted by the Council of Members. The Council does not run any other scheme for the recognition of tasters (whether or not they are panel leaders).
- 6. The following conditions must be fulfilled as regards the use made of recognition by laboratories and the manner in which it is mentioned:
  - Recognition may only be mentioned for the period and type of testing for which it has been awarded (sensory);
  - The IOC logo may be used provided that the period of recognition is specified and may be used exclusively during that period.
- 7. In the event of non-fulfilment of the provisions mentioned above, the IOC reserves the right, in the light of the significance of the breach, to withdraw or suspend the recognition of the laboratory concerned and the publish this decision on the IOC website; such decision may not generate any financial compensation.
- 8. This certificate of IOC recognition for laboratories undertaking the sensory analysis of virgin olive oils shall become applicable from the date of adoption of this Decision.

Madrid (Spain), 26 November 2015.

### **DECLARATION OF NO CONFLICT OF INTEREST**