QUESTIONS AND ANSWERS REFERENCE: CO/2021-14

ANSWER TO QUESTIONS TENDER CO/2021-14: Procurement of the services of a company to assess the proficiency of physico-chemical and sensory testing laboratories and/or methods of analysis, for assistance and training, the agreement for monitoring the quality and authenticity of the olive oils and olive-pomace oils sold on import markets, sample management and technical assistance.

1.

Question:

• Part one: Breakdown of the cost of services under items 1, 2 and 3 (below): Item 1. Budget including supply of sample oils, preparation, homogeneity and stability testing, random or batch coding, under the conditions established by the ES, and shipment of the samples to the participants (first phase of the collaborative trials).

Please confirm that INDICATIVELY we have to consider:

1 analytical PT for year 2022 dedicated to 170 Labs that should receive

2 sensory-analysis PTs for year 2022 dedicated to 140 Labs. For any tournament each Lab should receive 5 oil bottles @500ml for - EVO, V, C, L and a replicate (more or less 350 liters for each panel).-->700 liters/year

Answer:

At this stage we are unable to make an exact estimate of the number of participants in the 2022 trial. As an indication, in the 2021 trial we included ten new physico-chemical laboratories and 16 new sensory analysis laboratories on the list, for a total of 143 physico-chemical and 118 sensory analysis laboratories.

For the physico-chemical proficiency test, each laboratory should receive 250 mL of between one to four samples according to the type of recognition requested.

For the two sensory analysis trial, each laboratory should receive ten bottles of 500 mL of different virgin olive oils (including extra virgin, virgin, ordinary and lampante). There are replicate samples in both trials.

2.

Question

• 3.5. International ring tests for the validation of analytical methods and statistical treatment of their results

Considering that in these ring test you evaluate 5 test in 2022, the samples that should be sent to these 10-20 Labs are produced and provided by us? How many bottles do you

plan for each ring test? 5x500ml as for sensory PT? Are these ring test for sensory methods or also for chemicals? Additional samples, different from the 3 annual PTs?

Answer

The maximum number of the ring test is 5 per year for both the sensory and physicochemical methods. As mentioned in the specification document, the company awarded the contract will have to attend the collaborative tests throughout the year, both for the supply of oils and for the statistical study and reporting. The number of samples vary depending on the test with an average of five samples for each ring test and these are different from the proficiency tests.

3.

Question

Item 3. Budget including the development of an evaluation and compliance system according to the requirements of the IOC and the protocol and monitoring of the system of recognition of physico-chemical and/or organoleptic analysis laboratories as well as international ring tests.

Is this evaluation and compliance system available or it should be designed in year 2022? Have you got a protocol about it?

Answer

The protocol should be designed by the company contracted for the next year.

4.

Question

Part two: cost of services under item 4 (below):

Item 4. Budget to include the services of accompanying and training programmes for physico-chemical and sensory analysis laboratories as well as those carried out by them. Does it means it is necessary to organize training programmes for these Labs? How many training programme are usually organized per year? Are these in presence or by web? Which kind of services are these? Secretary? Sample distribution? Could you kindly detail?

Answer

It is not necessary to organise training programmes for physico-chemical and sensory analysis laboratories.

The services of this item are detailed in the specification document (points 3.2 and 3.4):

- 3.2. Accompanying and training programme for physico-chemical analysis laboratories
- 3.4. Accompaniment and training programme for sensory laboratories

5.

Question

Part three: cost of services under item 5 (below):

Item 5. Budget including the services to be performed under the agreement on the control of the quality and authenticity of olive oils and olive-pomace oils sold on import markets, to be borne by the associations signatory to the Agreement.

Are these consultant technical services provided by our technical Reference? Does this service require sample shipment or dedicated preparation?

Answer:

This quality control service requires reception, preparation and shipment of samples facilitated by the signatory associations to laboratories recognised by the IOC for chemical and organoleptic analysis as detailed in point 3.6 of the specification document.

6.

Question

Part four: cost of services under item 6 (below):

Item 6. Budget to produce samples with certified reference values.

Does it mean that we should provide a research and development activity for dedicated natutal oil Certified Reference Material? Or do you consider that the oil samples distributed for official panel should be Certified as Reference Material? Do you specifically require ISO 17034 Accreditation? Is it correct a prevision of about 300 liters in 500ml bottles?

Answer

This item includes the provision of defect samples with certified reference values as detailed in point 3.7 of the specification document. These samples are used to train panels and for organoleptic assessment courses. The company selected will issue a report and the conclusions of the panels' results (minimum of 20 panels recognised by the IOC), as well as the certificates for each sample. We don't require ISO 17034 accreditation, however the company should prove its experience in the elaboration of defect samples with certified reference values. The method used is the method for the organoleptic assessment of virgin olive oil (current version of the document COI/T.20/Doc. No 15). The number of referenced samples will be three every year (100 L of each sample in 500 mL bottles, with a total of 300 litres).

Ouestion

Part five: Breakdown of the cost of services under items 7 and 8 (below):

Item 7. Budget including sample management for the workshop, for training and dissemination and technical assistance services.

The budget for this item will be divided into three equal parts, as the services covered by this item will be carried out each month of the year from January onwards.

For this quote should we consider our personnel cost and also production cost? Correct?

Answer

For this quote, consider only the staff who provide technical assistance services to the IOC and the cost of sample management for the workshop, for training and for dissemination as detailed in points 3.8 and 3.10.

8.

Ouestion

You write:

The company awarded the contract will collaborate with the IOC in the management of an annual harmonisation workshop for IOC-recognised panels, by acquiring and sending samples to the participating panels, as well as collaborating on the administrative management of the workshop.

The number of participants and shipments will vary between 100 and 120 panels from different countries with a maximum of 25 references of different olive oils per shipment and in maximum containers of 125 ml for each reference.

The company awarded the contract will purchase, prepare and/or package the necessary oils, send them to the various laboratories, generate and manage the accompanying documentation and certificates, and manage communications with the recipients

Are we talking of sensory analysis or chemical one? Who should identify these 25 references of different oils? COI? Should we consider 125ml X 25ref x120panels= more or less 375-380 liters?

Answer:

The IOC organises a workshop for the harmonisation of IOC recognised panels (sensory analysis) every year. The contracted company will collaborate with the ES to identify the 25 references.

Each year, there may be variations in the number of participating panels. The total volume of samples sent to panels is roughly between 320 and 380 litres.