



# INTERNATIONAL OLIVE COUNCIL **NEWSLETTER**

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ENGLISH

**MARIO SOLINAS  
QUALITY AWARDS**



**INTERNATIONAL  
Extra Virgin Olive Oil  
COMPETITION**

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## MARIO SOLINAS QUALITY AWARD: THE RESULTS



International Extra virgin olive oil Competition 2021 – **Mario Solinas** quality award International olive Council prize winners and finalists

**MADRID /** Some 131 samples of extra virgin olive oil were entered into this year's Mario Solinas Quality Award. Hailing from 12 countries from all over the world, the samples were judged by an international panel made up of the leaders of IOC-recognised panels.

This competition has a bit of history here at the IOC. Named after a noted re-searcher who made a huge contribution to standardising quality criteria, the award was approved by the Council in 1993 and has taken place every year uninterrupted since the 2000/2001 crop year. The aim of the competition is to push olive growers, businesses and packagers to produce the best quality extra virgin olive oil, and encourage consumers to recognise the distinct organoleptic characteristics.

Here are the results of the Mario Solinas Quality Award 2021.

[COMMUNICATION MS 2021 ENG](#)

[COMMUNIQUE MS 2021 FR](#)

[COMUNICADO MS 2021 ESP](#)

## UPCOMING MEETINGS OF THE IOC:

### Advisory Committee on 22 June and Council of Members on 28 and 30 June 2021

**MADRID /** The countdown is on for the next meeting of the Advisory Committee, which has not been able to meet since the pandemic began over a year ago. The meeting will take place remotely over an entire day on 22 June 2021, and representatives from all over the olive oil industry will meet virtually to take stock of the olive sector.

The Advisory Committee on olive oil and table olives is a fundamental talking partner for the Council of Members. Its representatives are drawn from all branches of the olive sector – producers, processors, traders and consumers alike – and from all IOC member countries.





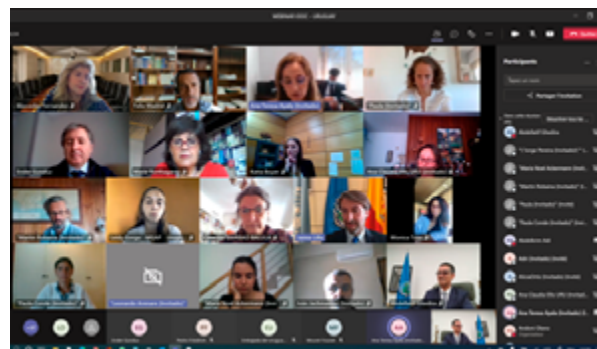
Committee was established to voice the opinions of business circles and to tap into their hands-on knowledge to help the Executive Secretariat find effective solutions to problems and to keep its finger on the pulse of the industry.

The meeting will precede the 113th session of the Council of Members, which will take place on 28 and 30 June 2021. Once again, work will continue via the web, starting with the meeting of the Administrative and Financial Affairs Committee on 28 June, and concluding with the plenary session on 30 June, which will be chaired by Georgia under the rotating presidency.

The Council of Members governs the IOC as its principal decision-making body. It meets at least twice a year to review the work carried out by the Organisation and to approve its programme of activities and budget for the next year. The Council's proceedings are assisted by simultaneous interpretation into the five official languages of the IOC: Arabic, English, French, Italian and Spanish.

## WEBINAR WITH URUGUAY

**MADRID /** Following its rapprochement drive with Member States, the Executive Secretariat held a webinar with a Uruguayan delegation on 24 March 2021. The delegation was made up of important figures from the Ministry of Livestock, Agriculture and Fisheries, and representatives of the private and academic sectors, under the aegis of H.E. Ana Teresa Ayala, the Ambassador of the Oriental Republic





of Uruguay to Spain. The meeting began with welcome addresses given by the Executive Director of the IOC and by H.E. Ambassador Ayala, followed by presentations on the various activities of the IOC and an overview of the Uruguayan olive sector.

The second part of the meeting was devoted to an open discussion between the two parties, and to identifying key lines of cooperation to further boost the olive oil sector in the country.

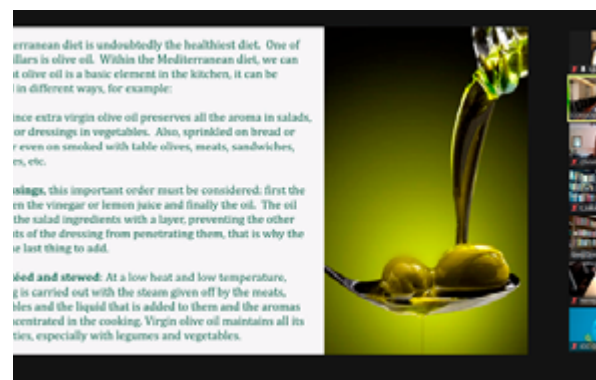
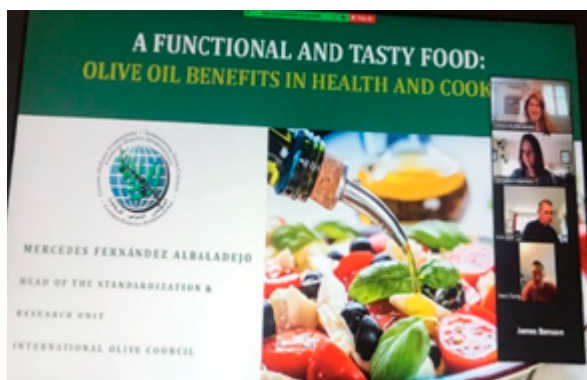


## IOC-LED VIRTUAL TASTING

**MADRID /** A group of executive chefs and campus dining directors representing a coalition of leading American colleges and universities recently participated in an IOC-led, virtual technical tasting of olive oils as part of a seminar on olive oil standards of quality and flavour profiles. The tasting was part of a new IOC initiative with The Culinary Institute of America (CIA) and the Menus of Change University Research Collaborative (MCURC), a joint project of the CIA and Stanford University (Prevention Research Center at the Medical School and Residential



Dining Services). The initiative, **Olive Oil, Sauce-Making, and the Plant-Forward Kitchen**, is an operational research project that aims to highlight the potential of a wide range of delicious, culturally-diverse, olive oil-based sauces that deserve wider recognition in American campus dining, as well as in the broader American restaurant industry. Among the 16 participating universities are Cornell, Harvard, Columbia, University of North Texas, Oregon State, Yale, Rutgers, University of Michigan, a number of University of California campuses (including Berkeley, Davis, Los Angeles, Riverside, and San Diego), as well as the global Food Team at Google. The tasting sessions were animated by the Standardisation and Research head of Unit and the samples were selected and sent by the IOC Executive Secretariat to the CIA.





## MEETING OF CHEMISTRY EXPERTS

**MADRID /** On 15 and 16 March 2021, the Executive Secretariat held a meeting with ex-pert chemists from around the world. Observers from a number of countries and institutions attended, including Australia, Canada, the USA, the Codex Alimentarius Commission, the International Organization for Standardization, and representatives of the Advisory Committee. The attendees discussed matters of interest in the fields of standardisation, research and the study of methods of analysis to guarantee the quality and authenticity of olive oils and olive-pomace oils.



Among the presentations given were the conclusions of the analysis of data from different countries; the studies conducted and the reports agreed upon to harmonise international standards; the results of the collaborative trials (methanol/ethanol, phenolic compounds and pesticides); priorities for future work, such as the creation of specific electronic working groups; the IOC's response to the public consultation on the NutriScore; and the possible revision of methods and parameters to be presented at the 113th session of the Council of Members.



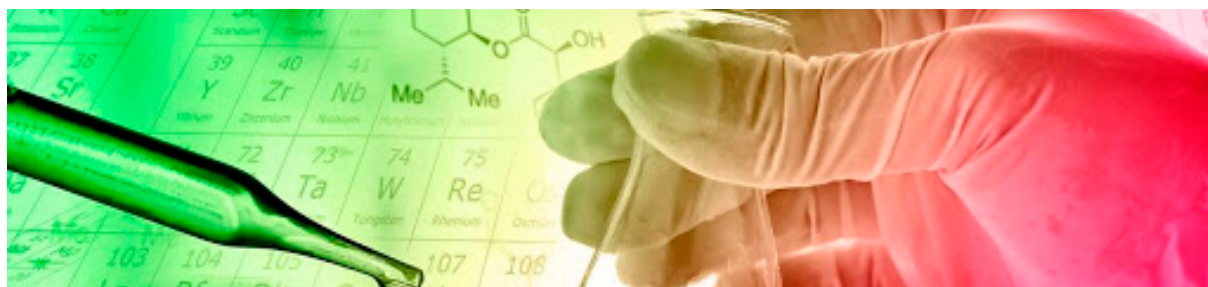
## MEETING ON QUALITY STRATEGY

**MADRID /** On 21 April 2021, a meeting on quality strategy will be held via videoconference. This group will discuss possible revisions of the International Agreement on Olive Oil and Table Olives 2015 which is reaching its final year.

## ORGANOLEPTIC AND PHYSICOCHEMICAL PROFICIENCY TESTS

**MADRID /** Every year, the IOC holds intercomparison trials for physico-chemical and sensory analysis.

Several laboratories took part in the most recent intercomparison trial for the period 1 December 2021 to 30 November 2022.







Successful laboratories are granted official recognition to conduct the physico-chemical analysis of olive oils on the basis of Decision No. DEC-III.2/109-VI/2019.

There are three types of recognition:

- Type A recognition: basic testing
- Type B recognition: advanced purity analyses, which also includes quality parameters
- Type C recognition: the analysis of residues and contaminants



The IOC also holds two tests to check the proficiency of these laboratories in applying the IOC method for the organoleptic assessment of virgin olive oil in accordance with decision No. DEC-13/103-V/2015.

### A DELEGATION FROM LIBYA VISITS THE UNIVERSITY OF CÓRDOBA

**CORDOBA /** Following the bilateral meeting held on 8 March 2021 at the IOC headquarters between the Executive Secretariat and a delegation from the Government of Libya dedicated to the development of the country's olive sector, it was decided to carry out a technical visit to the international collection of olive genetic resources at the University of Córdoba (UCO) to introduce the Libyan variety Tripolitaine to the work of identification and characterisation under the TRUE HEALTHY OLIVE CULTIVARS (THOC2) project.

On Monday 15 March 2021, a Libyan delegation led by the Libyan Ambassador to Spain, Walid B. D. Abuabdalla, who was accompanied by Dr Adem Ibrahim Elzagheid, Director General of the Biotechnical Research Centre, and Inas Mohamed Almadani Alhudiri, Head of the Department of Genetic Engineering, together with Abdelkrim Adi, Head of the Olive Growing, Olive Technology and Environment Unit, and Catarina Bairrão Balula, Head of the Technical Cooperation and Training Department, went to the UCO. They were received by the Rector of the University, José Carlos Villmandos, the Vice-Rector of Research, Enrique Quesada, the Vice-Rector of Graduate Studies, Julieta Mérida, and by Professor Emeritus Luis Rallo, coordinator of the IOC Olive Germplasm Banks Network.



After, the delegation went to the Rabanales campus where they were greeted by the campus coordinator, Rafael Jordano, the Director of ETSIAM, Rosa Gallardo, the Director of the Department of Agronomy, Emilio Camacho, and Meelad Yousef Naef, deputy director of the María de Maeztu Unit of Excellence (DAUCO).

The meeting was an opportunity to discuss the development of the olive sector in Libya on the basis of a possible agreement between the two parties under the supervision of the IOC.



The delegation visited the olive variety collection, together with Concepción M. Díez, from the UCOLIVO group, and Pablo Morello, and the pomology and molecular marker laboratories, together with Isabel Trujillo, a researcher from the UCOLIVO group. At the end of the day, Hristofor Miho, from the UCOLIVO group, and Carmen Vacas, presented information on the opportunity for Libyan students to participate in the master's programme on Olive Growing and Olive Oil Technology. The Libyan delegation gave the UCO laboratory samples of the DNA of 12 indigenous varieties and a plant sample of the Tripolitaine variety.

### IOC PHD SCHOLARSHIPS

**MADRID /** The Executive Secretariat held a videoconference to launch the PhD programme for its grant holders from IOC member countries and to inform their official representatives about the schedule and themes for the next four years. The meeting was attended by the fellows as well as their thesis supervisors and representatives of their host universities.



The proposed research topics, which are outlined below, are related to the objectives of the International Agreement on Olive Oil and Table Olives 2015.

These scholarships, which have been granted by the IOC, aim to help develop the olive sector and encourage technology transfer, the sharing of information and research in the field of olive growing and olive oil technology, and the promotion of the quality of virgin olive oils according to IOC standards.

#### **Morocco:**

**Bioinformatics and genomics for the olive tree adaptation to climate change: identification of markers associated with drought and chilling requirement for flowering in order to select the most suitable genotypes**

Scholar: Laila Aqbouch

Thesis directors: Stéphanie Bocs & Bouchaid Khadari, UMR AGAP Montpellier

#### **Spain:**

**Epigenomic consequences of hydroxytyrosol consumption in cardiometabolic diseases**

Scholar: Andrea del Saz Lara

Thesis directors: Francesco Visioli & Alberto Dával, Universidad de Castilla-La Mancha

#### **Tunisia:**

**Sécurité Alimentaire dans la Production des Huiles d'Olive Vierges**

Scholar: Akram Charfi

Thesis director: Sebastián Sánchez Villasclaras, Universidad de Jaén

#### **Turkey:**

**Chilling requirements, genetic regulation and modelling of the flowering process in olive cultivars (*Olea europaea* subsp. *europaea* var. *sativa*)**

Scholar: Rüstü Efe Değer

Thesis director: Diego Barranco Navero, Universidad de Córdoba





## MASTER'S DEGREE IN OLIVE GROWING AND OLIVE OIL TECHNOLOGY



**MADRID /** As part of its training and technical cooperation activities to encourage re-search and strengthen the skills of technical managers in the olive sector, the International Olive Council (IOC) plans to award four scholarships for the master's degree in Olive Growing and Oil Technology in 2021 <http://www.masterolivicultura.org/>. The programme has been organised in collaboration with the University of Córdoba

(UCO); the Consejería de Agricultura, Ganadería, Pesca y Desarrollo Sostenible de la Junta de Andalucía (CAP); the Instituto Andaluz de Investigación y Formación Agraria, Pesquera, Alimentaria y de la Producción Ecológica (IFAPA); the International Centre for Advanced Mediterranean Agronomic Studies (CIHEAM); the Fundación Patrimonio Comunal Olivarero (FPCO); and the IOC. The scholarships for the master's degree in Olive Growing and Olive Oil Technology are granted to support professionals in the fields of olive growing and olive oil technology. The goals are to encourage research, meet the growing demand for specialised technicians in the sector, facilitate the transfer of technology and the sharing of information and experiences and cultivate cooperative relationships between participants.

For further information please consult this link below.

<https://www.internationaloliveoil.org/wp-content/uploads/2021/03/web-master-2021-eng.docx>

## THE IOC ENHANCES ITS OLIVE GROWING, OLIVE OIL TECHNOLOGY AND ENVIRONMENT UNIT

**MADRID /** On 1 April 2021, the Olive Growing, Olive Oil Technology and Environment Unit, headed by Abdelkrim Adi, gained a new member: Pablo Morello Parras, who has taken up the post of Head of the Olive Oil Technology and Environment Department. He will work alongside the Head of the Technical Cooperation and Training Department, Catarina Bairrao Balula.



Together, the team will develop the Unit's plans for the next four years: the identification, conservation and use of the genetic resources of the olive tree; the system for certifying olive tree seedlings; the classification and registration of the main genetically authenticated varieties of the olive tree in the form of a world catalogue; the study of olive tree behaviour in the face of climate change; and ways to reuse the by-products of the olive industry.

The Unit also provides expertise to help develop the olive sector in IOC member countries, particularly through setting up laboratories

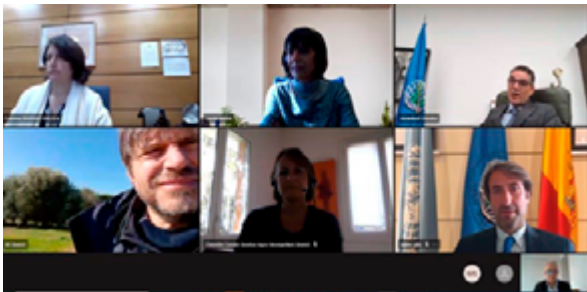


and tasting panels to make sure standards are applied correctly and appropriate measures are taken to solve technical problems. Also among the Unit's tasks are strengthening the role of the IOC as a forum of excellence in olive growing and olive oil technology, collaborating with universities and specialised institutions, and promoting the application of IOC trade standards.



## THE IOC AND INSTITUT SUPAGRO MONTPELLIER STRENGTHEN TIES

**MADRID /** The International Olive Council and the Institut national d'enseignement supérieur pour l'agriculture, l'alimentation et l'environnement (Institut Agro Montpellier) signed a Memorandum of Understanding (MoU) on furthering scientific cooperation. This MoU will bring the two institutions closer together through encouraging exchange and collaboration programmes in areas of mutual interest related to the olive sector.

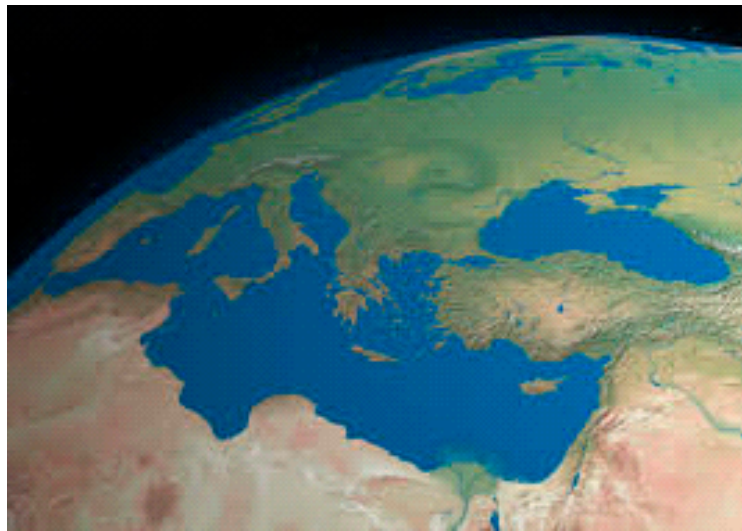


A key focus of the MOU is on fostering opportunities for innovation and collaboration among leaders in the scientific community by encouraging cooperation on olive variety diversity, cropping systems and olive oil markets in a context of global change, especially as regards climate change, and by encouraging the exchange of information and olive plant materials between the olive germplasm collections.



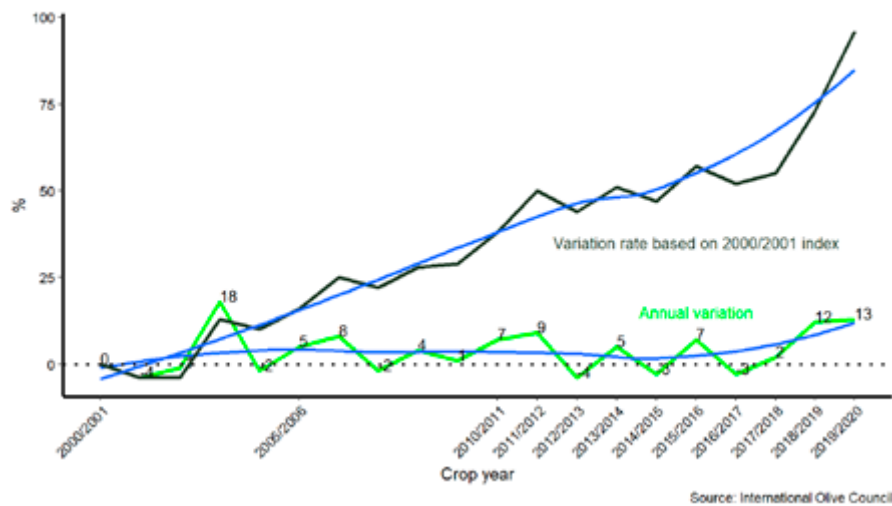
## THE WORLD OF OLIVE OIL AND TABLE OLIVES

Source: Economy and Promotion Unit



### FOCUS UNITED STATES OF AMERICA – OLIVE OIL IMPORTS

Compared to 2018/19, imports of virgin olive oil and olive oil to the United States grew by 13% in the 2019/20 crop year, reaching a record-breaking 391 116 t.

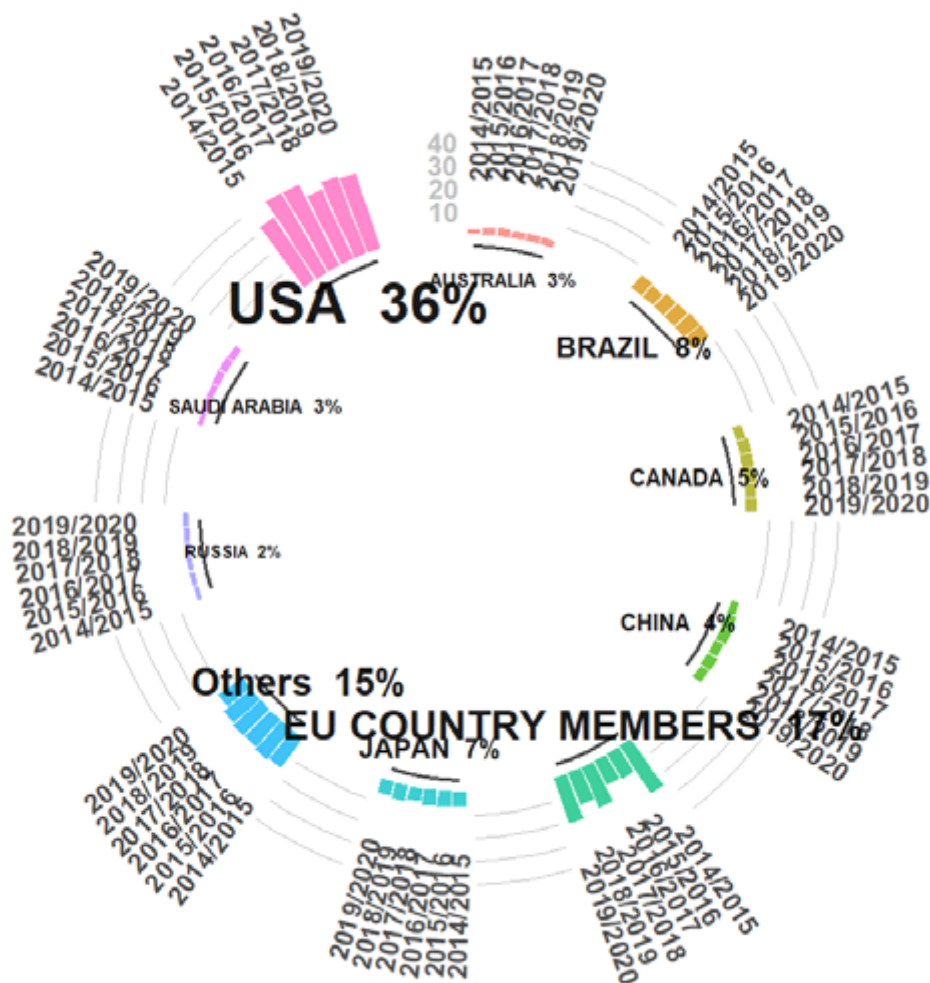






## 1. OLIVE OIL AND OLIVE POMACE OIL

Some 36% of world imports of olive oil go to the United States, followed by 17% to the Euro-pean Union, 8% to Brazil, 7% to Japan, and 5% to Canada. These five make up 73% of world imports, and the remaining importer countries make up under 5%.



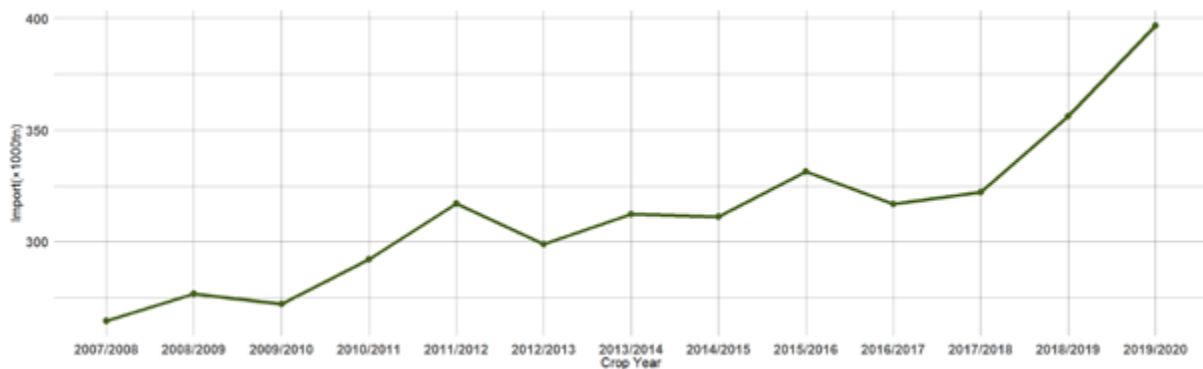
Graph 1 – Olive oil and olive pomace oil, percentage of world imports (average 6 crop years)

In the 2019/20 crop year, imports to the United States rose by 11.4%, reaching 396 919 t. However, if we compare with the 2013/14 crop year, when imports reached 312 341 t, the increase would have been 27.1%. Table 1 shows changes in imports in the last seven crop years: Italy, Spain and Tunisia are the main providers to the United States, accounting for 77.3% of all imports, followed by Portugal with 8.7% and Turkey with 4.5%.



	2013/2014	2014/2015	2015/2016	2016/2017	2017/2018	2018/2019	2019/2020	%Variation Rates
ITALY	137727	127218	129376	117389	106798	112406	119736	↑ 6.5
SPAIN	124464	100843	134443	129766	112739	153386	101175	↓ -34
TUNISIA	15245	45579	26271	15116	40305	29748	85905	↑ 188.8
PORTUGAL	1252	1106	1230	1215	1896	3976	34363	↑ 764.3
TURKEY	6701	3544	4014	14681	26635	20768	18004	↓ -13.3
GREECE	5519	7454	8735	9401	9247	11292	11139	↓ -1.4
ARGENTINA	8616	6477	7062	12855	8022	5579	8802	↑ 57.8
CHILE	4507	5144	5401	6986	6997	6132	6839	↑ 11.5
MOROCCO	4257	9459	10521	3682	4387	8594	6348	↓ -26.1
LEBANON	1231	1071	1414	1285	1473	1394	1603	↑ 15
ISRAEL	205	298	549	478	550	458	980	↑ 113.8
AUSTRALIA	940	952	308	529	790	981	731	↓ -25.5
NETHERLANDS	252	290	429	304	334	494	383	↓ -22.4
PERU	81	173	173	208	555	192	206	↑ 7.4
SYRIA	64	91	278	87	134	74	167	↑ 124.5
FRANCE	168	67	105	369	135	83	133	↑ 60.9
Others	1112	1406	1061	2409	1202	625	404	↓ -35.5
Total	<b>312341</b>	<b>311174</b>	<b>331370</b>	<b>316759</b>	<b>322199</b>	<b>356183</b>	<b>396919</b>	↑ 11.4

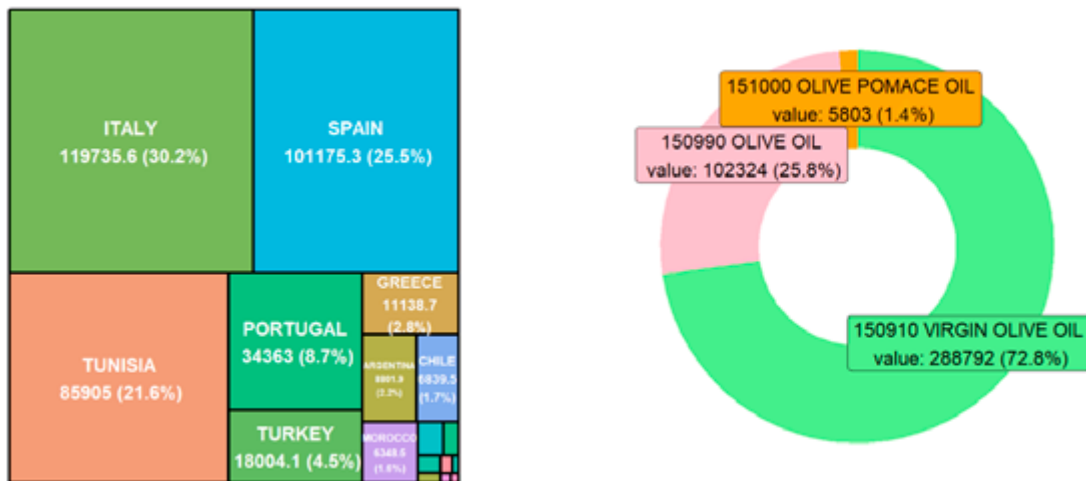
Table 1 – Imports of olive oil and olive pomace oil by country of origin (2013/14 – 2019/20)(t)



Graph 2 – Changes in imports 2007/08 – 2019/20 (x1000 t)

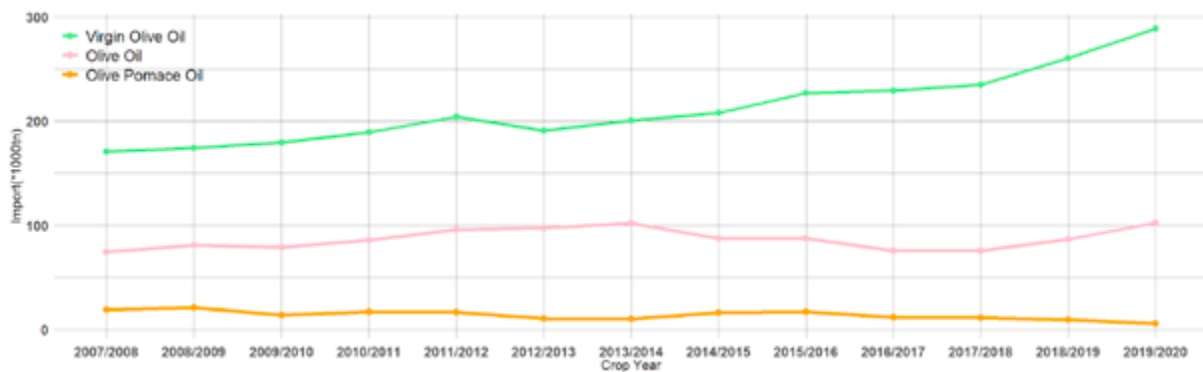


By country of origin, about 67.2% of all imports come from the European Union. The remaining 32.8% comes mainly from Tunisia.



Graph 3 - Distribution of imports by origin and by product type - 2019/20 (t)

By product category, 72.8% of imports were under code 15.09.10 (virgin olive oils), 25.8% under 15.09.90 (olive oils) and the remaining 1.4% under 15.10.00 (olive pomace oils).



Graph 4 - Changes in imports by product type 2007/08 - 2019/20 (x1000 t)



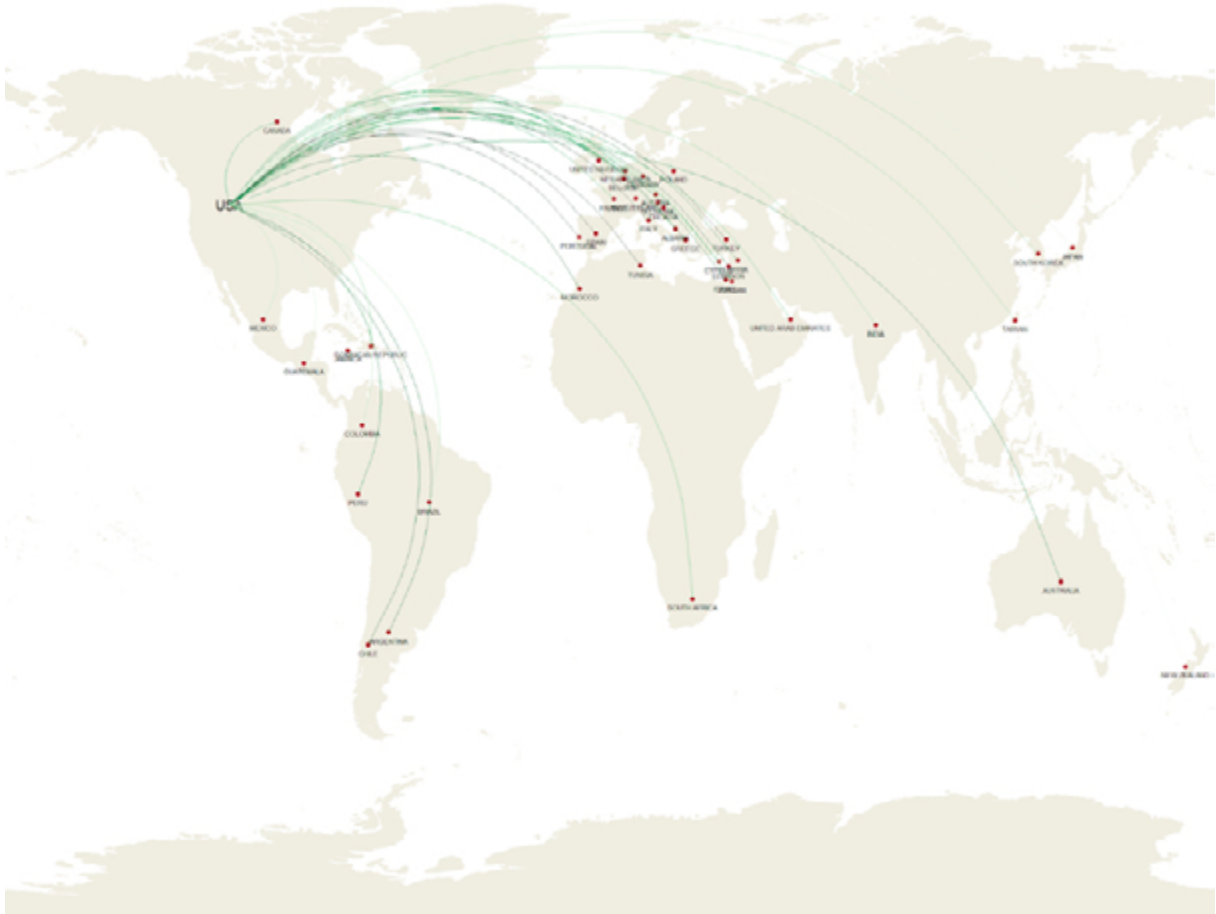


As for packaging, Italy stands out using packaging of under 18kg, which accounts for only 4.3% of output, as do Portugal, Greece, Lebanon and Israel. Packaging of 18kg and over is used more than 75% of the time in Argentina, Australia, Chile, Morocco, the Netherlands, Spain and Turkey,

Country	OLIVE OIL				OLIVE POMACE OIL		TOTAL BY CONTAINER		TOTAL
	150910 VIRGIN OLIVE OIL		150990 OLIVE OIL		151000 OLIVE POMACE OIL				
	<18KG	>=18kg	<18KG	>=18KG	<18KG	>=18KG	<18KG	>=18KG	
ITALY	87727	4345	25765	262	1120	517	114612	5124	119736
SPAIN	19167	48640	4681	26137	1125	1425	24974	76202	101175
TUNISIA	27512	34651	14575	9082	27	58	42113	43792	85905
PORTUGAL	26604	1462	6258	0	36	2	32899	1464	34363
TURKEY	2333	2836	472	11478	21	865	2825	15179	18004
GREECE	8171	2146	588	171	41	21	8800	2338	11139
ARGENTINA	1049	7618	130	5	0	0	1179	7623	8802
CHILE	787	6049	4	0	0	0	790	6049	6840
MOROCCO	918	3354	306	1337	20	413	1244	5105	6348
LEBANON	1554	8	30	11	0	0	1583	19	1603
ISRAEL	824	29	42	83	3	0	869	111	980
AUSTRALIA	92	343	86	210	0	0	178	553	731
NETHERLANDS	0	0	0	382	0	0	0	382	383
PERU	206	0	0	0	0	0	206	0	206
SYRIA	57	1	108	2	0	0	165	2	167
FRANCE	58	16	15	25	19	0	93	41	133
OTHERS	117	119	64	14	2	87	184	220	404
TOTAL	177175	111617	53124	49200	2415	3388	232714	164205	396919

\* Source: Own elaboration based on United States Department of Agriculture Foreign Agricultural Service

Table 2 – Distribution of imports by product type and country (2019/2020)(t)



Map 1 – Flow of imports to United States – 2019/20



## 2. TABLE OLIVES

The United States has imported an average of 150 000 t of table olives in recent crop years, taking 146 444 t in the 2019/20 crop year (September 2019 – August 2020), or 22% of worldwide imports.

Table 3 shows imports in the last crop year by country of origin. Spain was the main supplier to this market with 44% of the total imported volume (64 505 t), followed by Greece with 22.4% (32 779 t) and Morocco with 10.7% (15 664 t). The remaining countries fell below 5%. Monthly movements can be found in part I.2.

	2016/2017	2017/2018	2018/2019	2019/2020	%Variation Rates
SPAIN	74953	66762	76010	64505	↓ -15.1
GREECE	33527	33492	35177	32779	↓ -6.8
MOROCCO	11625	14516	21882	15664	↓ -28.4
MEXICO	5484	3120	7759	6695	↓ -13.7
ITALY	5206	5826	6442	6510	↑ 1.1
EGYPT	4077	6034	5342	5249	↓ -1.8
PORTUGAL	3008	3437	5535	4976	↓ -10.1
TURKEY	3375	3398	4433	4239	↓ -4.4
ARGENTINA	1366	980	5526	2084	↓ -62.3
PERU	1217	1080	1151	1475	↑ 28.1
ISRAEL	868	633	824	791	↓ -4
LEBANON	295	326	331	417	↑ 25.9
FRANCE	542	568	441	274	↓ -37.8
JORDAN	336	210	184	262	↑ 42
CHILE	69	516	283	164	↓ -42.1
SYRIA	33	25	49	108	↑ 117.6
Others	252	289	249	254	↑ 1.8
Total	146232	141211	171620	146444	↓ -14.7

Table 3 – Imports of table olives by country 2016/17 – 2019/20 (×1000 t)

## I. WORLD TRADE IN OLIVE OIL AND TABLE OLIVES

### 1. OLIVE OIL – 2020/21 CROP YEAR

The table below shows trade in olive oil and olive pomace oil in eight countries in the first four months of the current crop year (October 2020 – January 2021). Imports rose by 32% in Canada; 28% in the United States; 19% in Brazil; and 9% in Australia compared to the same period the previous crop year. However, imports fell by 13% in Japan and 3% in China. Data from Russia were only available up until December when this newsletter went to print, indicating an increase of 35%.<sup>1</sup>





In the first three months of the 2020/21 crop year, intra-EU acquisitions rose by 1% and extra-EU imports by 42% compared to the same period the previous crop year.<sup>2</sup>

OLIVE OIL IMPORTS (INCLUDING OLIVE POMACE OIL) (T)								
Country	OCT 19	OCT 20	NOV 19	NOV 20	DEC 19	DEC 20	JAN 20	JAN 21
Australia	2275.4	3353.3	2471.8	2563.6	2443.6	3377.3	3130.2	1942.9
Brazil	8334.3	11052.3	10999.9	12249.6	7845.2	10356.0	8938.4	9219.6
Canada	4516.1	5755.7	4001.1	5146.6	4182.1	5900.5	4104.4	5417.4
China	3203.8	2588.2	6565.4	5438.5	6586.4	7785.1	3542.4	3452.9
Japan	4963.1	4902.6	5298.7	6160.0	7189.2	4478.2	4643.6	3690.9
Russia	3411.8	4156.7	2628.9	3908.1	2904.4	3992.3	1593.7	N.D.
USA	33224.7	29339.7	22626.7	33389.2	27204.7	32336.5	23870.3	41415.3
Extra-EU	13337.0	19817.7	11688.1	22010.5	17869.3	19222.7	14560.8	N.D.
Intra-EU	102199.1	98528.6	100322.8	104971.3	115451.0	119103.8	98686.6	N.D.
Total	180976.3	179494.7	169448.3	195837.4	194816.3	206552.4	166805.9	65139.0

## 2. TABLE OLIVES – 2020/21 CROP YEAR

The table below shows trade in table olives in the first five months of the 2020/21 crop year<sup>3</sup> (September 2020 – January 2021). Imports grew by 30% in Canada and 24% in Australia and Brazil compared to the same period the previous crop year. However, imports fell by 12% in the US.

In the first four months of the 2020/21 crop year (September 2020 – January 2021), intra-EU acquisitions fell by 14% and extra-EU imports rose by 19% compared to the same period the previous crop year.<sup>4</sup>

TABLE OLIVE IMPORTS (T)										
Country	SEP 19	SEP 20	OCT 19	OCT 20	NOV 19	NOV 20	DEC 19	DEC 20	JAN 20	JAN 21
Australia	1177.7	1590.2	1187.7	1470.6	1606.4	1671.5	1315.2	2141.9	1488.0	1538.6
Brazil	9869.7	14702.7	12570.2	17012.7	13466.6	14990.8	11834.1	14363.3	9248.7	9531.1
Canada	2310.2	4139.0	2934.7	3671.0	2863.4	4088.8	3192.4	3140.7	2594.0	3072.5
USA	14579.7	8942.1	14945.7	11341.4	13593.2	13197.0	11738.4	11828.2	10062.5	11664.8
Extra-EU	6993.8	8372.4	8276.1	10867.0	9150.1	10492.1	9325.1	10589.1	9118.0	N.D.
Intra-EU	26166.8	29487.6	38698.8	29041.7	31792.5	29070.6	33542.1	24908.9	23754.8	N.D.
Total	62000.9	67232.9	80537.5	33495.7	74518.7	73510.8	66565.9	66972.1	58491.0	25807.0

<sup>1</sup> Data from Russia were not available in January 2021 when this newsletter went to print.

<sup>2</sup> The data on the EU's imports were not available for January 2021 when this newsletter went to print.

<sup>3</sup> According to the new provisions of the International Agreement on Olive Oil and Table Olives, 2015, which came into force on 1 January 2017, 'table olive crop year' means the period of twelve months from 1 September of one year to 31 August of the next.

<sup>4</sup> The data on the EU's imports were not available for January 2021 when this newsletter went to print.



## II. PRODUCER PRICES – OLIVE OILS

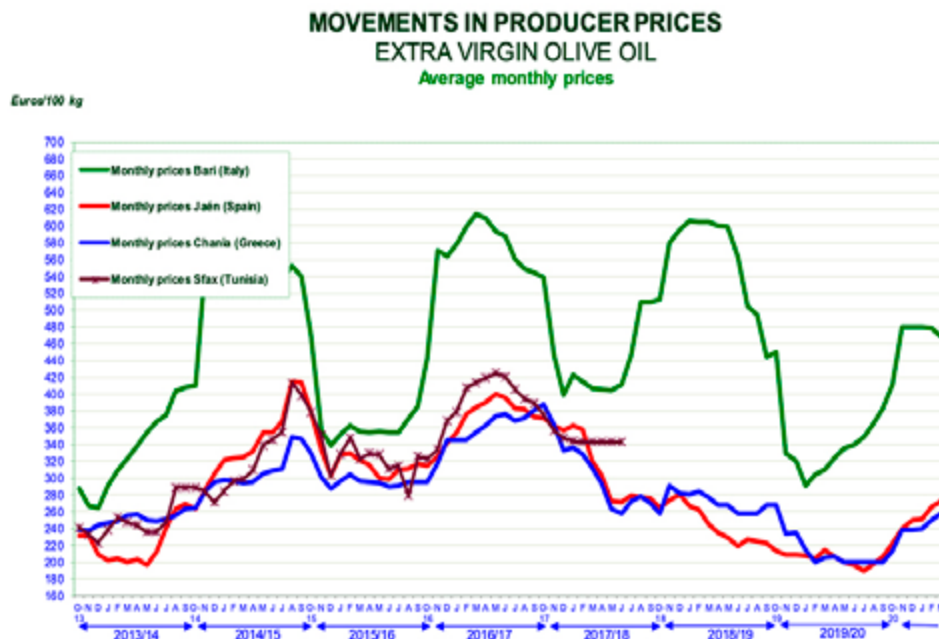
Monthly price movements for extra virgin olive oil and refined olive oil are shown in graphs 1 and 2.

Extra virgin olive oil – Producer prices in Spain from 15 to 21 March 2021 stood at €2.73/kg, a 27.8% increase compared to the same period the previous crop year.

Italy – Prices in Italy from 15 to 21 March 2021 stood at €4.70/kg, a 50% increase compared to the same period the previous crop year.

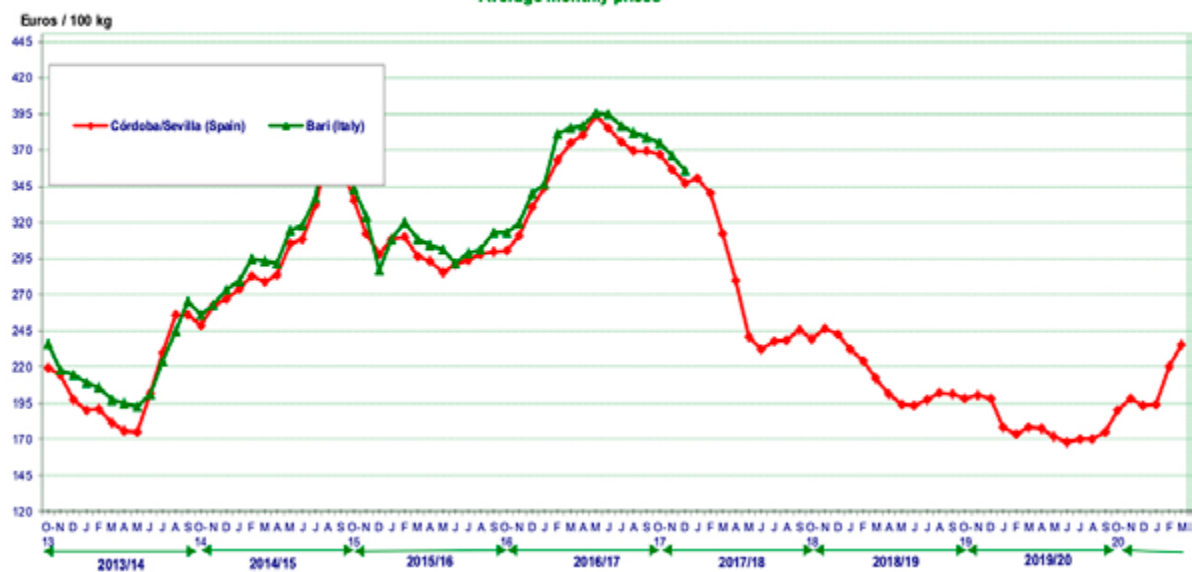
Greece – Prices in Greece from 15 to 21 March 2021 stood at €2.60/kg, a 30% increase compared to the same period the previous crop year.

Tunisia – Prices in Tunisia remained stable in the last weeks of June 2018, at €3.43/kg, an 18% fall compared to the same period the previous crop year.





### MOVEMENTS IN PRODUCER PRICES REFINED OLIVE OIL Average monthly prices



Graph 2





## STAY TUNED!

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