

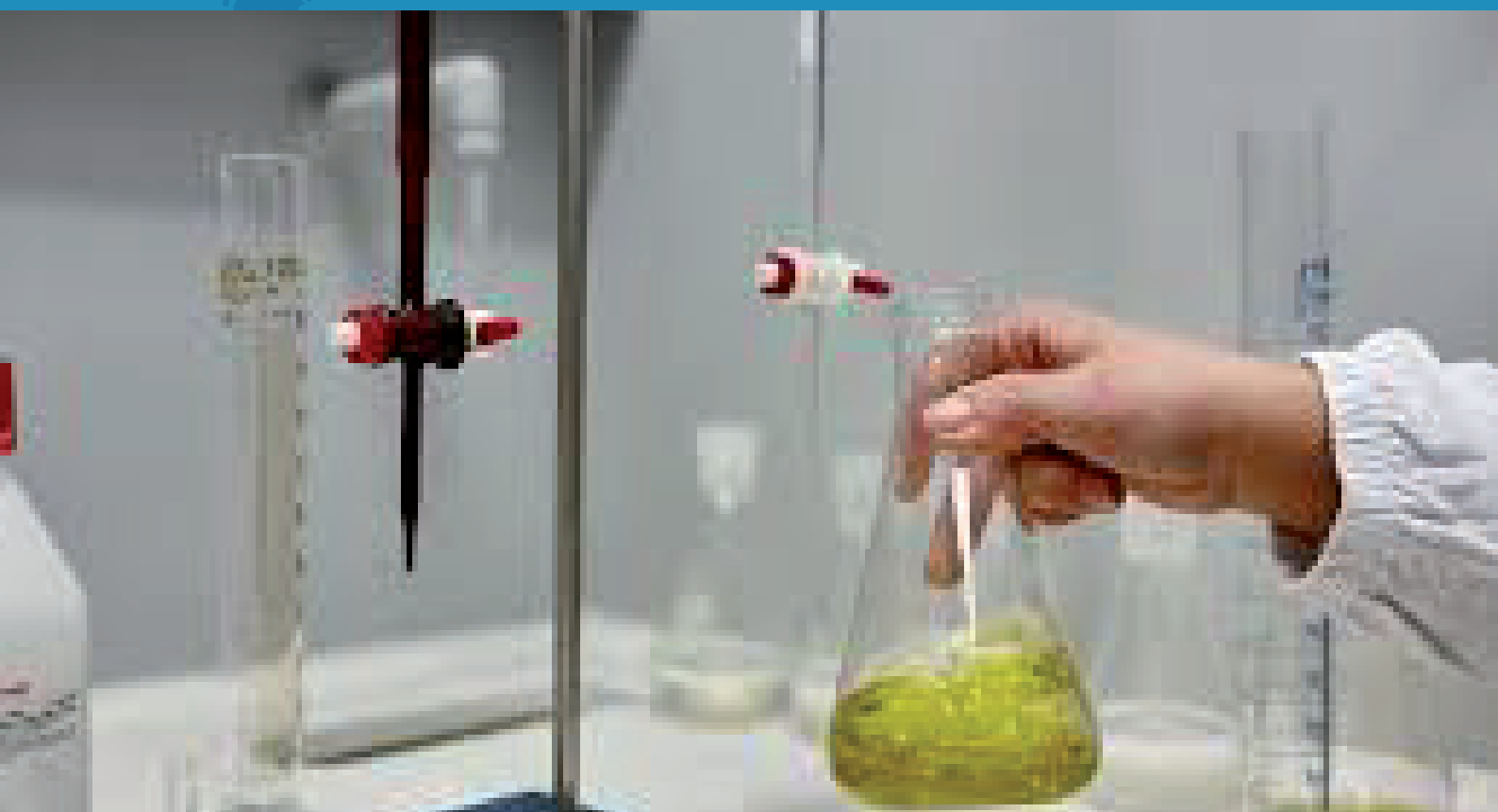


IOC

INTERNATIONAL OLIVE COUNCIL **NEWSLETTER**

Nº 156 – SPECIAL EDITION

STANDARDIZATION AND RESEARCH
ENGLISH





A TEAM EFFORT

Anything is possible with the right team.

The Executive Secretariat of the IOC is pleased to give our readers detailed information on the activities carried out during what has been a very difficult 2020.

The activities of the Standardization and Research Unit, outlined in the following pages, are this intergovernmental organisation's contribution as the world faces the pandemic. This year, we have worked hard to keep our commitments to the international community and our member countries.

And this is just the tip of the iceberg of a whole year at the IOC. A lot of our activities took place by video-conference, but the team was no less dedicated and committed to creating opportunities for a sector that fuels millions of companies around the world.

Enjoy!

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- Participation in the work of ISO TC 34 SC11, the ISF Congress and meetings with government and industry representatives



In 2020, the IOC, through its Standardisation and Research Unit, carried out various activities and participated in events organised by and for the sector around the world. The Unit was able to carry out most of the activities in its 2020 programme via videoconference.

Meetings with officially designated experts are one of the core activities of the Unit. They provide key opportunities to discuss topics of interest and identify updates and revisions for methods and standards.

MEETING OF EXPERTS ON THE COMPOSITION OF OLIVE OILS WITH NON-STANDARD PARAMETERS

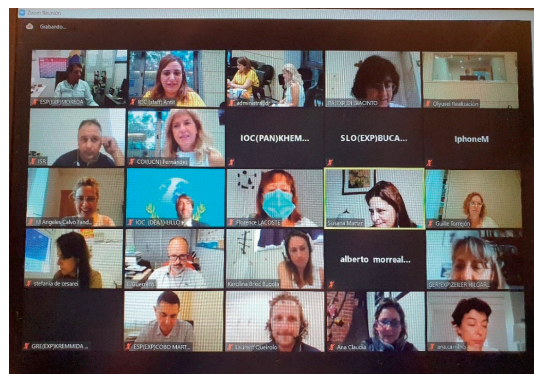
MADRID/ Two meetings on the composition of olive oils and varietal identification were held in 2020. The first took place on 25 February in person and the second on 6 October 2020 by videoconference.

During these meetings, experts analysed different subjects and defined priorities concerning the composition of olive oils, with the aim of ensuring the necessary harmonisation to avoid confusion in international trade.



MEETING OF EXPERTS IN ORGANOLEPTIC ASSESSMENT

MADRID/ On 16 and 17 September 2020, some 40 experts in the organoleptic assessment of olive oil from different member countries took part in a meeting organised by the Executive Secretariat. Various topics of interest were dealt with, such as the progress of the electronic working groups on sensory analysis, including accreditation, training and coaching of tasting panels, reference samples, statistics, revision of the Mario Solinas Quality Award profile sheet, ring tests and the organisation of the workshop on the harmonisation of IOC-approved panels.

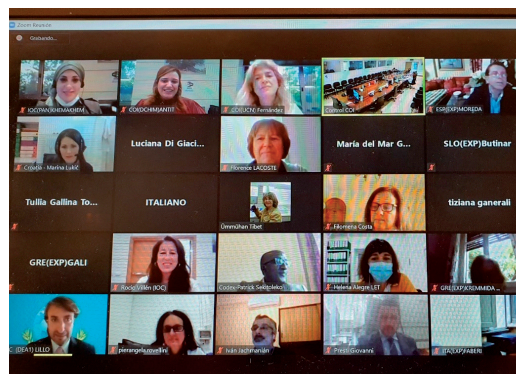


The results of the inter-comparative tests for approving panels by the IOC for the period 2020-2021 were also analysed.



MEETING OF CHEMISTRY EXPERTS

MADRID/ Given the pandemic, the Unit was only able to organise one meeting of the international chemistry experts on 7 and 8 October 2020 by videoconference. On the first day, the meeting was limited to experts that had been officially designated by member countries. They were joined on the second day by observers and members of the Advisory Committee. Several topics were discussed, including ongoing collaborative trials and their results, revisions of methods that may be presented at the 112th session of the Council of Members and work on the revision of the Codex Standard.



QUALITY STRATEGY MEETING

MADRID/ A quality strategy meeting was held by videoconference on 19 October 2020. The group was composed of representatives from governments and ministries of member countries and the objective of the meeting was to define strategies for the revision of Annex B of the International Agreement on Olive Oils and Olive Pomace Oils 2015 and to discuss standardisation. .



MEETINGS OF THE TECHNICAL COMMISSION

For monitoring the competence of physico-chemical analysis laboratories

MADRID/ Two meetings were held in 2020. The first was a face-to-face meeting at the IOC headquarters in Madrid on 3 February 2020 to discuss and organise the ring tests for the approval of physico-chemical analysis laboratories for the 2020-2021 period. The second was held by videoconference on 15 October 2020: the Technical Commission analysed the results of the 2020 intercomparison test with a view to granting IOC accreditation for the period from 1 December 2020 to 30 November 2021 to physico-chemical analysis laboratories. The Commission also considered the comments made on the COI/CHEM2020 report.



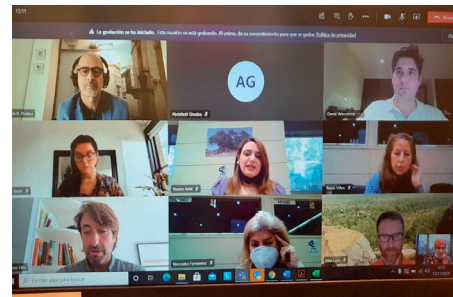
The experts also studied the applications submitted for laboratory approval for the 2021-2022 period to verify compliance with the required conditions. It should be remembered that the approvals granted by the IOC to physico-chemical analysis laboratories are of three types: type A for elementary analyses, B for in-depth analyses and C for residue and contaminant analyses.



55TH MEETING OF THE SIGNATORY ASSOCIATIONS

Of the agreement on quality control and authenticity of olive oils and olive pomace oils sold on import markets

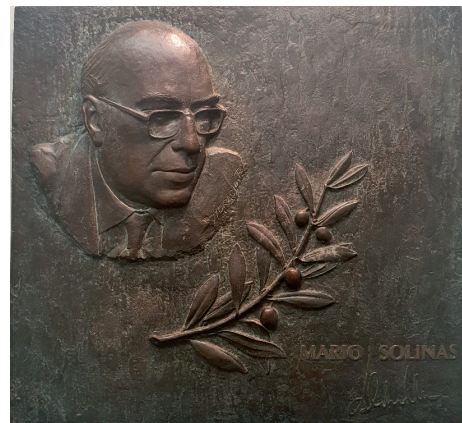
MADRID/ The meeting of the signatory associations of the agreement for the quality control and authenticity of olive oils and olive pomace oils sold on import markets took place by videoconference on 11 November 2020 at 12:00. This activity is funded by the contributions of the signatory associations. The continuation of this activity in 2021 will depend on the conclusions of the debate on the future of the agreement.



20TH EDITION OF THE MARIO SOLINAS QUALITY AWARD

MADRID/ The Standardisation and Research Unit held the 20th edition of the Mario Solinas Quality Award for the quality of extra virgin olive oils from 9 to 13 March 2020. The competition, led by a tasting panel leader, is open to producers and packagers who have sent in their oils beforehand, in accordance with the competition guidelines on the website <https://www.internationaloliveoil.org/>.

This year, 157 oils from member and non-member countries participated in this prestigious competition. The participating oils were classified into four groups according to the value of the median intensity and the type of fruitiness: intense green fruitiness, medium green fruitiness, light green fruitiness, ripe fruitiness. This year, a category for oils from the southern hemisphere was also included.



The award ceremony took place by videoconference on 26 November 2020 on the first anniversary of the creation of World Olive Day by UNESCO. Winners and finalists were invited to the ceremony.



IOC ELECTRONIC WORKING GROUPS

MADRID/ In spite of the pandemic, work continued within the Standardisation and Research Unit. This was thanks in particular to close collaboration between the Executive Secretariat and experts from various countries who were able to continue the work virtually, in particular the following:



- Collaborative trials (ethanol/methanol, stigmastadienes, phenolic compounds, erythrodiol+uvaol, contaminants, pesticides, etc.).
- Taster training, accreditation, statistics, reference samples, storage guide, etc.
- Creation of an eWG to develop guidelines for managing virgin olive oil tasting panels in a pandemic (COI/MPP/Doc. No. 1), available at the following link: www.internationaloliveoil.org/what-we-do/chemistry-standardisation-unit/standards-and-methods/.
- Elaboration by an eWG of a scientific report for the revision of the Codex standard which was sent to Codex on 13 June 2020. This report addresses the following topics: fatty acids, the ordinary virgin olive oil category, median of majority defect, ethyl esters, PPPs & DAGs.

The members of these working groups participated in various videoconference sessions to facilitate progress and conclude on the different topics.

SENDING OLIVE OIL SAMPLES

MADRID/ As every year, the Standardisation and Research Unit organised ring tests to grant IOC approval for the 2020/2021 period to physico-chemical and sensory analysis laboratories. Samples were sent to participants despite the difficulties caused by the pandemic. The list of laboratories that have been granted approval for the 2020-2021 period was published on 1 December 2020. It can be found at the following link: www.internationaloliveoil.org/what-we-do/chemistry-standardisation-unit/#recognition-laboratories.

Each year, the Unit sends olive oil samples to be used as a reference. These samples are assessed by the IOC reference panel and are also used by the tasting panels for training. Requests for reference material can be sent to the Executive Secretariat by writing to: ioc@internationaloliveoil.org.





WORKSHOP TO HARMONISE THE TASTING PANELS APPROVED BY THE IOC

MADRID/ In accordance with its programme of activities for 2020, the Standardisation and Research Unit organised a workshop to harmonise the tasting panels that have been granted IOC approval. This workshop took place from 14 to 18 December 2020 by videoconference with simultaneous interpretation. Registration to the course was free of charge. The aim of the theoretical-practical teaching was to minimise the differences between the panels and encourage the continued training of panel members.



The panels registered for this workshop had received the samples in November 2020 and conserved them until the event following the instructions given.

The Standardisation and Research Unit attended other activities, including giving brief presentations on the IOC standards and leading tasting sessions of virgin olive oils. These activities are described below.

DAY OF TRAINING AND INITIATION TO OLIVE OIL TASTING for African ambassadors

MADRID/ The head of the Standardisation and Research Unit led a session to present the IOC standard and gave a brief description of the chemical and organoleptic aspects of olive oil. An olive oil tasting was organised by the Unit to teach the participants the different categories of olive oil and the positive and negative attributes.

This practical event aimed to inform the participating ambassadors on the importance of the quality and nutritional value of virgin olive oils for health. The ambassadors were invited to a brunch consisting of dishes prepared by hand with the winning extra virgin olive oils of the Mario Solinas Quality Award. Dishes from a variety of countries were prepared based on the marriage of the ingredients with the corresponding intensity of fruitiness.





PARTICIPATION IN THE MEETING OF THE SCIENTIFIC SUB-COMMITTEE OF THE WORLD CUSTOMS ORGANISATION AND ORGANISATION OF AN INFORMATIVE COURSE AND TASTING SESSION

For the international representatives Brussels (Belgium), 16 January 2020



BRUSSELS/ On the invitation of the World Customs Organisation, the Standardisation and Research Unit took part in the meeting of the Scientific Sub-Committee, following the adoption of the IOC proposal for the ordinary category of virgin olive oils in customs codes. The Unit presented the different categories of olive oil according to the IOC standard and gave a tasting session, the objective of which was to illustrate the attributes that differentiate the different categories.





PARTICIPATION IN THE WORK OF ISO TC 34 SC11, THE ISF CONGRESS AND MEETINGS WITH GOVERNMENT AND INDUSTRY REPRESENTATIVES

SYDNEY/ The Standardisation and Research Unit took part in this event which brought together some 1 500 participants from all over the world, including researchers and scientists working in the field of olive chemistry. Together, they analysed different aspects of quality, analytical chemistry, biotechnology, health and nutrition. During the event, a special session was dedicated to olive oil and discussions ensued regarding organoleptic assessment, methods of physico-chemical analysis and the ongoing studies that the IOC – the specialised body in the field – coordinated with its different electronic working groups.



The Standardisation and Research Unit has successfully carried out all the activities from the 2020 programme and the results have been fruitful, as demonstrated by the adoption of the revisions of methods and standards which can be found at the following link: www.internationaloliveoil.org/what-we-do/chemistry-standardisation-unit/standards-and-methods/.

Given the commercial requirements and the importance of standards, the Standardisation and Research Unit is planning a rich programme for 2021.

OHIS: LINK TO HEALTH

Visit the joint project of the International Olive Council and the Navarra University at: <https://meddietolive-health.com/news-by-topic/>





STAY TUNED!

<http://www.internationaloliveoil.org>

Keep up with the olive sector through Olive News:

<http://www.scoop.it/t/olive-news>

and the goings on at the IOC:

<http://www.linkedin.com/company/international-olivecouncil>

Our scientific journal Olivæ is available at:

<http://www.internationaloliveoil.org/store/index/48-olivæ-publications>



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