DECISION No DEC-III.1/110-VI/2019

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

THE COUNCIL OF MEMBERS OF THE INTERNATIONAL OLIVE COUNCIL,

Having regard to the 2015 International Agreement on Olive Oil and Table Olives, in particular Article 1 “Objectives of the Agreement” concerning standardisation and research, as regards achieving uniformity in national and international legislation, and the harmonisation of physico-chemical and organoleptic analysis, to improve knowledge of the composition and quality characteristics of olive products, with a view to regrouping international standards that allow the quality control of products, their international trade and development, the protection of consumer rights and the prevention of fraudulent and misleading practices and falsification; and Chapter VI “Standardisation Provisions”;

Having regard to current version of the IOC guidelines for the accomplishment of requirements of standard ISO 17025 of sensory testing laboratories with particular reference to virgin olive oil, in which a scientific and technical revision carried out by the IOC institutional experts on the organoleptic assessment of virgin olive oil, and the corresponding IOC Decision;

Considering the need of fostering the implementation of these guidelines in sensory testing laboratories, by simplifying the form in which the information is presented and removing general unspecific information, so that the guidelines will be more accessible to panel leaders and laboratory managers;

Considering the unanimous decision of the organoleptic experts at their meeting on 11 and 12 March 2019;

DECIDES

To revise the method COI/T.28/Doc. No 1/Rev. 4 on “GUIDELINES FOR THE ACCOMPLISHMENT OF REQUIREMENTS OF STANDARD ISO 17025 OF SENSORY TESTING LABORATORIES WITH PARTICULAR REFERENCE TO VIRGIN OLIVE OIL”.


Madrid (Spain), 29 November 2019