



DECISION No DEC III.3/113-VI/2021

ADOPTING THE REVISED METHOD FOR THE ORGANOLEPTIC ASSESSMENT OF VIRGIN OLIVE OIL AND RELATED DOCUMENTS

THE COUNCIL OF MEMBERS OF THE INTERNATIONAL OLIVE COUNCIL,

Having regard to the International Agreement on Olive Oil and Table Olives, 2015, in particular Article 1 'Objectives of the Agreement' concerning standardisation and research, regarding the harmonisation of national and international legislation, and Chapter VI 'Provisions concerning standardisation';

Having regard to Resolution No. RES-5/56-IV/87 of 18 June 1987 adopting COI/T.20/Doc. No. 3: 'Organoleptic assessment of virgin olive oil' and standards COI/T.20/Doc. No. 4: 'Sensory analysis: basic general vocabulary', COI/T.20/Doc. No. 5: 'Glass for tasting oils'; and COI/T.20/Doc. No. 6: 'Guide for the installation of a tasting room' and document COI/IGS/Doc. No. 8/Corr.2, Resolution No. RES-2/71-IV/94 of 17 November 1994 provisionally adopting the method COI/T.20/Doc. No. 15: 'Organoleptic assessment of virgin olive oil', and the standards COI/T.20/Doc. No. 13: 'General methodology for the organoleptic assessment of virgin olive oil', COI/T.20/Doc. No. 14: 'Guide for the selection, training and control of qualified virgin olive oil tasters', and confirming the validity of standards COI/T.20/Doc. No. 4, COI/T.20/Doc. No. 5 and COI/T.20/Doc. No. 6 of 18 June 1987; Resolution No. RES-3/75-IV/96 of 20 November 1996 adopting COI/T.20/Doc. No. 15/rev. 1, COI/T.20/Doc. No. 13, COI/T.20/Doc. No. 14/rev. 1 and confirming the validity of standards COI/T.20/Doc. No. 4, COI/T.20/Doc. No. 5 and COI/T.20/Doc. No. 6; Decision No. DEC-21/95-V/2007 adopting the revision of COI/T.20/Doc. No. 15/rev. 2 and the standards COI/T.20/Doc. No. 13/rev. 1, COI/T.20/Doc. No. 14/rev. 2, COI/T.20/Doc. No. 4/rev. 1, COI/T.20/Doc. No. 5/rev. 1 and COI/T.20/Doc. No. 6/rev. 1; the Decision of 2010 adopting the revision of COI/T.20/Doc. No. 15/rev. 3; Decision No. DEC-20/99-V/2011 adopting the revision of method COI/T.20/Doc. No. 15/rev. 4 and standard COI/T.20/Doc. No. 14/rev. 3; Decision of 2012 adopting the revision of COI/T.20/Doc. No. 15/rev. 5; Decision No. DEC-18/100-V/2013 adopting COI/T.20/Doc. No. 15/rev. 6 and the revision of COI/T.20/Doc. No. 14/rev. 4; Decision No. DEC-6/S.ex.23-V/2015 adopting the revision of COI/T.20/Doc. No. 15/rev. 7; Decision No. 14/103-V/2015 adopting the revision of COI/T.20/Doc. No. 15/rev. 8; Decision No. DEC-III.15/106-VI/2017 adopting the revision of COI/T.20/Doc. No. 15/rev. 9; Decision DEC-III.6/107-VI/2018 adopting the revision of COI/T.20/Doc. No. 14/rev. 5 and Decision DEC-III.2/111-VI/2020 adopting COI/T.20/Doc. No. 14/rev. 6.

Having regard to the Sensory analysis of olive oil method for the organoleptic assessment of virgin olive oil COI/T.20/Doc. No 15/Rev. 10,

Considering the unanimity of the experts on organoleptic assessment who were appointed by Members at their meeting on 11-12 February 2021, a revision of document COI/T.20/Doc. No. 14/Rev. 7 is proposed, including the example of the use of the 10 cm scale of the profile sheet for nasally perceived attribute intensities.



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DECIDES

To adopt the revised method COI/T.20/Doc. No. 14/Rev. 7 “Guide for the selection, training and quality control of virgin olive oil tasters- qualifications of tasters, panel leaders and trainers” (attached), which replaces and repeals COI/T.20/Doc. No. 14/Rev. 6 of 1 April 2020.

Madrid (Spain), 30 June 2021