



**IOC**

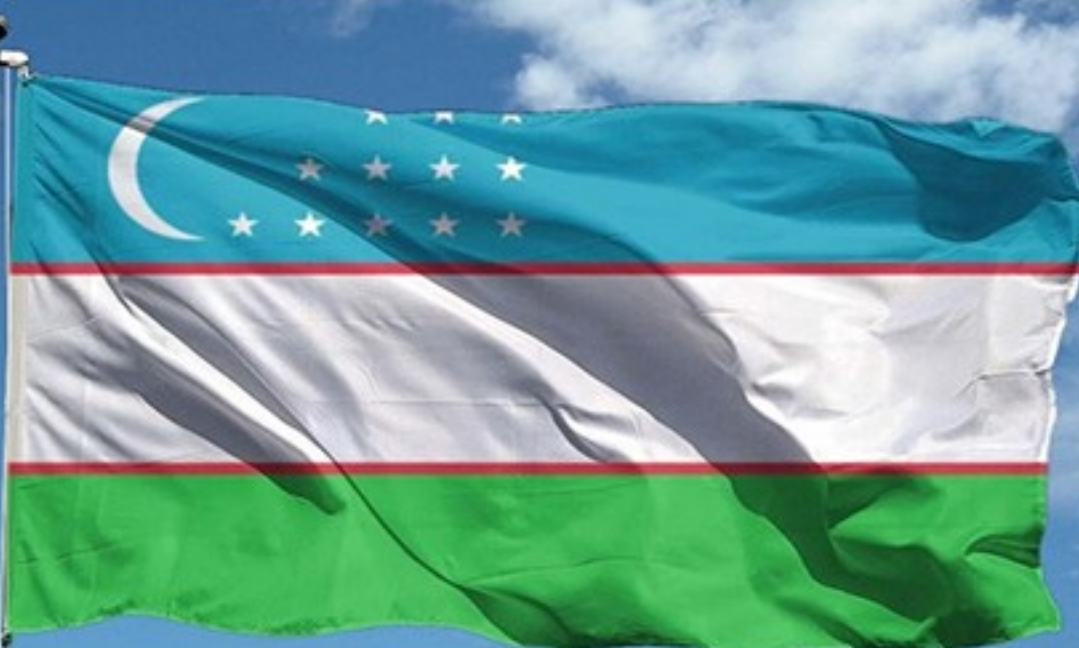
# INTERNATIONAL OLIVE COUNCIL **NEWSLETTER**

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**WELCOME UZBEKISTAN: 18TH IOC'S MEMBER**



## IN THIS ISSUE

- WELCOME UZBEKISTAN: THE IOC'S 18th MEMBER
- QATAR SHOWS INTEREST IN THE IOC
- OLIVAE 128: WELCOME URUGUAY
- THOC BRINGS GREECE CLOSER TO THE IOC
- WORLD CATALOGUE OF OLIVE TREE VARIETIES
- JORDAN AND THE IOC STRENGTHEN TIES
- THE IOC BACKS JORDANIAN OLIVE OIL WOMEN'S NETWORK
- THE IOC'S BOOK OF GERMPLASM BANKS
- HEALTH NOTES FREE-OF-CHARGE ON IOC WEBSITE
- EVOO: A PERFECT LINE OF DEFENSE
- OLIVE OIL AND THE PLANT FORWARD KITCHEN WITH THE CIA
- EVOO AND SKIN
- EVOO AND BLOOD PRESSURE
- OLIVE OIL, PREGNANCY AND CHILDHOOD
- EXTRA VIRGIN OLIVE OIL: A PERFECT ANTIOXIDANT
- EVOO: THE FUNCTIONAL FOOD
- FOCUS: OLIVE OIL EXPORTS FROM THE EUROPEAN UNION
- WORLD TRADE IN OLIVE OIL AND TABLE OLIVES (AUGUST & SEPTEMBER)



## WELCOME UZBEKISTAN: THE IOC'S 18TH MEMBER



The IOC is the only intergovernmental organisation in the world to bring together olive oil and table olive producing and consuming stakeholders. This places it in a unique position as a forum for authoritative discussion on issues of interest to the olive industry.

Welcome Uzbekistan, the latest member of the IOC.

**GENEVA / 04.09.2021** Uzbekistan has officially been made the 18th member of the International Olive Council as of 31 August 2021.

The news comes directly from the United Nations, the depository of the International Agreement on Olive Oil and Table Olives.

On 9 October 2015, at the United Nations Conference on Trade and Development in Geneva, the International Agreement on Olive Oil and Table Olives 2015 was adopted after negotiation to draw up a successor to the International Agreement 2005.

“With the ratification of the Agreement by Uzbekistan, the country becomes a full member of the International Olive Council sharing the objectives, mission and obligations of this important intergovernmental body, the largest forum on olive growing in the world”, said Abdellatif Ghedira, the Executive Director of the IOC.

The first official appointment will be the next session of the Council of Members in Tbilisi, Georgia, at the end of November 2021. “But first in the coming weeks we will hold a flag-raising ceremony in front of IOC headquarters in Madrid to welcome our Uzbekistani friends and celebrate our future collaboration” Mr Ghedira added.

For more information, click

here: [XIX-49.en.pdf](#)

[AGREEMENT](#)





## **QATAR SHOWS INTEREST IN THE IOC**

**MADRID** / H.E. Abdulla bin Ibrahim Abdulrahman Sultan Al Hamar, the Ambassador of Qatar to Spain, paid a courtesy visit to the headquarters of the International Olive Council, where he was welcomed by Abdellatif Ghedira, the Executive Director of the IOC, and Mounir Fourati, the Head of the External Relations Department.

The Qatari Ambassador expressed his country's keen interest in the IOC's mission and its work and the wish to explore the cooperation opportunities between his country and the Organisation.

Ghedira gave an overview of the mission of the Organisation and its activities and commented on the state of the world olive oil market.

At the end of the visit, photos were taken and the Qatari Ambassador offered a gift to the Executive Director to commemorate this first meeting.

## **OLIVAE 128: WELCOME URUGUAY**



**MONTEVIDEO /** The 128th issue of Olivae, the official magazine of the IOC, will be entirely dedicated to olive growing in Uruguay. The Council of Members approved the decision to spotlight the country at its 112th session and the College of Senior Officials then gave it the go ahead. The magazine, which has been published digitally for several years, is totally free of charge and will be translated into the five official languages of the Organisation: Arabic, French, English, Italian and Spanish. Olivae 128 will be available to the entire olive-growing world from the end of November 2021.

The Executive Secretariat set up an editorial committee in Montevideo, made up of the experts Maria Noel Ackermann, and Leidy Borges Gorga in coordination with Santiago Mastandrea of the Uruguayan Embassy in Madrid, who are coordinating and producing the content. A valuable reference tool, the issue will provide consumers and experts from all over the world with a better understanding of the frontier of olive growing in the southern hemisphere.

The editorial was written by Abdellatif Ghedira, the Executive Director of the IOC. He wrote that Uruguay is 'a strong supporter of the International Agreement on Olive Oil and Table Olives 2015, and sits with conviction and voting rights alongside its fellow members of the International Olive Council'.



Abdellatif Ghedira

The preface was written by Fernando Mattos Costa, the Uruguayan Minister of Livestock, Agriculture and Fisheries, who added 'the main strength of Uruguayan olive oil is its quality. This integrated chain works vertically, applying high quality standards at the productive and industrial level, as well as using the latest technology'.



Fernando Mattos Costa

The magazine will be launched in Tbilisi during the 114th session of the Council of Members in November 2021. A similar ceremony will follow in Montevideo, at a major trade fair dedicated to the Uruguayan olive sector.

You'll be able to find the magazine here <https://www.internationaloliveoil.org/publications/> alongside all other IOC publications, including books, catalogues and encyclopaedia available to download for free. Enjoy.

## THOC BRINGS GREECE CLOSER TO THE IOC

### ELGO-DIMITRA PRESENTS THE THOC2 PROJECT TO THE MINISTER OF RURAL DEVELOPMENT AND FOOD OF GREECE

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**MADRID** / On 6 July 2021, the Minister of Rural Development and Food of Greece, Spilios Livanos, accompanied by the Head of the Prefecture of Crete, Stavros Arnaoutakis, as well as several members of the Cretan congress and stakeholders, visited ELGO-DIMITRA in Chania.

During the short visit to the certified plant nursery, Georgios Koubouris, who oversees the national germplasm bank of Greece, presented the second phase of the True Healthy Olive Cultivars project

(THOC2), the Gen4Olive project, and other activities developed by the ELGO-DIMITRA.

Two weeks later, on 21 July 2021, the two Deputy Ministers of Greece, Ms Fotini Arampatzis and Mr Ioannis Economou, also visited ELGO-DIMITRA, confirming the strong interest and support of the Greek government in the production of certified olive plants.

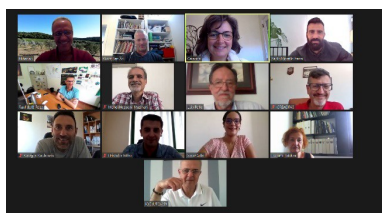
Greece is committed to certifying a plant nursery in the national production of olive seedlings.

Olive variety certification is one of the priority objectives of the THOC2 project. The IOC is developing this project in collaboration with the University of Córdoba for the IOC's network of germplasm banks, which has 23 olive collections in different countries.

The THOC2 project is a collaborative project that aims to authenticate the most representative olive varieties in the world and to make sense of the confusion surrounding varietal denominations. The project began with a list of 192 different varietal denominations. The authenticated varieties from this list will be checked for the pathogens outlined by the European regulations and be kept pathogen free in an international isolation repository, such as mother plants of nuclear rootstock, to produce initial material with varietal and sanitary guarantees.

This vegetal material will be available to the IOC network of germplasm banks to be used as starting vegetal material in their national certification programmes.

## WORLD CATALOGUE OF OLIVE TREE VARIETIES



**MADRID** / The Executive Secretariat held a virtual meeting to discuss the World catalogue of the main genetically authenticated olive tree varieties.

Some of the world's most important experts on varietal cataloguing attended this meeting: Luciana Baldoni, Diego Barranco, Giora Ben- Ari, Bouchaïb Khadari, Mehdi Mazinani, Hristofor Miho, Conception

Muñoz-Diez, Sara Oulbi, Enzo Perri, Raúl de la Rosa, Isabel Trujillo, and the coordinator of the IOC network of germplasm banks, Luis Rallo. Abdelkrim Adi, Catarina Bairrao and Pablo Morello attended from the IOC team.

During the meeting, the group assigned experts to oversee each chapter of the catalogue. They also discussed which varieties to include.

The next meeting will take place in September 2021, where the list of expert contributors will be concluded as well as the list of varieties.

## JORDAN AND THE IOC STRENGTHEN TIES



**Minister of Agriculture and the Executive Director of the IOC launch a workshop.**

**AMMAN** / The Jordanian Minister of Agriculture, Eng. Khaled Al Hnaifat, and the Executive Director of the IOC, Abdellatif Ghedira (both pictured), opened a dialogue workshop entitled “The Jordanian Olive Sector: Reality, Challenges and Opportunities”, which took place at the National Agricultural Research Center (NARC).

This workshop was intended to find solutions and recommendations for the challenges facing the Jordanian olive sector, most importantly the high cost of production, the need to improve and control quality, marketing olive oil on both local and international levels, treating olive mill waste, and legislations governing the olive sector. NARC is always keen to employ scientific research to find solutions to the challenges



facing the olive sector, in cooperation with local and international partners. NARC was recently able to declare that the historical olive cultivar 'Mehras' is one of the oldest olive genotypes in the Mediterranean, by decoding its genetic map.

The workshop was attended by representatives from ministries, universities and private sector institutions.

It is worth mentioning that Jordan has won many awards in international competitions on the quality of Jordanian olive oil, and Jordan is estimated to produce 25 000-35 000 tonnes of olive oil per year, ranking twelfth globally and third in the Arab world.

## THE IOC BACKS JORDANIAN OLIVE OIL WOMEN'S NETWORK

**The network seeks to establish partnerships with the public and private sectors to help achieve its goals and allow women to professionalise the production, dissemination, education and teaching practices related to extra virgin olive oil.**



**SALT, JORDAN** / The Executive Director of the IOC helped launch the new headquarters of the Jordanian Olive Oil Women's Network (JOOWN). The network is to be housed in the Al-Jazzazi mill in Salt, which was established 60 years ago, making it the oldest mill in the city. Yousef Al-Jazzazi, the owner of the mill and one of the pioneers of the olive sector in Jordan, welcomed the Executive Director and thanked him for his visit to Jordan to support the role of women in developing the olive oil industry. The initiative also coincided with the inclusion of the city of Salt on the World Heritage List.



Alongside the Executive Director, the ceremony was attended by the Director of Olives at the Ministry of Agriculture, a representative of the Jordanian press association and Jordanian olive producers, as well as experts from the olive sector, Eng. Jamal Al-Batsh, Dr. Murad Al-Maaytah, Eng. Sameer Sulaiman, members of the network, representatives from the press, audio-visual media and personalities from the local community.

The head of the Arab Olive Oil Women's Network, and the Jordanian Olive Oil Women's Network, Eng. Nehaya Al-Muhaisen, presented an overview of the network as part of the Arab Network, its goals, achievements, plans and initiatives. She also stressed the importance of choosing its headquarters in this mill and of integrating women into the olive oil industry and chain of production, which will in turn improve quality, develop marketing, and increase the per capita consumption of olive oil. She appreciated the role of the IOC, its wise management, and its support for establishing these women's networks in Jordan, the Arab region and elsewhere, and supporting their activities and initiatives.



The Executive Director, Abdellatif Ghedira, expressed his appreciation for providing the Al-Jazzazi mill as a headquarters for the Jordanian Olive Oil Women's Network, and reiterated his drive to develop the olive sector and the importance of women's participation in this process.

The Jordanian Olive Oil Women's Network was established in March 2020 to unite women involved in olive oil. This includes, but is not limited to, producers, farmers, nutritionists, agronomists, tasters, beauticians, industrialists, media professionals, chefs, academics, researchers and all other fields related to olive oil.

The main objective of the network is to spread the culture of extra virgin olive oil among younger generations and all segments of society, to enhance educational activities in schools, universities and associations, and to communicate closely with farms, mills and production companies to learn about the production of extra virgin olive oil and to raise awareness of high quality olive oil.

And in empowering women to achieve these goals, the network hopes to spread awareness and educate consumers on the sensory evaluation of olive oil as a cornerstone of the Mediterranean diet. Around the world, people are trying to change how we think about and consume food, and the network hopes to encourage more people to introduce olive oil in their diet.

During the celebration, members of the network presented their fields, achievements and the impact they

hoped to have on society. A tasting session was then held for the Jordanian experts in the sensory evaluation of olive oil and members of the network to sample the extra virgin olive oil produced in the Al-Jazzazi mill.

The network recently completed the institutional steps of its strategic and executive plan by holding specialised courses on women's empowerment in the presence of international experts specialized in extra virgin olive oil. They covered the sensory evaluation of olive oil, marketing, e-marketing, packaging, project management, entrepreneurship and various topics in human development.

The network also implemented several initiatives to promote olive oil, centred on the following: the grand- parents' treasure as treasure for the grandchildren; a cup of oil for every home; check your oil before you bring it home; and sensory evaluation for children.



For more information, click here: [PR Jordanian Women Olive Oil's Network](#).

## THE IOC'S BOOK OF GERmplasm BANKS



**CÓRDOBA** / Collaboration between the Olive Growing, Olive Oil Technology and Environment Unit and the

University of Cordoba is paving the way to protecting the sector and preventing the spread of non-con- forming cultivars and devastating diseases in international trade.

Cataloguing the world's existing olive cultivars has been an ongoing challenge since the Greco-Roman times. Today, all olive-growing countries recognise the importance of cataloguing their national culti- vars. However, breeding has changed dramatically in the last 50 years, and without an official catalogue, cultivars are sometimes given the wrong denominations.



Cataloguing the world's existing olive cultivars has been an ongoing challenge since the Greco-Roman times. Today, all olive-growing countries recognise the importance of cataloguing their national cultivars. However, breeding has changed dramatically in the last 50 years, and without an official catalogue, cultivars are sometimes giv- en the wrong denominations.

Therefore, the production of plants that are true to type and free from pests and diseases according to the European and Mediterranean Plant Protection Organisation protocol has become mandatory for the olive sector. To address the issue, several countries are revising their protocols for plant certification. The IOC's network of germplasm banks will require healthy and type-compliant plant material to be ex- changed between member banks.

Present and future seminars of the IOC network aim to discuss and draw up agreements on olive and culti- var identification protocols.



UNIVERSIDAD D CORDOBA

In a first step, the True Healthy Olive Cultivars (THOC) project, a joint project of the IOC and the University of Córdoba, will carry out the authentication and sanitisation of the 101 most propagated cultivars in olive growing countries. The plant material of these 101 cultivars will be available to all germplasm banks upon request, according to the protocol established by the IOC.



The book that we present to you is a synthesis of the work of an important seminar that had several objectives: to review the status of the IOC network banks; to define and adopt a protocol for managing and cataloguing the olive cultivars of the IOC network; to present the status of the THOC project and its planned activities; and to propose new joint activities.

Download the book for free here: <https://www.internationaloliveoil.org/wp-content/uploads/2021/08/AN-NEXE-1-A-BOOK-OF-THE-IOC-NETWORK-OF-GERMPLASM-BANKS-Completa.pdf>

## HEALTH NOTES FREE-OF-CHARGE ON IOC WEBSITE



**MADRID** / Our research never stops, revealing more and more about the properties of olive oil. Because this body of knowledge is growing constantly and we have to keep with the times, we offer you the opportunity to download this publication for free on the IOC's website.

A lot has been written and said about the nutritional properties and health benefits of olive oil and, though new research acknowledges and confirms its good points, much ground has yet to be explored. Olive oil is the main source of fat in the Mediterranean

diet, a diet whose health benefits have always been known to the Mediterranean peoples.

A host of studies in recent years have demonstrated that this diet, which equates with a particular lifestyle, is healthy, balanced and good for everyone. And, of course, the olive tree is part and parcel of the history of the Mediterranean peoples.

It is therefore a pleasure for the IOC to present this publication: "Olive Oil Health Notes" in which our chief aim is to provide simple, up-to-date information on the health benefits of olive oil. The book is free of charge and available to download from the IOC's digital library. You need only to go on the front page of

the IOC website; click News, then choose publications, digital edition and follow the instructions; or, simply click on this link: <https://www.internationaloliveoil.org/product/olive-oil-health-notes/>.



It is hard to discuss certain subjects in terms that are easy to understand for the general public while remaining engaging for health professionals, but we hope we have taken a big step in doing so and that this publication is pleasant reading for everyone.

To download our other publications free of charge, go to: <https://www.internationaloliveoil.org/product-category/digital-edition/>.

## EVOO: A PERFECT LINE OF DEFENSE

**MADRID** / Olive oil consumption can prevent non-communicable diseases and covid-19. Recent studies have indicated that phytochemicals in olive oil may act against SARS-CoV-2.



This week, we bring to you a review on the health benefits of olive oil consumption on non-communicable diseases and covid-19. Researchers explain how some major bioactive compounds in olives, such as hydroxytyrosol, oleocanthal, oleuropein, and monounsaturated fatty acids (MUFAs), have antioxidant, anti-microbial, and antiproliferative qualities that provide cardiovascular and cancer protection. Moreover, this review explores in depth the different mechanisms through which olive oil polyphenols prevent inflammation (a major component of several non-communicable diseases) and induce apoptosis in cancer cells. Interestingly, the authors hypothesise that secondary metabolites of olive oil, specifically oleic acid and oleuropein, could help combat covid-19 infection by modifying the structure of SARS-CoV-2 binding proteins, thus hindering the virus' ability to enter the host cell.

More information on the study can be found here: <https://pubmed.ncbi.nlm.nih.gov/33845735/>. For more general medical information about extra virgin olive oil and health, click here: <https://meddietolivehealth.com/news-by-topic/>.



### OLIVE OIL AND THE PLANT-FORWARD KITCHEN.

Inspiration from the Mediterranean Diet for Contemporary Cooking

[Learn more](https://www.plantforwardkitchen.org/olive-oil-and-the-plant-forward-kitchen) about this collaboration between the IOC and the Culinary Institute of America to advance healthy, sustainable, and delicious food choices – with a special focus on technical training and menu innovation for chefs. More information here: <https://www.plantforwardkitchen.org/olive-oil-and-the-plant-forward-kitchen>.

## EVOO AND SKIN



**MADRID** / Ageing leads to gradual structural and functional skin damage. Oleic acid plays a major role in counteracting continuous oxidation.

Skin tissue goes through several changes. For example, the inner and outer layers of the skin (dermis and epidermis) grow thinner, elasticity is lost, the area joining the dermis to the epidermis becomes less cushioned, fibrosis occurs with the accumulation of collagen and the tissue is less able to fight against and repair damage.

External factors, such as the sun's rays, speed up ageing by generating free radicals. Though cells are equipped with mechanisms that neutralise their action, it is possible to reduce cell damage by using inhibitors that lower the risk. One such natural inhibitor is extra virgin olive oil, whose lipid profile is very similar to that of human skin.

On top of polyphenols, olive oil has a large proportion of vitamins A, D and K, as well as vitamin E, the main source of protection against the free radicals that oxidise cells. This makes it a good aid in specific therapies to treat skin disorders such as acne, psoriasis and seborrheic eczemas.

It has also been suggested that because of its pronounced antioxidant effect, olive oil could play a choice part in preventing continuous oxidation, one of the processes that influences the development of certain types of skin cancer. Vitamin E studies are well advanced, but these kinds of observations take time. However, the theory is that oleic acid plays a major part in counteracting continuous oxidation.

Further information can be found in our book, 'Olive Oil Health Notes'. Download it for free here: [https:// www.internationaloliveoil.org/product/olive-oil-health-notes/](https://www.internationaloliveoil.org/product/olive-oil-health-notes/)

## EVOO AND BLOOD PRESSURE

**MADRID** / Various research studies have reported a close relationship between diet and blood pressure. Certain foods can raise blood pressure besides influencing body weight.

High blood pressure is known as arterial hypertension and is thought to occur when blood pressure readings are constantly over 140/90 mmHg. High blood pressure is one of the main coronary risk factors in developing arteriosclerosis. Along with high blood cholesterol, smoking, obesity and diabetes, it is one of the main health problems of the developed world. Like other risk factors, lifestyle can contribute to high blood pressure.

One in every four adults is hypertensive. This increases the risk of early death because of the damage to the body's arteries, especially the arteries that supply blood to the heart, kidneys, brain and eyes.

It has not yet been clearly established what elements of the Mediterranean diet are responsible for its effects in reducing blood pressure. It has been demonstrated, however, that including extra virgin olive oil in your diet has a clear lowering effect on blood pressure, even with this is the only change made. Regular consumption of extra virgin olive oil decreases both systolic (maximum) and diastolic (minimum) blood pressure.

Recent evidence showed that consuming olive oil reduces the daily dose of drugs needed to control blood pressure in hypertensive patients, possibly because of a reduction in nitric acid caused by polyphenols.

More information at the link below, and you can also download this book for free from the IOC website: <https://www.internationaloliveoil.org/product/olive-oil-health-notes/>

## OLIVE OIL, PREGNANCY AND CHILDHOOD



**MADRID** / Olive oil plays a key role in foetal development during pregnancy and a shortage may have a negative effect on the baby's development.

It has been demonstrated that the post-natal development of babies of mothers who consumed olive oil



when pregnant is better in terms of height, weight, behaviour and psychomotor reflexes.

A foetus needs vitamin E to grow. A new-born baby also needs a store of vitamin E to fight against the oxidative stress caused on entering an oxygen atmosphere. Although not very abundant in olive oil, it is present in sufficient quantity thanks to the resistance of olive oil to oxidation.

So, both the amount and the type of food consumed in the diet during pregnancy play a key role in the metabolic adaptations that occur in the mother and in her functional relationship with the foetus.

More information at the link below, and you can also download this book for free from the IOC website: <https://www.internationaloliveoil.org/product/olive-oil-health-notes/>

## EXTRA VIRGIN OLIVE OIL: A PERFECT ANTIOXIDANT

**MADRID** / The aim of this study was to explore the relationship between adherence to the MD and the risk of skin cancer, including melanomas, basal cell carcinomas (BCCs), and squamous cell carcinomas (SCCs).

The Mediterranean diet and skin cancer: a prospective cohort study in which French women were given an antioxidant-rich diet to prevent cancer. In France, a higher adherence to the Mediterranean diet, calculated using a nine-unit dietary score that evaluates intake of fruit, vegetables, legumes, cereals, olive oil, fish, dairy products, meat products, and alcohol, was associated with a lower risk of skin cancer in women, particularly melanoma and basal cell carcinomas.

Further evidence regarding cancer prevention from the prospective Netherlands Cohort Study (NLCS), showed an overall risk reduction of colorectal cancer associated with higher adherence to a Mediterranean diet. However, this association was not further confirmed by cancer subsites (colon, proximal colon, distal colon, and rectum).

More information here:

- <https://pubmed.ncbi.nlm.nih.gov/31380561/>
- <https://link.springer.com/article/10.1007/s10654-019-00549-8>

## EVOO: THE FUNCTIONAL FOOD

**MADRID** / Production and storage mechanisms are important in the composition of extra virgin olive oil. There is evidence that, taken as a whole, extra virgin olive oil is a functional food with a healthy profile and its phenolic component, as well as the tocopherols and the monounsaturated fatty acid fraction (oleic

acid), contribute in different ways and act on different molecular targets.

Although there is a clear vision of extra virgin olive oil as a functional food, the effect of each of its main constituents (polyphenols, vitamin E and oleic acid) is not so clear. Behind this lack of consensus are differences in production and storage processes, which can influence the useful life of olive oil, both in terms of chemical composition, mainly related to health compounds, and in sensory quality. This is the reason why great efforts are being made to optimise the production and storage conditions of a food which, as a whole, has demonstrated so many benefits for health.

Source: Lorenzo F, Sandra D, Vincenzo C, Angela Z, Isabella T, Francesca V, Lara T. The Nutraceutical Value of Olive Oil and Its Bioactive Constituents on the Cardiovascular System. Focusing on Main Strategies to Slow Down Its Quality Decay during Production and Storage. *Nutrients*. 2019 Aug 21;11(9).

Further information are available on this link <https://meddietolivehealth.com/news-by-topic/>.

# THE WORLD OF OLIVE OIL AND TABLE OLIVES

By Economic and Promotion Unit - Economic Studies and Statistics Department

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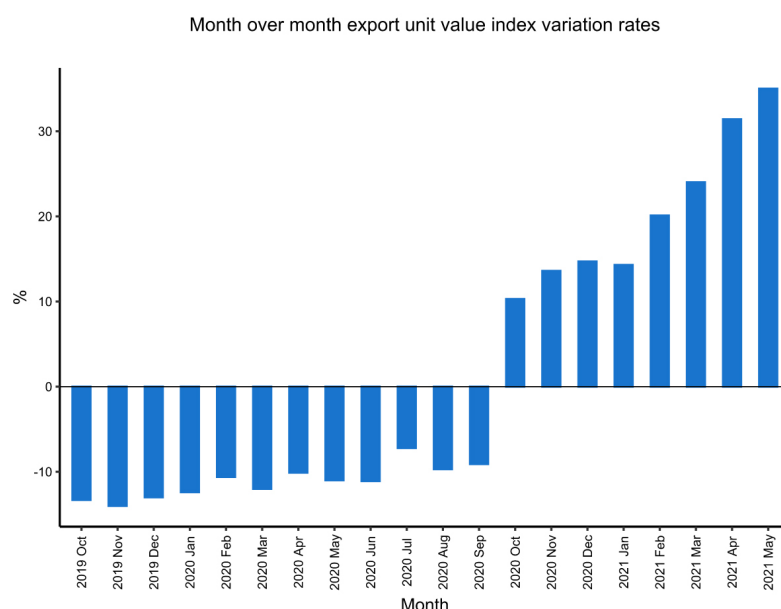


## FOCUS: OLIVE OIL EXPORTS FROM THE EUROPEAN UNION

According to IOC estimates<sup>1</sup>, the EU exported 820 663 tonnes of olive oil in the 2019/2020 crop year, with an estimated value of €2.6932 billion (+15.8% and -0.1%, respectively, compared to the previous crop year).

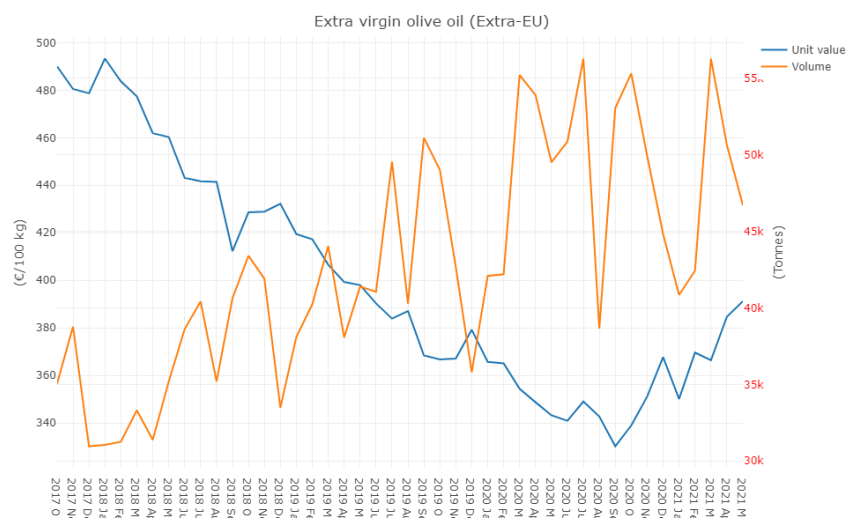
In May of the 2020/2021 crop year, the unit value index for extra-EU exports stood at 84.9 (+35.2% compared to the same period the previous crop year, or +2% compared to the previous month).

<sup>1</sup> Los Provisional data. Crop year is understood as the period from 1 October of year t to 30 September of year t+1. Data for January and February 2021 for the United Kingdom were not available. Trade value at free on board (FOB) rate. Export volume in tonnes, 1t = 1000kg = 1Mg. The export unit value index is based on the Paasche chain index method. The unit value is calculated as (value)/quantity. Harmonised System Codes: olive oil = 15091020 + 15091010 + 15091080 + 15099000. Sources: Own elaboration based on data from the European Commission; EUROSTAT; Spanish Ministry of Agriculture, Fisheries and Food; data provided by member countries.



Graph 1 - Changes in the export unit value index (year-on-year rate of change).

The unit value of extra-EU exports in May stood at 363€/100kg (+13.3% compared to the same period the previous crop year, or +1.5% compared to the previous month). The volume of exports stood at 69 120.3 t (-5.2% compared to the same period the previous crop year, or -5.1% compared to the previous month) with an estimated value of €250.9 million.



Graph 2 - Unit value and volume of extra-EU exports of olive oil.



May EU exports went mainly to the United States (-16.2%), Brazil (+51.6%), Japan (+0.6%), Canada (-19.6%), Australia (-46%), China (-7.1%), Republic of Korea (+48.3%), Russian Federation (+26.4%) and the United Kingdom (-24.7%), compared to the same period the previous crop year.

PERIOD	AUSTRALIA	BRAZIL	CANADA	CHINA	JAPAN	KOREA (REPUBLIC OF)	UNITED KINGDOM	RUSSIAN FEDERATION	UNITED STATES	EXTRA-EU..
2019 Oct	2774.3	10480.7	3116.7	7185.8	6384.8	1579.4	6767.8	1776.8	14423.8	68856.2
2019 Nov	2304.3	8005.4	2672.4	4984.5	5301.1	964.0	4734.4	1228.0	18393.2	60432.9
2019 Dec	2456.5	5963.6	1975.0	2022.9	4643.7	1261.9	3932.6	1334.2	17791.7	52395.9
2020 Jan	2357.5	10095.3	2844.8	2455.9	5749.9	1325.3	4577.5	916.9	16126.8	58129.6
2020 Feb	2334.2	9258.9	2893.0	1823.7	5772.3	1072.1	4489.7	1288.4	17261.0	58295.9
2020 Mar	4109.0	8518.1	3238.5	3065.9	5603.7	935.1	6252.4	1319.2	30612.0	78387.1
2020 Apr	4600.7	6019.3	4423.5	4513.3	7005.7	1179.9	8855.1	1799.7	25002.1	79562.3
2020 May	3785.8	3766.8	3067.8	4059.7	5406.2	1220.8	7696.4	1487.2	30455.9	72884.6
2020 Jun	2325.2	6798.2	2828.9	3393.2	6006.5	1656.7	10449.0	1085.7	29305.6	77728.6
2020 Jul	2830.8	7381.3	2863.3	5842.8	5400.2	1592.2	8214.3	1569.3	28745.3	79979.5
2020 Aug	2756.0	7097.6	3012.4	2791.1	4922.0	1120.6	3486.8	1457.7	18426.7	57606.5
2020 Sep	3408.6	10298.3	3185.8	4088.6	5643.1	1710.4	5289.4	1690.0	25374.5	76236.6
2020 Oct	2121.1	10422.0	2983.3	4459.0	5273.5	1397.7	6867.1	2163.5	25727.3	77297.7
2020 Nov	2885.5	9948.7	2635.0	4029.7	2934.7	1154.6	9975.9	1858.9	23794.7	72851.8
2020 Dec	2880.2	6802.1	3134.2	1874.9	3942.7	1002.5	7227.4	1314.7	23019.9	64153.1
2021 Jan	2408.5	7239.2	1900.0	1684.2	4217.6	1720.3	0.0	1394.8	24023.3	56051.8
2021 Feb	2645.5	7199.7	3061.2	2375.2	4442.4	2048.3	0.0	1375.8	21395.1	59570.0
2021 Mar	3447.6	7635.5	4698.2	4019.1	5119.8	2400.9	5820.4	1373.1	29039.7	79584.9
2021 Apr	2809.1	5528.6	3313.9	3306.1	5736.2	2241.8	5257.1	1524.9	26714.8	72838.5
2021 May	2046.0	5710.2	2465.3	3770.1	5439.5	1810.5	5795.2	1879.1	25507.6	69120.3

Table 1 – Volume of extra-EU exports by country (tonnes).

<https://www.internationaloliveoil.org/what-we-do/economic-affairs-promotion-unit/#prices>

## 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 eight months of the current crop year (October 2020-May 2021). Imports rose by 20% in Russia, 14% in Australia, 12% in Canada, 11% in the US, 2% in Brazil and 1% in China compared to the same period the previous crop year. However, imports fell by 16% in Japan.

In the first eight months of the 2020/21 crop year, intra-EU acquisitions rose by 4% and extra-EU imports fell by 17% compared to the same period the previous crop year.

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	4931.3
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	2220.1
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	14900.6
Intra-EU	102199.1	98528.6	100322.8	104971.3	115451.0	119103.8	98686.6	96943.8
Total	180976.3	179494.7	169448.3	195837.4	194816.3	206552.4	166805.9	180682.0

OLIVE OIL IMPORTS (INCLUDING OLIVE POMACE OIL) (T)								
Country	FEB 20	FEB 21	MAR 20	MAR 21	APR 20	APR 21	MAY 20	MAY 21
Australia	2375.6	3708.4	2633.4	2840.9	2800.3	4202.0	4259.8	3614.2
Brazil	8860.8	7230.1	11911.3	9490.6	9276.8	7354.8	8037.8	8858.7
Canada	3222.5	3541.5	5877.1	4686.8	5477.6	4620.7	7404.6	8360.7
China	3542.4	1974.5	2780.2	3264.2	2549.1	3204.7	4602.8	4645.5
Japan	5125.7	3687.6	6332.9	5915.0	6473.0	4888.5	5507.6	4429.1
Russia	2122.7	2764.4	2935.8	2392.6	3061.1	3117.2	3066.7	3540.5
USA	29002.5	22794.7	32358.3	29599.8	37219.0	41050.3	39718.1	41981.5
Extra-EU	21780.4	17754.0	38069.5	20302.2	32500.7	21270.8	31308.2	15448.7
Intra-EU	107469.2	119629.3	112017.9	122183.2	102593.2	95490.3	93260.6	109237.9
Total	181285.4	183084.4	211567.8	200675.3	200772.0	185199.3	195238.0	200116.7

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

The table below shows trade in table olives in the first nine months of the 2020/21 crop year<sup>2</sup> (September 2020-May 2021). Imports grew by 31% in Australia, 18% in Canada and 14% in Brazil compared to the same period the previous crop year. However, imports fell by 7% in the US.

In the first nine months of the 2020/21 crop year, intra-EU acquisitions fell by 6% and extra-EU imports rose by 5% compared to the same period the previous crop year.

TABLE OLIVE IMPORTS (T)									
Country	SEP 19	SEP 20	OCT 19	OCT 20	NOV 19	NOV 20	DEC 19	DEC 20	JAN 20
Australia	1177.7	1590.2	1187.7	1470.6	1606.4	1671.5	1315.2	2141.9	1488.0
Brazil	9869.7	14702.7	12570.2	17012.7	13466.6	14990.8	11834.1	14363.3	9248.7
Canada	2310.2	4139.0	2934.7	3671.0	2863.4	4088.8	3192.4	3140.7	2594.0
USA	14579.7	8942.1	14945.7	11341.4	13593.2	13197.0	11738.4	11828.2	10062.5
Extra-EU	6993.8	8372.4	8276.1	10867.0	9150.1	10492.1	9325.1	10589.1	9118.0
Intra-EU	26166.8	29487.6	38698.8	29041.7	31792.5	29070.6	33542.1	24908.9	23754.8
Total	62000.9	67232.9	80537.5	73404.4	74518.7	73510.8	66565.9	66972.1	58491.0

TABLE OLIVE IMPORTS (T)									
Country	JAN 21	FEB 20	FEB 21	MAR 20	MAR 21	APR 20	APR 21	MAY 20	MAY 21
Australia	1538.6	1164.9	2028.3	1313.1	1353.1	1189.3	1645.5	1272.0	1876.8
Brazil	9531.1	9559.4	9704.5	9705.8	9113.9	7022.8	8573.7	8040.0	6504.8
Canada	3072.5	2050.4	2375.5	3172.0	3133.8	2659.9	2513.0	3267.6	3372.1
USA	11664.8	9311.0	8397.8	12787.5	12571.5	11315.2	9505.0	111903.6	14908.1
Extra-EU	8569.6	8639.8	7817.1	12933.8	11835.2	11125.5	10805.4	9423.8	9871.0
Intra-EU	20449.3	25640.3	23213.3	30347.3	31384.0	23765.1	27635.8	24680.8	27311.3
Total	54825.9	55940.8	53536.5	71395.5	69391.4	55317.7	60678.4	57003.7	63844.0

<sup>2</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.

## II. PRODUCER PRICES - OLIVE OILS

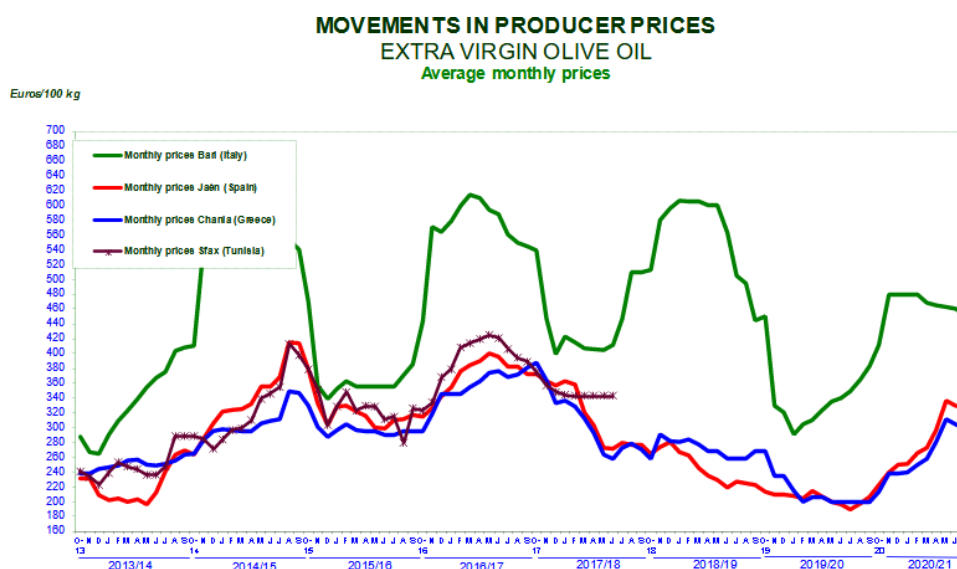
Monthly price movements for extra virgin olive oil and refined olive oil are shown in graphs 1 and 2.

**Extra virgin olive oil** – Producer prices in Spain from 2 to 8 August 2021 stood at €3.20/kg, a 63.9% rise on the same period the previous crop year.

**Italy** – Prices in Italy from 2 to 8 August 2021 stood at €4.40/kg, a 20.5% rise on the same period the previous crop year.

**Greece** – Prices in Greece from 26 July to 1 August 2021 stood at €2.85/kg, a 42.5% rise on 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..

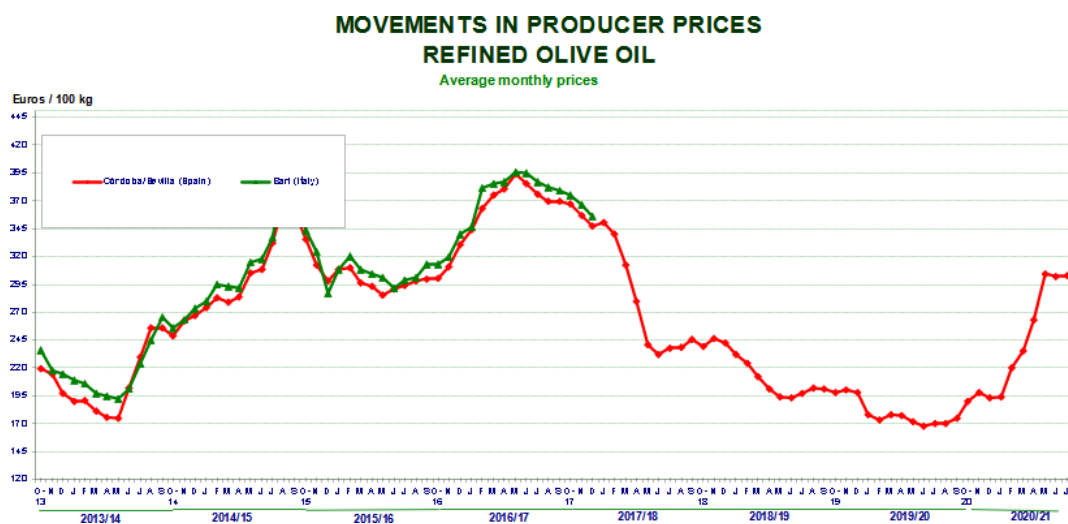


Graph 1

**Refined olive oil:** Producer prices in Spain stood at €2.98/kg from 2 to 8 August 2021, which indicates an increase of 74.7% compared to the same period the previous crop year. Data for Italy in this category have

not been available since the end of December 2017 when they had increased by 4% to €3.56/kg.

The difference between the price of extra virgin olive oil (€3.20/kg) and refined olive oil (€2.98/kg) in Spain was €0.22/kg. In Italy, the difference was €0.43/kg in December 2017.



Graph 2

<https://www.internationaloliveoil.org/what-we-do/economic-affairs-promotion-unit/#prices>





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