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2022: WELCOME TO JORDAN

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New Chair Jordan and the Executive Secretariat get to work



Madrid – The first official meeting between the Executive Secretariat and the Jordanian delegation was held to define the calendar for 2022. A memorandum of understanding will be drawn up to set the terms of cooperation.

Among this year's events will have the raising of the flag of Uzbekistan, the 18th and most recent member of the IOC, on the square in front of the headquarters building. Another ceremony will also take place for outgoing Chair **George Svanidze** of Georgia to handover the position to incoming Chair **H.E. Eng. Khaled Musa Al-Henefat** of Jordan, who assumed the role on 1 January 2022.

The Executive Secretariat and the Jordanian teams, led by Executive Director **Abdellatif Ghedira** and Minister Henefat respectively, are already hard at work on preparations for the 115th session of the Council of Members.

The first session of 2022 will most likely be held in Amman on 8 June. It will be preceded by the 58th meeting of the Advisory Committee on 7 June, followed by an international press event on 9 June. The week before, the Administrative and Financial Affairs, Economics and Promotion,



Observatory and IT System, Technology, Training and Environment and Standardisation and Research Committees will meet to discuss operational activities.

In the meantime, the editorial board of OLIVAE, an ever-fascinating editorial project that challenges the best professionals of the sector from around the world, will be set up in Amman. The 129th issue will be dedicated to olive growing in Jordan. More news to follow.



Tunisian Minister pays courtesy visit to IOC headquarters



Madrid – Mr **Mohamed Moez Belhassine**, Minister of Tourism and Handicrafts of Tunisia, paid a courtesy visit to the Executive Director, **Abdellatif Ghedira**, on 18 January 2021.

The Tunisian Minister was accompanied by Ms **Fatma Omrani Chargui**, Tunisian Ambassador to Spain, and her staff, as well as by a delegation of senior officials from the Tunisian Ministry of Tourism and Handicrafts and the National Tourist Office of Tunisia. The delegation was welcomed by the Executive Director and the Tunisian officials of the Organisation.

Discussions focused on the different activities implemented by the IOC, as well as on the concept of the "Olive Route", which is of interest to several IOC member countries and which integrates tourism into the olive growing world.

At the end of the meeting, souvenir photos were taken and gifts were exchanged. The Minister then wrote a few words in the IOC guestbook to commemorate the visit.

Both delegations left the IOC headquarters to visit the Fundación Santander and admire its orchard of thousand-year-old olive trees. Following the visit, the Executive Director invited the Tunisian delegation to lunch.

PAKISTAN TO JOIN THE IOC



Madrid – It is becoming increasingly likely that Pakistan will become the 19th member of the IOC. A delegation of senior officials and directors from the Pakistani Government visited IOC headquarters in Madrid today. They were welcomed by Executive Director **Abdellatif Ghedira**, who was accompanied by his two Deputy Executive Directors, **Jaime Lillo** and **Mustafa Sepetçi**, and the heads of the different Operational Units: Standardisation and Research; Economics, Statistics and Promotion; Technical, Training and Environment; External Relations; Observatory and Information Systems; and the Director's Secretariat.



The meeting was an opportunity to revisit the stages of this collaboration which began last year, with a first visit in March 2021 followed by a webinar between the two parties on 27 May. The rapprochement continued in November with a visit to the country, at the invitation of the Pakistani authorities and private sector. The Executive Director and the Head of the External Relations Department, **Mounir Fourati**, were welcomed by H.E. the Federal Minister of Agriculture at his residence.

The meeting provided an opportunity to brief stakeholders in the Pakistani administration on how to join the IOC and the benefits and advantages of IOC membership, including access to expertise and technical assistance, standardisation, subsidies and promotional programmes to support its olive sector.

Everything seems to be leaning towards a new and important accession to the International Agreement on Olive Oil and Table Olives 2015, which could be formalised this year in accordance with the procedures of the Agreement, whose depositary is the United Nations office.

More information on Pakistan and the IOC can be found in the articles below:

- <https://www.internationaloliveoil.org/pakistan-moves-closer-to-the-ioc/>
- <https://www.internationaloliveoil.org/pakistani-research-pushes-for-ioc-membership/>
- <https://www.internationaloliveoil.org/first-results-of-the-ioc-mission-to-pakistan/>
- <https://www.internationaloliveoil.org/mission-of-the-executive-director-to-pakistan/>
- <https://www.internationaloliveoil.org/ioc-mission-in-pakistan/>
- <https://www.internationaloliveoil.org/positive-outcome-of-ioc-mission-to-pakistan/>
- <https://www.internationaloliveoil.org/visit-of-the-ambassador-of-pakistan-to-the-headquarters-of-the-international-olive-council/>

List of the Pakistani delegation: <https://www.internationaloliveoil.org/wp-content/uploads/2022/02/List-of-Pakistani-Delegation-to-IOC-on-08-02-2022.pdf>



The new representative of the Arab League visits the IOC



Madrid – On Monday 20 December 2021, H.E. Mr **Malek Twal**, representative of the League of Arab States mission in Madrid, paid a courtesy visit to IOC Executive Director **Abdellatif Ghedira**. The Head of the IOC External Relations Department, **Mounir Fourati**, also took part in the meeting.

Mr Ghedira congratulated his guest on his recent appointment in Madrid and wished him every success in his mission. He also gave him an overview of the IOC's mission for the development of the olive sector, as well as the activities undertaken by the different units of the Executive Secretariat.

Several points of discussion were addressed, including the importance of the establishment of the Arab Olive Office, which will be very useful for the Organisation. The Executive Director referred to the draft of a standard for edible olive oils and olive-pomace oils submitted by the Gulf Economic Council (GEC) to the World Trade Organization, indicating that this regulation could be a source of confusion in international trade. He asked his guest to consider convening a meeting with the representatives of the GEC to explain the IOC Executive Secretariat's position and to offer the IOC's expertise in this matter.

The representative of the Arab League undertook to provide assistance on all the issues discussed, including the last point. At the end of the meeting, souvenir photos were taken to commemorate the meeting.



NEW HEAD OF THE TECHNICAL UNIT

Madrid – On 16 January 2022, **Lhassane Sikaoui**, from Morocco, joined the IOC as the new Head of the Olive Growing, Olive Oil Technology and Environment Unit. Sikaoui, an agronomist specialised in olive growing and olive oil technology, has extensive experience in the olive sector. His previous roles include Head of the Regional Centre for Agronomic Research of Marrakech (INRA Marrakech); coordinator of the research unit for plant improvement and quality; national coordinator of the research programme at INRA

Marrakech; and coordinator of several research and development projects. He has also participated in several olive working groups at both national and international levels.

Sikaoui's team is constituted by the Head of the Technical Cooperation and Training Department, Catarina Bairrao Balula, and the Head of the Olive Oil Technology and Environment Department, Pablo Morello Parra.



Known for his patience, perseverance, dedication and kindness, Sikaoui will lead the team for the next four years. Together, they will pursue the expansion of the identification, authentication, conservation and use of the genetic resources of the olive tree; deepen the study of olive tree behaviour in the face of climate

change and its role as mitigator; promote the reuse of the by-products of the olive industry; and strengthen the role of the IOC as a forum of excellence in olive growing and olive oil technology.

The organoleptic assessment of virgin olive oil

Jaén (Spain) – The 18th edition of the specialisation course on the organoleptic assessment of virgin olive oil, which was part of the 2021 programme for technical cooperation and training, has come to an end. The IOC gave out 25 scholarships for the course, which ran from 27 September 2021 to 22 December 2021 and was given in Spanish and English. Successful candidates were awarded an expert diploma from the University of Jaén (Spain).

Some 23 IOC scholars attended the course from Algeria, Argentina, Egypt, Greece, Iran, Italy, Jordan, Libya, Morocco, Montenegro, Spain, Tunisia and Turkey.

The aim of the course was to cover the theoretical principles and methodology for the organoleptic assessment of virgin olive oil. Participants learnt how to analyse the various factors and the positive and negative attributes that define sensory quality in relation to cultural practices, processing methods and other general physical and chemical quality control parameters.

The IOC thanks the staff at the University of Jaén, in particular the course directors and coordinator, for their dedication to training our scholarship holders during an especially difficult year. Special thanks are given to Prof. Sebastián Sánchez for being on hand 24 hours a day to help the participants.

The IOC wishes all participants a safe journey home, much success in the years to come and that this course may inspire others who are passionate about the olive sector.

IOC TECHNICAL COOPERATION WITH GEORGIA CONTINUES



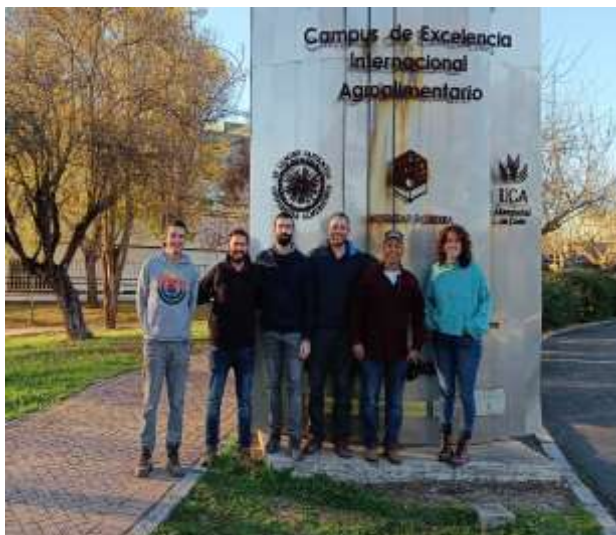
Tbilisi – Georgia joined the IOC in 2019 as an emerging producer country. Despite the small areas cultivated with olive trees and the small quantity of olive oil and table olives produced, the public authorities attach great importance to the development of olive growing. It is in this context and within the framework of cooperation with the IOC that a mission to evaluate the current situation and to propose paths for the future development of the olive sector in Georgia took place in December 2021.

The expert team was formed by Pablo Morello, Head of the Olive Oil Technology and Environment Department from the IOC, and Hristofor Miho, Researcher and R&D Project Manager of the University of Córdoba. Together, they visited olive plantations, olive extraction and table olive production facilities and new areas to establish future olive plantations. They also attended a meeting with the stakeholders in the Ministry of Environmental Protection and Agriculture of Georgia.

The aim of the mission was to provide an overview of olive growing in Georgia, to identify the main constraints and to formulate proposals to develop Georgia's olive sector.

Since the mission, various online meetings involving both parties have taken place. During these meetings, the final mission report was introduced and the next steps for fostering the olive sector in Georgia were discussed. Explanations of the report were communicated to Georgian officials. Discussions were initiated for implementing the proposed action plan.

The IOC wishes Georgia a fruitful membership and a sustainable and prosperous olive sector development.



ACTIVITIES IN MEMBER COUNTRIES: THE IOC AND THE UCO JOIN FORCES TO TRAIN TECHNICIANS

Cordoba - Our member countries often request support for technology transfer and cooperation, so the IOC helps organise bespoke national training activities.

The UCOLIVO group from the University of Córdoba (Spain) trained three technicians between 13 and 16 December 2021. They were **Ehud Fast**, an agronomist from the Volcani Center, Agricultural Research Organization, Israel; **Yair Mani**, a future germplasm bank manager, Israel; and **Maximiliano Dini**, an official from the National Agricultural Research Institute, Uruguay. The course covered germplasm bank installation, plant propagation, conservation for producing certified material, sanitation and diagnostic techniques and varietal identification for molecular and morphological markers (SSR). The course material was adapted to the specific needs of each technician.

The training team of UCOLIVO was made up of the researchers **Teresa García López**, **Diego Cabello Pozo** and Professor **Isabel Trujillo Navas**. The Head of the Olive Growing, Olive Oil Technology and Environment Department of the IOC, **Pablo Morello**, welcomed the participants and accompanied them on the first day of the course.

The goal of these activities is to meet the needs of our member countries by promoting technology transfer and cooperation and bolstering cooperation between the germplasm banks on the IOC network.

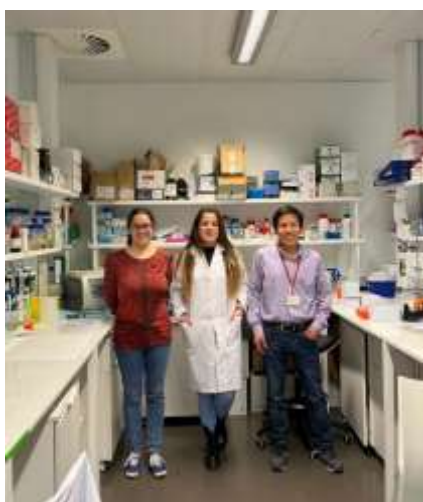
IOC PhD SCHOLARS IN ACTIVE RESEARCH

Jaén - The four PhD scholars that started their research in February 2021 are actively concluding their first year of studies.



Akram Charfi, from Tunisia, is doing his thesis on *food safety in the production of virgin olive oils* under the supervision of Professor Sebastián Sanchez from the University of Jaén. He started with a literature review in which he gave an overview of the existing academic material on methods for the physical-chemical characterisation of olives and olive oil. Along with the quality parameters developed through these methods, other parameters, such as oxidative stability and phenolic compounds, were also analysed, as were

procedures for the quantitative determination of contaminants. He then carried out a complete physical-chemical characterisation of olive fruits and oils during the first olive oil season of a traditional production field that belongs to the University of Jaén over five different periods. The commercial oils obtained during the six months of the study were also characterised. Meanwhile, the presence of contaminants (heavy metals, pesticides and polycyclic aromatic hydrocarbons) in commercial oils purchased from the market were studied, together with the oils obtained from the experimental farm during this first olive season.



Andrea del Saz, from Spain, is doing her studies on the *epigenomic consequences of hydroxytyrosol consumption in cardiometabolic diseases* at the University of Castilla La Mancha under the supervision of Francesco Visioli, Alberto Dávalos and María del Carmen López de las Hazas. She has reviewed the existing literature on epigenetic changes induced by olive oil or its polyphenols and at the laboratory level. She has also developed different techniques to measure DNA methylation (epigenetic change) after treatment with hydroxytyrosol, the main phenolic compound in olive oil.



Laila Aqbouch, from Morocco, is doing her thesis on the *genomics and adaptation of olive to climate change: identification of markers associated with drought and chilling requirement for flowering in order to select the most suitable genotypes*, through the Institut AGRO, UMR Institut AGAP, University Montpellier, and under the supervision of Evelyne Costes and Bouchaib Khadari. The thesis project will focus on two main approaches to understanding olive

adaptation to climate change: (1) pinpoint loci under selection; and (2) perform genome-wide association studies (GWAS) to localize loci linked to adaptive phenotypic variation. She will use climate data from the Mediterranean basin, phenotypic data and genomics data on the most representative olive varieties cultivated in the region.



Rustu Efe Deger, from Turkey, is doing his thesis on *cold requirements, genetic regulation and modelling of the flowering process in olive cultivars (Olea europaea subsp. europaea var. sativa)* at the University of Córdoba under the supervision of Diego Barranco Navero and Concepción Muñoz Díez. To understand cultivar-specific requirements, Rustu has followed the budburst, flowering, and maturity stages of approximately 500 cultivars in

the World Olive Germplasm Bank of Cordoba-UCO (WOGB-UCO) by using a modified version of the BBCH scale. As a complementary study, another experiment was conducted on 27 olive cultivars with no previous chilling requirements data for the same purpose. The cultivars were selected according to: a) their phenological data recorded in the (WOGB-UCO) from 2017 to 2021; b) OFF status the previous experimental year (2020-2021); and c) their economic and geographical origin. Samples have been taken weekly since 1 December 2021, and reproductive bud growth is monitored in samples kept at 20°C and 90% relative humidity (RH) for three weeks. The De Melo Abreu model, which forms the basis of the modelling approach, was implemented in R to predict the effect of temperature on the olive reproductive cycle. Modifications to the De Melo Abreu model are currently being studied to improve the model's accuracy by including the budburst dates as inputs.



BALANCE 2021: OLIVE GROWING, OLIVE OIL TECHNOLOGY AND ENVIRONMENT UNIT ACTIVITIES

The Olive Growing, Olive Oil Technology and Environment Unit oversees ensuring the most modern, efficient techniques are used all along the olive oil production line. This means promoting technical cooperation and research and development in olive growing by encouraging public and private, national and international organisations and/or bodies to work together.

Photo 1: Catarina Bairrao, Abdelkrim Adi & Pablo Morello

During most of 2021, the Unit activities were led by **Abdelkrim Adi**, in cooperation with the two heads of department, one for technical cooperation and training, **Catarina Bairrão Balula**, and the other for olive oil technology and environment, **Pablo Morello Parra**.

In *January*, the Unit launched its yearly activities: PhD programmes, the master's degree in olive growing and olive oil technology, the specialisation course on the organoleptic assessment of virgin olive oil, the advanced course on olive growing and climate change (photo 2) as well as the True Healthy Olive Cultivars 2 (THOC2) project. The Unit also participated in the discussions of the revision of the European and Mediterranean Plant Protection Organization (EPPO) schemes for the production of healthy plants for planting – namely, standard PM 4/17 on pathogen-tested olive trees and rootstocks to produce certified pathogen-tested olive trees and rootstocks. The Unit revised articles to publish in congresses, attended the meeting of the Executive Committee of the master's degree in olive growing and

olive oil technology and of course responded to all requests for general information on the sector.



Photo 2: Manuela Cerezo & Ramzi Belkhodja (CIHEAM Zaragoza); C. Bairrao & A. Adi (IOC)



Photo 3: Libyan delegation with IOC Technical Unit team and UCO representative Conchi Muñoz-Diez

In *February* the above activities continued, including signing the contracts with the PhD students, signing the THOC2 project agreement with the University of Córdoba, participating in an *ad hoc* meeting to prepare the advanced course on olive growing and climate change,

participating in the meetings on constructing the Observatory, supporting the SUSTAINOLIVE project, and answering all sector requests sent to the Unit.

With *March* came the spring and with it the opportunity to celebrate International Women's Day, showing its achievements and making a call for equality, and World Water Day, a call for action to tackle the water crisis. Blooming groves were visited with a delegation from Libya at the olive germplasm collection of the University of Córdoba (photo 3). It was also time to meet the IOC olive germplasm network coordinator, **Luis Rallo Romero**, to discuss activities and the success of the THOC2 project, and signing agreements with the olive germplasm bank representatives

Photo 4: Luis Rallo, the IOC germplasm banks coordinator, Abdelkrim Adi & Catarina Bairrao

The master's scholars submitted their trimestral reports on their activities.

It was a month with intense contact with country representatives as they were also required to inform the Executive Secretariat about their needs for technical cooperation and training support and on the approval of the Memorandum of Understanding between the Food and Agriculture Organisation of the United Nations (FAO) and the IOC to develop, promote and strengthen joint actions to support a more efficient and sustainable olive sector.



In *April* it was the time to welcome Pablo Morello as the new Head of Department of the Olive Oil Technology and Environment (photo 5).



Photo 5: Catarina Bairrao, Abdelkrim Adi & Pablo Morello

A Memorandum of Understanding was signed with the Institut national d'enseignement supérieur pour l'agriculture, l'alimentation et l'environnement (Institut Agro) to start working together in the olive sector. The PhD programme was launched by videoconference with all scholars, their thesis directors and Member representatives; all thesis topics were introduced and discussed to strengthen the relationships between the scholars and the countries. It was also time to remind Members to issue their training or technical cooperation-related needs. Many webinars took part with the Unit: the Second Consortium Meeting of the GEN4OLIVE project, the 3rd European Conference on *Xylella fastidiosa* & XF-Actors final meeting and on the III OLEA International Project Networking Event.

May brought the call for applications for the advanced course on olive growing and climate change organised by the IOC and the Mediterranean Agronomic Institute of Zaragoza (IAMZ), the assessment of the applications for the master's in olive growing and olive oil technology, the invitation for experts to participate in the preparatory meeting for the world catalogue of the main genetically authenticated olive tree varieties and to continue the preparation and follow-up of all Unit activities.

In *June* the IOC and the FAO signed the Memorandum of Understanding to develop, promote and strengthen joint actions to support a more efficient and sustainable olive sector. The first preparatory meeting of the world catalogue of the main genetically authenticated olive tree varieties took place (photo 6).



Photo 6: From left to right; Angelina Belaj, Catarina Bairrao, Pablo Morello, Isabel Trujillo, Luciana Baldoni, Mehdi Mazinani, Samanta Zelasco, Giora Ben Ari, Raúl de la Rosa, Luis Rallo & Abdelkrim Adi

The class of 2020-21 of the olive growing and olive technology master's degree finished their preparatory works for their theses. The Unit also participated in the 114th session of the Council of Members, including the meetings of the Advisory Committee and the Technical Committee and in the plenary session and World Environment Day celebrations.

The summer heat did not reduce the Unit activities in *July* and *August*. New scholarships for the master's degree in olive growing and olive oil technology, 2021-22 edition, as well as the specialisation course on the organoleptic assessment of virgin olive oil were announced. A second preparatory meeting on the world catalogue of the main genetically authenticated olive tree varieties took place. Specific agreements were signed with both the University of Córdoba and the University of Jaén for the management of the scholarships. IOC Members nominated their candidates for the advanced course on olive growing and climate change and the Unit prepared the reports for the next Council meeting.

In *September*, with forces recharged by the summer holidays (photo 7), the Unit participated in the opening of the 18th edition of the specialisation course on the organoleptic assessment of virgin olive oil, which was organised by the University of Jaén, and in the XIV Master's in olive growing and olive technology. It was also a period of great tension with the preparation of the logistics for these training programmes as there are always last-minute constraints that prevent participants from attending. It was also the time for the advanced course on olive growing and climate change with a large number of participants who considered it a great success. The requests for national training and technical cooperation were also assessed. The invitations to the workshop on the certification system for olive tree plants was launched and it was also time to participate in the ClimOliveMed project launch meeting and at the Gen4Olive project info-day and matchmaking event. The preparations for the activities and budget reports for the Technical Committee continued and it was also time to bid farewell to Alejandro Martín, a trainee who had done a great job.



Photo 8: The workshop participants with Enrique Quesada, UCO Vice-rector for research and development

In *October* national activities were launched and we had the pleasure of hosting the IOC network of germplasm banks at the workshop on the certification system for olive tree plants. The event also provided an opportunity to discuss the True Healthy Olive Cultivars (THOC) Project and announce the structure of the world catalogue of the main genetically authenticated olive tree varieties. It was also time for Catarina Bairrao, the Head of the Technical Cooperation and Training Department, to participate in Pandolea's 3rd international conference for sustainable development, where she gave a lecture on female cooperation and female entrepreneurship, to promote continued, inclusive, and sustainable economic growth, full and productive employment, and decent work for all, Goal 8 of the Agenda 2030 (Photo 9).



Photo 9: Pandolea's staff with IOC official

In *November* the meetings of the Advisory Committee and the Technical Committee took place, which required hard preparation work. The Unit participated in the 3rd

Consortium meeting of the Gen4olive project in Córdoba (Photo 10) and in the webinar *Reducing the negative impact of pesticides through innovation in Mediterranean olive groves* of the NOVATERRA project.

The national activities were on course as well as the THOC 2 project, which saw an intense exchange of vegetal material. It was also time to start thinking about the activities for 2022. The Head of Unit, Abdelkrim Adi, came to the end of his time at the IOC this month: it was hard to say goodbye and he will certainly be missed (Photo 11).



Photo 11: Catarina Bairrao, Abdelkrim Adi & Pablo Morello

December brought the cold winter weather and the pandemic intensified again, which generated some constraints on the

organisation of activities. Nevertheless, two technicians from Israel and one from

Uruguay completed an [intensive training programme on the authentication and sanitation in the olive germplasm collections](#).

Technicians from Jordan, Libya and Palestine received IOC support to take part in organoleptic assessment training that Tunisia organised under IOC activities. An expert mission went to Georgia, to support the country's needs in its olive orchards and mills management, where the IOC also sent its Head of the Olive Oil Technology and Environment Department, Pablo Morello.

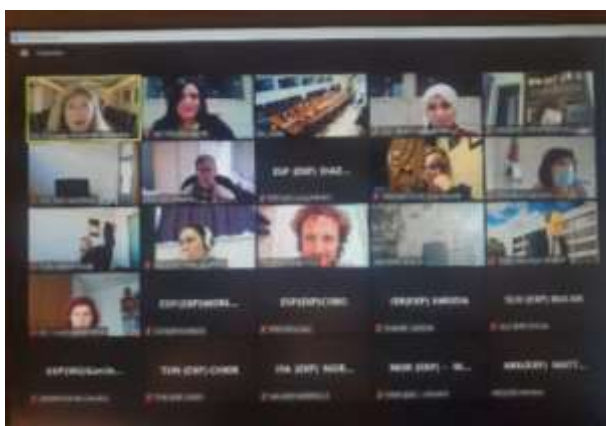
Croatia also organised a panel harmonisation training, which fell under national technical cooperation and training activities. The Head of the Technical Cooperation and Training Department, Catarina Bairrao, had the opportunity of participating in the presentation of the [OlivaresVivos+ project](#) and at the [3rd International Yale Symposium on Olive oil and Health](#), where very interesting and up-to-date findings were presented.

The IOC scholars that participated in the [18th edition of the university specialisation course on the organoleptic assessment of virgin olive oils](#) finished their studies and returned to their home countries, sad to leave such an enriching and fruitful training and such an interesting and heart-warming community.



Photo 14: Participants at the 18th edition of the university specialisation course on the organoleptic assessment of virgin olive oils with Prof. Sebastián Sanchez (centre of the photo)

MEETING OF EXPERTS ON ORGANOLEPTIC ASSESSMENT



Madrid – On 10 and 11 February 2022, the IOC Executive Secretariat held a videoconference for 40 experts on the organoleptic assessment of virgin olive oils, the majority of whom were panel leaders from around the world.

Several topics of interest were discussed, including the latest and draft revisions of the organoleptic assessment method and related documents as well as ideas for new projects. A new eWG to study the Chemlali variety was created, and the progress of the studies on sensory analysis conducted by the eWGs was presented, on topics such as accreditation, taster training and coaching, reference materials, borderline samples, ring trials, the study of the ripe Picual variety and the organisation of inter-comparison tests for approval for the period 2022-2023.

The conclusions of the second workshop on harmonising IOC-recognised panels to minimise deviation between results were also presented. The workshop took place in September 2021 and, given its success, a third edition was planned for September 2022 by videoconference.

COLLABORATION BETWEEN THE CIA AND THE IOC



Madrid – On 20 January 2022, Olive Oil and the Plant-Forward Kitchen, a research showcase, was presented to viewers around the world.

The session outlined the joint work of the Culinary Institute of America (CIA) and the Menus of Change of the University Research Collaborative (MCURC). A presentation was given on an MCURC operational research study on olive oil-based sauces in the Mediterranean-inspired, plant-forward kitchen.

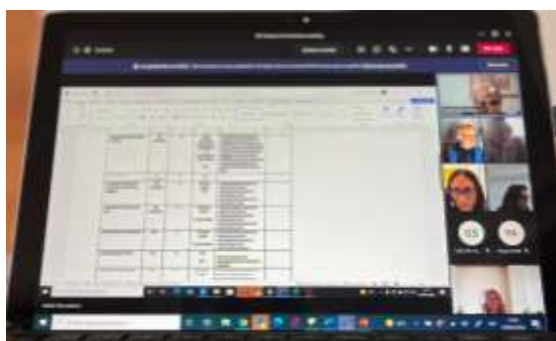
This follows the collaboration agreement signed between the IOC and the CIA and adopted at the 112th session of the Council Members. This agreement has allowed

us to disseminate the IOC standard, spread awareness about the nutritional importance and organoleptic and gastronomic characteristics of olive oil for human health, publish research findings and share content on the CIA and IOC websites.

The event was viewed 26 588 times across all social media platforms (YouTube, Twitter, Facebook, LinkedIn, SmartBrief, the CIA website, Pinterest, etc.).

For more information, head to the IOC website <https://www.internationalolive-oil.org/> and click 'Culinary' at the top of the homepage.

TECHNICAL COMMISSION OF EXPERTS ON LABORATORY CONTROL



Madrid - On 4 February 2022, the Technical Commission of Experts on laboratory control met by videoconference.

During the meeting, the 2022 proficiency test was organized and attendees decided on the composition of the samples as well as the parameters to be analysed to obtain IOC recognition for physico-chemical analysis laboratories. The three categories are type A for basic testing, type B for advanced testing and type C for residue and contaminant testing, and recognition would be granted for the period from 1 December 2022 to 30 November 2023.

Lastly, participants examined applications for IOC recognition for 2022-2023 after it was confirmed that they met the requirements outlined in decision DEC-III.7/114-VI/2021, which was adopted by the Council of Members on 25 November 2021.

3rd International Yale Symposium on Olive Oil & Health



The 3rd International Yale Symposium on Olive Oil and Health was held in Jaén, Spain, and co-hosted by the University of Jaén and the Center for Advanced Studies on Olive Groves and Olive Oils.

The opening ceremony was chaired by the Rector of the University of Jaén, Juan Gómez Ortega, with the presence of authorities and of the Deputy Executive Director of the International Olive Council (IOC), Jaime Lillo. The Head of the Technical Cooperation and Training Department of the IOC, Catarina Bairrao Balula, and the Head of the Olive Oil Chemistry Department, Yousra Antit, also attended.

During this event, participants discussed recent findings about **human health and extra virgin olive oil (EVOO)**. A wide range of lectures were given, including *EVOO, brain health and cognition; Nutritional approaches to expand cardiovascular population health; The Role of nutrition, and olive oil, in the management of breast cancer; and EVOO and its potential role in breast cancer and colorectal cancer prevention*.

Phenolic compounds were also discussed, in particular the current state and future direction of their individualisation and synergistic effects. EVOO was touted as a natural superfood, with significant nutritional value and a real and consistent ally for human health.



As for **planetary health and sustainability**, participants highlighted the role of sustainable olive grove management in reducing greenhouse gas emissions, carbon sequestration from the atmosphere and its incorporation into the soil.

Bioeconomy and circular economy in the olive grove sector, an economy powered by nature and its sustainable resources, was also discussed and examples were given with the value added by bioactive compounds recovered from olive mill waste, olive leaves and waste cooking oil (polyphenols, phytosterols, tocopherols and squalene); the production of biofuel from pruning residues and/or olive mill waste or waste cooking oil (syngas, methanol, biogas, biofuel, waste cooking oil torrefied biomass or charcoal); olive mill waste used to manufacture sustainable building materials; olive mill wastewater used for soil conditioning, fertilization and irrigation; olive leaves or olive cake used for animal feed; and many others.

The potential for *mitigating climate change* in agriculture, with special reference to olive groves, was also analysed in depth. The importance of improving cropland and pasture management, restoring land and cultivated organic soils, and, of course, the huge impact that substituting fossil fuels for energy produced from agricultural feed stocks (crop residues, etc) could have on climate change were also underlined.

Lecturers recommended reducing the use of mineral nitrogen fertilisers or shifting to organic fertilisers; using nitrification inhibitors or urease inhibitors; and increasing carbon stocks (reducing tillage, using cover crops and mulches, adding organic amendments, etc.). *Olive tree phenology under future global warming scenarios* was also discussed in detail.



Marketing and food also invited very interesting discussions. Innovative ways to create value for consumers in the olive oil sector, to make food production and consumption healthier and more sustainable were introduced. Credibility and consumer trust are clearly key to creating value and new blockchain technology could make waves in the sector.

Many consumption decisions are motivated by the positive attributes of the products to human wellbeing, and these decisions are driven by the affective element –

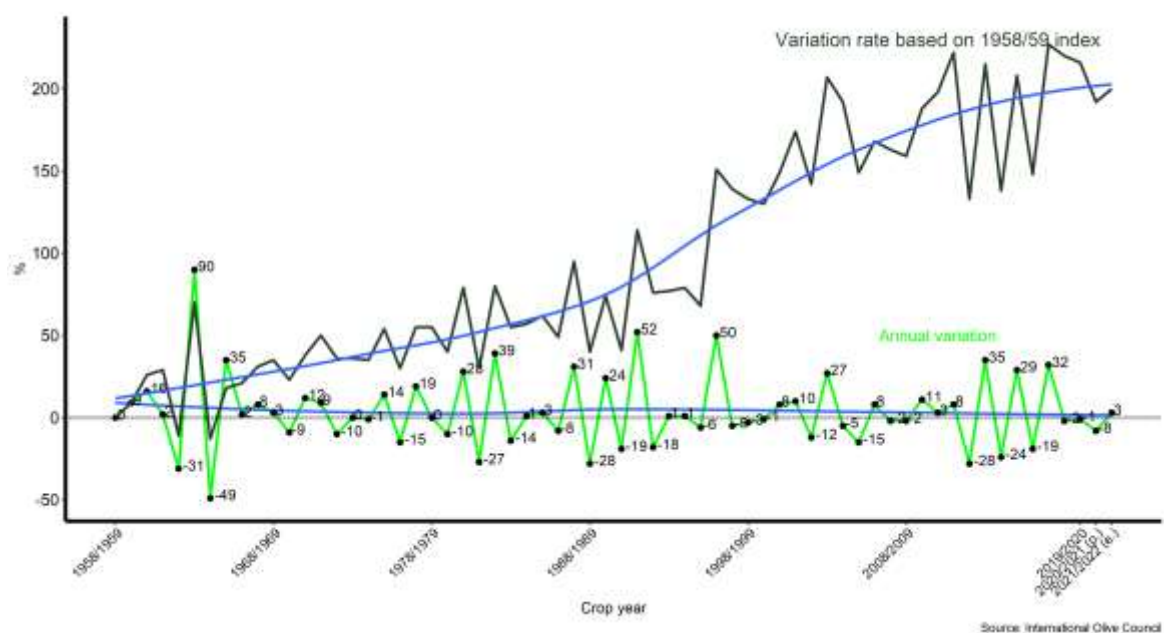
happiness – and the cognitive element – satisfaction. In **conclusion**, the positive health effects of olive oils were clearly behind consumption rates doubling world-wide in the last three decades and that “factors such as the positive contribution and impact of olive oils on sustainability, climate change mitigation and biodiversity will be key to the continued development of global demand.” Better ethics in olive oil consumption are here to stay! 3rd International Yale Symposium on Olive Oil & Health at a glance: <https://www.youtube.com/watch?v=HlfNXx4bB8Q>

THE WORLD OF OLIVE OIL AND TABLE OLIVES

By Economic and Promotion Unit - Economic Studies and Statistics Department

OLIVE OIL AND TABLE OLIVE PRODUCTION

Olive oil production has tripled in the last 60 years to reach 3 266 500t in the 2019/20 crop year. Provisional data for 2020/21 point to a 7.9% fall in production for a volume of 3 010 000t. Estimates for the 2021/22 crop year put production at 3 098 500t (+2.9%).



Graph I – Olive oil production. Annual variation rate based on 1958/59.

1. Olive oil – Provisional figures for the 2020/21 crop year

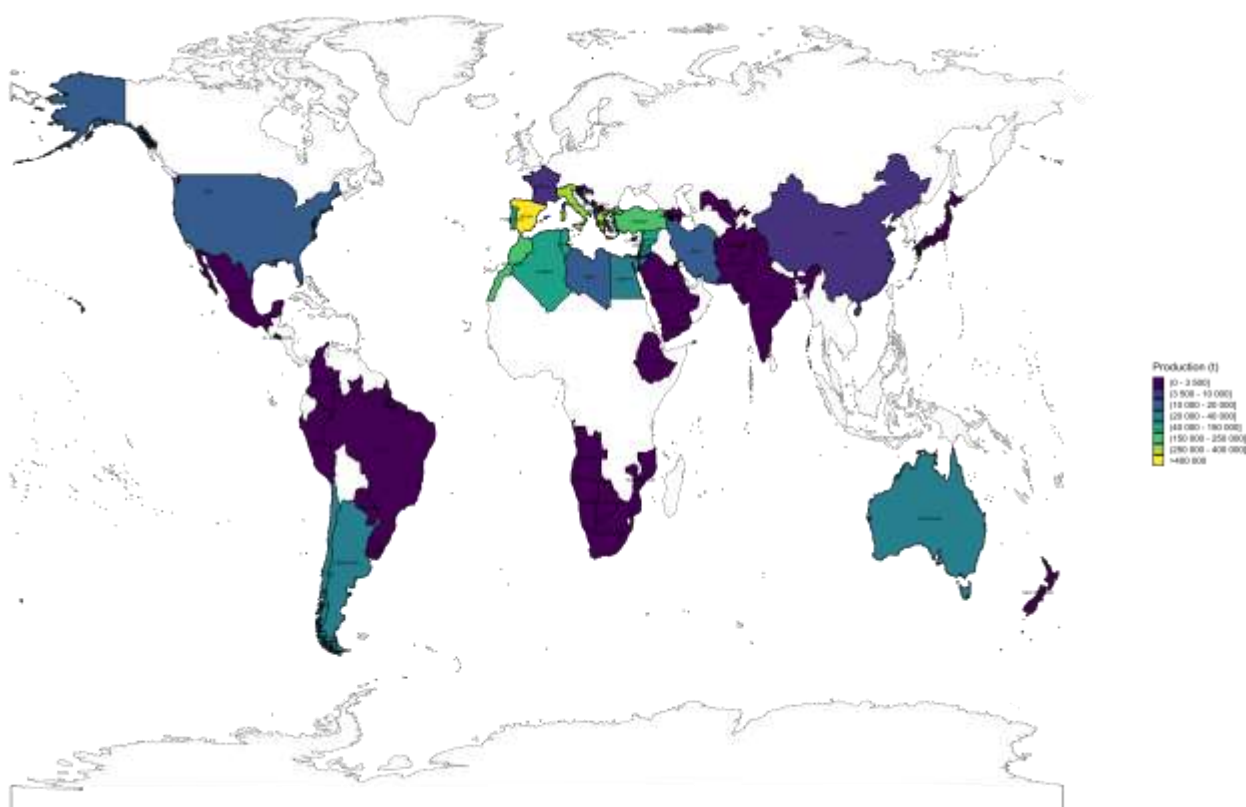
Provisional figures for the 2020/21 crop year put world production of olive oil at 3 010 000t, which is 256 500t or 7.9% less than the previous year. Consumption is expected at around 3 125 000t (-4.4%) and imports and exports at 1 122 500t and 1 108 500t respectively.

Production (×1000tn)	2016/2017	2017/2018	2018/2019	2019/2020	2020/2021(p.)	Average	2021/2022(e.)	%variation rates
EU, of which:	1 752	2 188	2 264	1 920	2 051	2 035	1 974	↓ -3.8%
SPAIN	1 291	1 262	1 790	1 125	1 369	1 371	1 300	↓ -6.4%
GREECE	195	346	185	275	275	255	225	↓ -18.2%
ITALY	182	429	174	365	274	285	315	↑ 16.2%
PORTUGAL	69	135	100	140	100	109	120	↑ 20.6%
Other IOC countries, of which:	620	1 007	808	1 158	758	870	936	↑ 23.5%
TUNISIA	100	325	140	440	140	229	240	↑ 71.4%
TURKEY	175	253	194	230	210	215	228	↑ 8.2%
MOROCCO	110	140	200	145	160	151	200	↑ 25.0%
ALGERIA	63	82	97	126	70	88	98	↑ 26.0%
EGYPT	30	40	41	40	30	36	20	↓ -33.3%
ARGENTINA	24	45	28	30	30	31	30	↓ 0.0%
Non-IOC producers:	190	184	233	188	200	199	188	↓ -6.2%
TOTAL	2 561	3 379	3 305	3 266	3 010	3 104	3 099	↑ 2.9%

Table I – Olive oil production.

The IOC member countries produced 2 809 500t of olive oil in the 2020/21 crop year, which accounts for 93.3% of the world total. Some 2 051 200t (+6.8% on the previous crop year) came from the EU: Spain produced 1 389 000t (+23.4%), Italy 273 500t (-25.4%), Greece 275 000t (stable) and Portugal 100 000t (-28.8%).

The remaining member countries produced 34.5% less than the previous crop year, totalling 758 500t: Turkey produced 210 000t (-8.7%), Morocco 160 000t (+10.3%), Tunisia 140 000t (-68.2%) and Algeria 70 500t (-44%).



Source: International Olive Council

Map 1 – Olive oil production 2020/21.

Consumption reached 2 054 000t in IOC member countries and 1 071 000t in non-member countries.

2. Olive oil – Estimates for the 2021/22 crop year

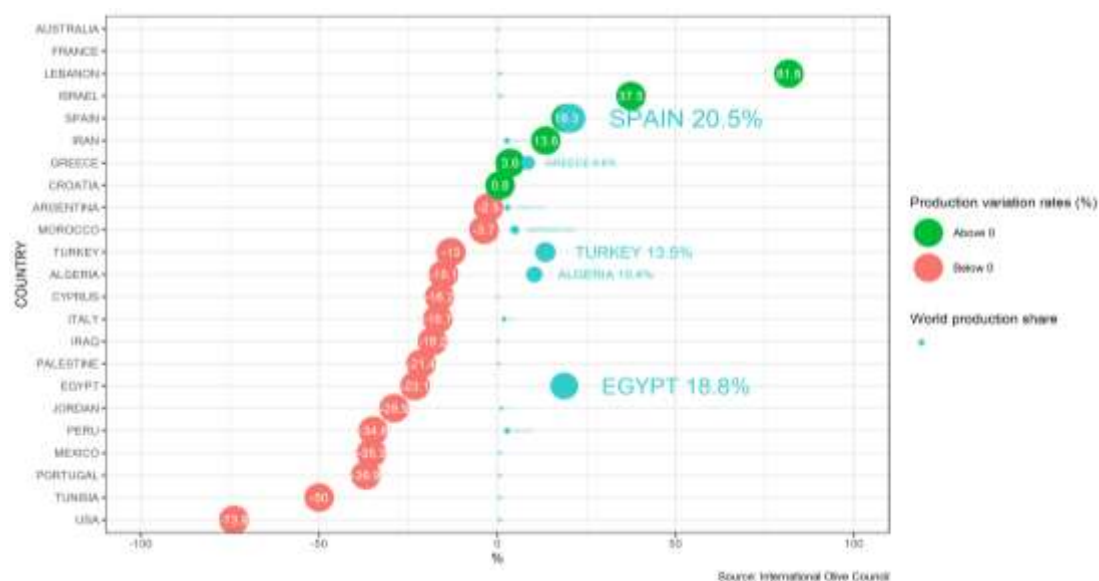
According to official country data and Executive Secretariat estimates, world production is forecast at around 3 098 500t in the 2021/22 crop year, 2.9% up on the previous year. Imports and exports are estimated to exceed 1 million tonnes.

The IOC member countries are set to produce 2 910 500t of olive oil in the 2021/22 crop year, or 93.9% of the world total, which is 3.6% more than the previous year. The EU countries are expected to produce 1 974 100t, or 3.8% less than the previous year. Production in the rest of the IOC member countries is estimated at 1 936 500t.

World consumption may reach 3 214 500t, 2.9% more than the previous crop year.

3. Table olives – Provisional figures for the 2020/21 crop year and estimates for 2021/22

The provisional figures for production in the 2020/21 crop year point to 2 661 000t of table olives, down 10.1% on the previous year. Among IOC member countries, Spain produced 20.5% of the world's table olives, with a volume 19.3% higher than the previous year. Egypt produced 18.8% of the total, which is 23.1% less than it produced in the 2019/20 crop year.



Graph II – Table olive production growth (2020/21-2019/20) and production share (2020/21).

Estimates for the 2021/22 crop year point to a 7% increase with production reaching 2 846 500t. Consumption is set to rise by 1.2% compared to the 2020/21 crop year.

Production (×1000tn)	2016/2017	2017/2018	2018/2019	2019/2020	2020/2021(p.)	Average	2021/2022(e.)	%variation rates
EU, of which:	842	913	859	771	848	847	896	↑ 5.7%
SPAIN	596	562	591	458	547	551	645	↑ 18.0%
GREECE	180	261	199	222	230	218	165	↓ -28.3%
ITALY	40	60	40	60	50	50	59	↑ 17.7%
PORTUGAL	22	25	22	25	16	22	21	↑ 34.8%
Other IOC countries, of which:	1 673	1 944	1 737	1 831	1 599	1 749	1 644	↑ 5.8%
EGYPT	550	750	600	650	500	610	500	↓ 0.0%
TURKEY	400	450	423	414	360	410	402	↑ 11.7%
ALGERIA	293	304	300	327	278	300	326	↑ 17.7%
MOROCCO	120	130	130	135	130	129	130	↓ 0.0%
ARGENTINA	96	106	80	80	78	88	78	↓ 0.0%
IRAN	76	60	77	62	71	69	63	↓ -11.3%
Non-IOC producers:	384	428	354	359	254	356	306	↑ 23.6%
TOTAL	2 899	3 284	2 950	2 961	2 661	2 951	2 847	↑ 7.8%

Table II – Table olive production.

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 2020/21 crop year (October 2020-September 2021). Imports rose by 18% in Russia, 1% in Canada and 2% in Brazil compared to the same period the previous crop year. Imports remained stable in Australia but fell by 2% in the US, 15% in Japan and 8% in China.

In the first eleven months of the 2020/21 crop year, intra-EU acquisitions rose by 1% and extra-EU imports fell by 29% compared to the same period the previous crop year.

Olive oil imports (including olive-pomace oils) (t)

Importing country	October 19	October 20	November 19	November 20	December 19	December 20	January 20	January 21	February 20	February 21	March 20	March 21	April 20	April 21	May 20	May 21	June 20	June 21	July 20	July 21	August 20	August 21	September 20	September 21
Australia	2275.4	3363.3	2471.8	2563.6	2443.6	3377.3	3130.2	1942.9	2376.6	3708.4	3633.4	2840.9	2890.3	4202.0	4359.8	3614.2	4876.5	2263.7	4136.6	3368.0	2288.2	2311.0	2751.7	2901.0
Brazil	8334.3	11052.3	10999.9	12249.6	7845.2	10356.0	8638.4	9219.6	8860.8	7230.1	11911.3	9490.6	9276.8	7354.8	8037.8	8859.7	5583.8	7237.3	8861.5	7185.4	7237.1	6906.7	6282.1	6868.4
Canada	4516.1	5755.7	4001.1	5148.6	4182.1	5900.5	4104.4	5417.4	3222.5	3541.5	5877.1	4886.9	5477.6	4820.7	7494.6	6380.7	4463.3	5482.6	5598.6	3776.5	3338.9	3152.9	5947.6	3128.4
China	3203.8	3588.2	6565.4	5438.5	6596.4	7785.1	3542.4	4891.3	3542.4	1974.5	2780.2	3264.2	2549.1	3204.7	4802.8	4645.5	5729.5	3538.7	5480.4	5302.5	4631.2	4546.6	6366.3	3654.3
Japan	4963.1	4802.6	5298.7	6160.0	7189.2	4478.2	4643.6	3890.9	5125.7	3687.6	6332.9	5915.0	6473.0	4888.5	5507.6	4428.1	8549.2	6715.7	5944.9	5095.0	6338.3	5881.6	5771.8	5220.6
Russia	3411.8	4156.7	2628.9	3908.1	2904.4	3992.3	1593.7	2220.1	2122.7	2764.4	2935.8	2382.6	3061.1	3117.2	3066.7	3540.5	2890.1	3693.7	2484.2	2919.3	2700.0	2793.1	2728.0	2591.1
USA	33224.7	28339.7	28267.7	33393.2	27204.7	32336.5	23870.3	41415.3	29002.5	22794.7	32358.3	29599.8	37219.0	41050.3	39718.1	41981.5	45347.2	35544.0	35315.3	23537.9	36962.7	31043.2	34369.4	28501.8
Extra-EU/27	13337.0	19817.7	11688.1	22010.5	17869.3	19222.7	14560.6	21780.4	17754.0	33609.5	20302.2	32500.7	21270.8	31308.2	15448.7	27564.8	12918.7	23984.3	8836.9	18294.8	6598.7	20339.2	11536.8	11536.8
Intra-EU/27	102196.4	98528.6	100322.8	104971.3	115451.0	119103.8	98686.6	96943.8	107489.2	119629.3	112017.9	122183.2	102593.2	95490.3	93260.6	108227.9	97099.9	93493.2	98297.3	85892.4	77776.0	65817.9	102246.5	84828.2
Total	180976.3	179494.7	169448.3	195837.4	194816.3	206532.4	166865.9	180682.0	181285.4	183084.4	211567.8	200675.3	200772.0	185198.3	195238.0	200116.7	201232.4	170807.6	189777.5	145693.9	159413.7	133751.7	86206.8	148630.6

2. TABLE OLIVES – 2020/21 CROP YEAR

The table below shows trade in table olives in the 2020/21 crop year¹ (September 2020-August 2021). Imports grew by 23% in Australia and Canada, 9% in the US and 4% in Brazil compared to the same period the previous crop year.

In the 2020/21 crop year, intra-EU acquisitions fell by 4% and extra-EU imports rose by 12% compared to the same period the previous crop year².

Table olive imports (t)

Importing country	September 19	September 20	October 19	October 20	November 19	November 20	December 19	December 20	January 20	January 21	February 20	February 21	March 20	March 21	April 20	April 21	May 20	May 21	June 20	June 21	July 20	July 21	August 20	August 21
Australia	1177.7	1580.2	1187.7	1457.0	1108.4	1671.5	1121.2	2141.9	1488.0	1538.8	1194.9	2089.3	1311.1	1551.1	1189.3	1645.5	1272.0	1676.8	1448.6	1643.4	1587.1	1593.0	1484.5	1281.8
Brazil	8889.7	14702.7	12570.2	17912.7	11408.8	14900.6	11354.1	14365.3	9248.7	9331.1	9559.8	9798.3	9705.8	8113.9	7822.8	8572.7	8540.8	10349.8	9825.8	7848.4	10512.3	7298.3	12811.5	13067.8
Canada	2319.2	4138.9	3554.7	3671.8	3881.4	4086.5	3436.4	3440.1	2594.8	3872.9	2859.4	2357.5	3172.0	3512.0	2859.9	3511.8	3367.8	3372.1	2542.3	3891.5	2511.3	3892.9	2035.7	3491.8
USA	14549.7	18402.1	14842.1	17042.4	13303.2	13197.0	11738.4	11828.2	18882.5	17684.8	19211.0	18381.8	12787.5	12571.5	11245.2	16361.8	11196.6	14808.1	10880.7	18216.1	18259.1	18166.4	19311.9	22388.1
Extra-EU/27	8889.7	18402.1	14842.1	17042.4	13303.2	13197.0	11738.4	11828.2	18882.5	17684.8	19211.0	18381.8	12787.5	12571.5	11245.2	16361.8	11196.6	14808.1	10880.7	18216.1	18259.1	18166.4	19311.9	22388.1
Intra-EU/27	28198.3	29467.8	28982.5	29967.7	21782.3	20070.6	22842.1	24888.9	23756.8	25480.3	25440.3	22215.3	30247.3	30388.0	23785.1	27435.8	24608.8	27311.3	28170.8	38887.5	22884.1	11988.8	24321.5	25408.8
Total	62889.9	67258.8	60671.5	72082.7	58180.7	72861.8	66886.9	68972.3	68491.0	64825.9	65940.9	63608.6	71286.8	68591.6	65217.7	68776.4	67061.7	63444.8	61788.5	69679.8	67223.3	70859.2	63281.1	70272.8

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

II. PRODUCER PRICES – OLIVE OILS

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

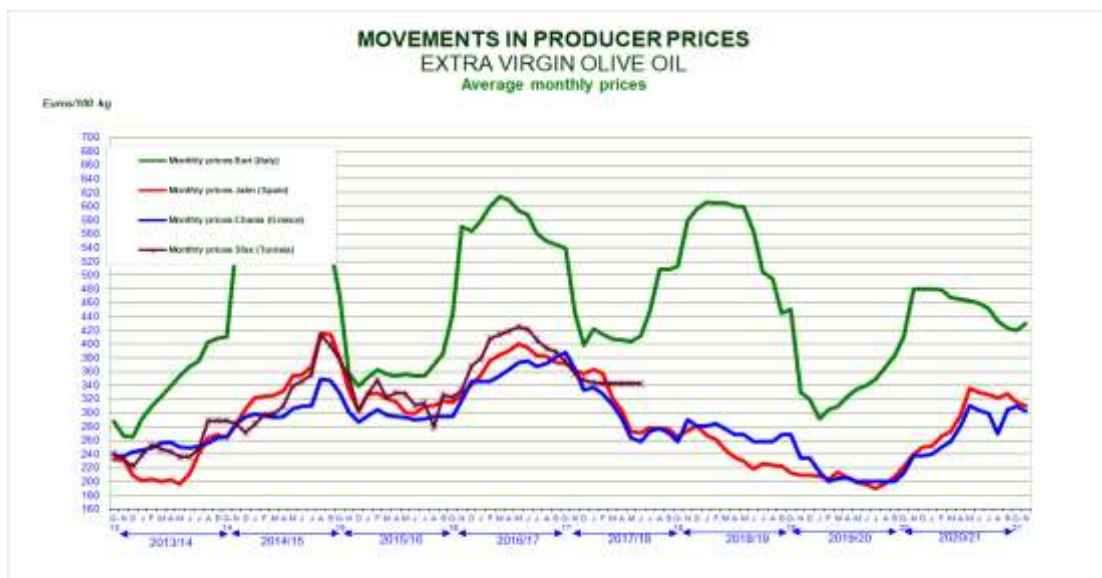
Extra virgin olive oil – Producer prices in **Spain** from 24 to 30 January 2022 stood at €3.34/kg, a 31.2% rise on the same period the previous crop year.

Italy – Prices in Italy from 24 to 30 January 2022 stood at €4.13/kg, a 14% fall on the same period the previous crop year.

Greece – Prices in Greece from 24 to 30 January 2022 stood at €3.20/kg, a 28.8% 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.

¹ According to the new provisions of the International Agreement on Olive Oil and Table Olives, 2015, 'table olive crop year' means the twelve months from 1 September of one year to 31 August of the next.
²



Graph 1

Refined olive oil: Producer prices in Spain stood at €3.01/kg from 24 to 30 January 2022, which indicates an increase of 53.1% 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 (€3.34/kg) and refined olive oil (€3.01/kg) in Spain was €0.33/kg. In Italy, the difference was €0.30/kg in December 2017.



Graph 2

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

For further information on January 2022 prices see the following link: <https://www.internationaloliveoil.org/wp-content/uploads/2022/02/newsletter-01-22-ENLK-110122-2.pdf>



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IOC Headquarters:
C/ Príncipe de Vergara 154,
Madrid