



IOC

INTERNATIONAL OLIVE COUNCIL **NEWSLETTER**

Nº 175

JULY 2022

ENGLISH EDITION



CHEERS TO A NEW OLIVE OIL FUTURE!



IN THIS ISSUE

- THE FUTURE OF THE IOC BEGINS WITH A SHOT OF OLIVE OIL
- FAREWELL EVENT FOR THREE IOC COLLEAGUES
- THE IOC RUNS A WORKSHOP IN IZMIR
- THE IOC AWARDS UNIVERSITY SCHOLARSHIPS FOR EXPERTS
- GRANTS FOR PROMOTION PROGRAMMES
- INTERNATIONAL WORKSHOP: OLIVE RESILIENCE TO CLIMATE CHANGE
- 25TH ANNIVERSARY OF THE OFFICIAL TASTING PANEL FOR VIRGIN OLIVE OILS FROM CATALONIA
- DEPARTURE OF THE HEAD OF THE OLIVE OIL TECHNOLOGY AND ENVIRONMENT DEPARTMENT
- THE WORLD MARKET OF OLIVE OIL AND TABLE OLIVES



THE FUTURE OF THE IOC BEGINS WITH A SHOT OF OLIVE OIL

BRUSSELS / Between the DG Agri, EU Commissioner for Agriculture Janusz Wojciechowski, his staff and the Executive Secretariat of the IOC, there is a joint desire to strengthen collaboration to support the Organisation and relaunch its mission internationally.



This was the outcome of the official meeting at the European Commission's Berlaymont building in Brussels on 7 July 2022. Commissioner Janusz Wojciechowski, assisted by Roberto Berutti, a member of his cabinet, Koen Dillen, the Head of Unit responsible for olive oil, and Caroline Jeandin, deputy Head of Unit, welcomed IOC Executive Director Abdellatif Ghedira and his Deputy Executive Director Jaime Lillo on an official visit.

At the 114th session of the Council of Members in Tbilisi, Georgia, in November 2021, the Commissioner gave a welcome address to the entire institutional representation of olive oil producing and consuming countries (<https://www.internationaloliveoil.org/more-than-a-greeting-a-real-wish/>). Mr Ghedira wanted to thank the Commissioner personally, once pandemic-related restrictions had lifted, for his commitment and discuss topics of interest to the worldwide olive sector.

At the meeting, the parties discussed requests for new accessions and the application of the current International Agreement on Olive Oil and Table Olives, which has been signed by 44 countries, of which as many as 27 are represented by the EU, making it a privileged intermediary and also the main contributor to the IOC.

The parties agreed to intensify cooperation by sharing in the future, as they have done in the past, ideas that could facilitate institutional dialogue to stabilise international markets and facilitate the application of IOC standards. The goal is to encourage consumers and producers alike to apply these standards; countries such as the US, Japan, China, Brazil and MERCOSUR and Gulf countries are yet to reap the benefits of applying IOC standards, in particular in terms of the free movement of the various categories of olive oil according to the Codex Alimentarius customs codes.



In this regard, Mr Ghedira officially invited Commissioner Wojciechowski to the plenary session and the World Olive Day 2022 celebrations.

At the end of the meeting, a golden olive sapling offered as a gift to Commissioner Wojciechowski set the stage for a new custom that aims to increasingly accredit extra virgin olive oil as a health food.

With this wish in mind, Mr Ghedira asked the EU Commission and Commissioner Wojciechowski himself for their support so that the imminent launch of the EU standard on NutriScore would take into account the unique nutritional properties of extra virgin olive oil, which have been proven in numerous pieces of research conducted all over the world.

The future of the IOC began in Brussels with a shot of olive oil, a winner of this year's Mario Solinas Quality Award (pictured). The IOC has held this competition to find the best extra virgin olive oils in all the world every year since 1993.





FAREWELL EVENT FOR THREE IOC COLLEAGUES

On 28 June 2022, a farewell ceremony was held for three IOC colleagues who left a great mark on our organization: Abdelkrim Adi, Head of the Olive Growing, Olive Oil Technology and Environment Unit; Michele Bungaro, Head of the Observatory and Information Systems Department; and Mounir Fourati, Head of the External Relations Department.

The Executive Director of the IOC, Abdelatif Ghedira, and his two Deputy Executive Directors, Jaime Lillo and Mustafa Sepetçi, addressed an emotional farewell speech thanking them for their work and professionalism.

The three honourees also said a few words of thanks, recalling some memorable moments of their time at the IOC.

They all leave big shoes to fill. We wish them the best of luck in their new stage.





THE IOC RUNS A WORKSHOP IN IZMIR

WORKSHOP: Harmonisation of protocols to analyse the agronomic behaviour of the different varieties included in the world catalogue of the main genetically authenticated olive varieties

Izmir (Turkey), 27 June-1 July 2022

During the week of 27 June to 1 July 2022, the International Olive Council (IOC) ran a workshop hosted by the Olive Research Institute in Izmir (Turkey). The workshop was attended by representatives of the IOC network of germplasm banks and experts. The objective of the workshop was to discuss harmonising the protocols used by each bank to analyse agronomic behaviour and to record the oleo-technical characteristics of the different varieties included in the world catalogue of the main genetically authenticated olive varieties.

The workshop opened in the presence of Ayesen Alay Vural, from the General Directorate of Agricultural Research and Policies of the Ministry of Agriculture and Forestry of Turkey; Unal Kaya, Director of the Olive Research Institute; and Lhassane Sikaoui, Head of the Olive Growing, Olive Oil Technology and Environment Unit of the IOC.

Melek Veral (ORI), Luis Rallo (coordinator of the IOC germplasm banks), Lhassane Sikaoui (IOC), Catarina Bairrao Balula (IOC) and Pablo Morello Parra (IOC) moderated the workshop sessions.

The workshop was participated by staff from the 24 germplasm banks on the IOC network – 16 banks participated in person and eight were able to follow online. Experts on cataloguing and leaders of international projects related to the topic were also in attendance.





During the different sessions, it was underlined that studying the agronomic characteristics of olive varieties in different climates using the same analysis protocol will highlight the behaviour of varieties in a context of climate change and disease resistance.

It was also highlighted that providing vegetal material to establish core collections in the network, with exactly the same number of authenticated and healthy varieties, from the THOC project, for all IOC germplasm banks, lets us study how varieties in the different cultivated areas and different climate conditions adapt to climate change under the same data recompilation and analysis protocol.

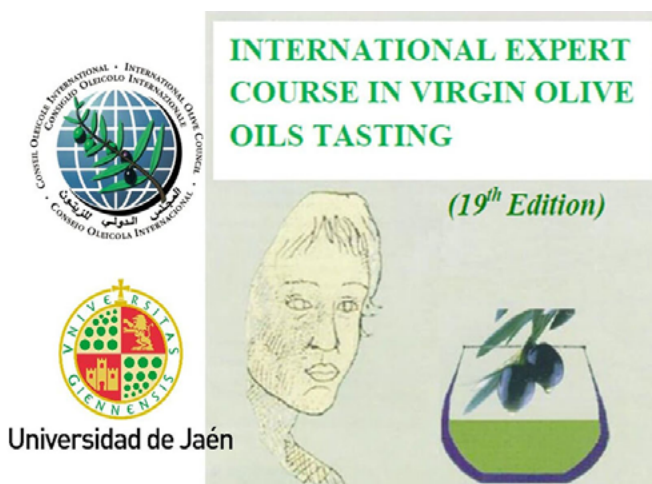
This meeting provided an opportunity to have the necessary debate on these important topics and established the basis for the various expert groups to work on the upcoming world catalogue of the main commercial propagated olive varieties, to be published in 2023.



THE IOC AWARDS UNIVERSITY SCHOLARSHIPS FOR EXPERTS

INTERNATIONAL EXPERT COURSE IN VIRGIN OLIVE OILS TASTING

The IOC has just awarded 28 scholarships out of the 117 applications from 20 different countries for the 19th edition of the international expert course on virgin olive oils tasting, taught at the University of Jaén (Spain).



This activity is part of the IOC technical cooperation and training programme for 2022, and aims to encourage research and strengthen technical skills in IOC member countries, teaching students the theory and methodology for the organoleptic assessment of virgin olive oil and the analysis of the factors and positive



and negative attributes that define the quality of an olive oil. The course will also cover good olive-growing practices, extraction methods and other parameters for producing olive oils and the physico-chemical quality control methods.

The expert diploma on the organoleptic assessment of virgin olive oils also provides basic training for setting up tasting panels within the framework of IOC activities and aims to improve the capacities and skills of laboratories that carry out sensory analyses of virgin olive oils with a clear strategy for improving the quality of olive oil.

The course will begin on 26 September and will end on 20 December 2022. It will be given in Spanish and English simultaneously.

GRANTS FOR PROMOTION PROGRAMMES

Among the promotion activities approved by the IOC for 2022, the Executive Secretariat intends to award grants to fund national programmes to promote local consumption of olive oil and table olives in producer member countries. Grants will be awarded for events and actions held from 1 November to 15 December 2022. For further information please consult the link below:

[IOC Grants](#)





INTERNATIONAL WORKSHOP: OLIVE RESILIENCE TO CLIMATE CHANGE

27-30 September 2022

Ministério da Agricultura, Terreiro do Paço, Lisbon, Portugal, and Fundação Eugénio de Almeida, Évora, Portugal



With roughly 11.5 million hectares of cultivated land around the world, the olive tree can be found growing in more than 50 countries, mostly in the Mediterranean region.

About 3.2 million tonnes of olive oil and about 2.8 million tonnes of table olives are produced every year, but production fluctuates wildly from one year to the next. This is mainly due to adverse weather conditions, in particular droughts and high temperatures during flowering. Storms, hail and high winds as well as forest fires, which have intensified in recent years, all exacerbate this fluctuation and can decimate olive production.

Unfortunately, these phenomena can all be attributed to climate change.

In fact, in some traditional olive growing areas, especially in North Africa, the olive tree is becoming a marginal crop and is migrating north due to climate change.

Another issue facing olive growing is the emergence of new diseases and pests in places that are not adapted to them. On top of the damage caused by conventional biotic aggressors, such as verticillium wilt and olive fly, the new threat of *Xylella fastidiosa* is destroying vast swathes of olive cultivation land.

As if this were not enough, genetic erosion is also a danger to the sector – today, only 5% of the world's olive varieties are exploited commercially.

All these issues threaten the sustainability of the olive tree, especially in traditional cultivation areas where production systems are extensive.

Soil erosion and water scarcity, alongside intensifying agricultural practices, also challenge the sustainability of agro-forestry systems in general, and of olive production systems in particular.

Public authorities, civil society, and the IOC are all increasingly concerned about just how sustainable the current agricultural systems are.

However, the olive tree is well known for its resilience. The crop is known to be capable of self-preservation and adapting to highly changeable conditions. This is fundamental to coping with the unpredictable nature of climate change. Studies into this flexibility and these survival techniques are currently underway, and may lead us to new ideas about the sustainability of the olive crop.

Delving into olive genetic resources could provide ways of expanding this resilience, but this area of study remains largely untapped due to pre-breeding activities being underdeveloped.



Stakeholders from the sector and from around the world are looking for ways to encourage the sustainable development of ecosystems, protect limited resources by reducing inputs and water consumption, improve soil balance by maintaining plant cover, find varieties that are better adapted to different climatic changes and mitigate the effects of global warming.

Sustainably developing systems for producing olive oil and table olives in ways that consider the environmental, economic, and social factors involved in a constantly changing environment requires an intensification of these systems, which is another of the challenges facing the sector. The increasing demand for large quantities of high-quality, healthy olive products make preserving local know-how and traditions ever more difficult.

Fierce competition from alternative products, which may not be as good for human health but are cheaper to produce, could threaten the profitability of the olive sector and therefore its existence, especially in marginal areas.

This is why sustainability that includes adaptability and resilience is so important to maintaining olive production and its structures, especially when faced with the shocks of today.

This workshop on the resilience of olive production systems therefore aims to give an overview of several aspects related to the sustainability of the olive oil and table olive value chain, opening our minds up to new ways of sustainable thinking.

In recent years, important consortia of universities and research institutions, as well as private entities, have conducted research and research-development projects at national, regional, and international levels, all aiming to boost resilience in olive growing and thus shore up its sustainability. These projects receive substantial funding from various donors, and many have the institutional support of the IOC.

Different aspects are covered by these initiatives, including:

- Preserving the genetic resources of the olive tree and research into varieties that can tolerate different biotic and abiotic stresses Sustainable olive farming and preserving biodiversity in olive groves
- Olive growing in the face of climatic changes: chilling, drought, etc. Assessing the carbon balance
- The rational use of water
- The economics of small and medium olive farms Raising awareness of olive tree by-products

The objective of this workshop is to gather the coordinators of projects related to the sustainability and resilience of olive production systems and to:

- Acknowledge the progress, methodologies and results of the different projects;
- Provide opportunities for stakeholders to network and share experiences;
- Create new consortia, with the support of the IOC, to develop new research projects and research and development strategies;
- Develop horizontal projects; and
- Coordinate and follow up on olive resilience and sustainability.



25TH ANNIVERSARY OF THE OFFICIAL TASTING PANEL FOR VIRGIN OLIVE OILS FROM CATALONIA

As part of the celebrations to mark the 25th anniversary of the Official Tasting Panel of Virgin Olive Oils of Catalonia, Head of the Standardisation and Research Unit Mercedes Fernández Albaladejo represented the Executive Secretariat at an event in Reus on 21 July 2022.

The official tasting panel of Catalonia was one of the first to be recognised by the IOC in 2000 and has kept its recognition since then. The current panel leader, María Àngels Calvo Fandos, is an IOC expert in organoleptic assessment and a member of the international panel for the 22nd edition of the Mario Solinas Quality Award.

Several representatives of the Spanish olive oil sector took part in the event. Mercedes Fernández Albaladejo presented the IOC's activities in the field of standardisation and research, mainly the IOC's work on organoleptic assessment, the recognition and harmonisation of panels, the Mario Solinas Quality Award and granting institutional patronage for national competitions for quality extra virgin olive oils.



DEPARTURE OF THE HEAD OF THE OLIVE OIL TECHNOLOGY AND ENVIRONMENT DEPARTMENT

The Executive Secretariat of the IOC welcomed Pablo Morello Parra as Head of the Olive Oil Technology and Environment Department in April 2021. He has since worked as part of the team of the Head of the Olive Growing, Olive Oil Technology and Environment Unit, first Abdelkrim Adi, then Lhassane Sikaoui, together with the Head of the Technical Cooperation and Training Department, Catarina Bairrao Balula, and all IOC colleagues.

Appreciated by the Executive Director, Abdellatif Ghedira, and the Deputy Executive Director, Jaime Lillo, Pablo Morello has contributed to the very important work carried out by the Unit in projects related to the identification, conservation and use of olive genetic resources; certification systems for olive seedlings; classification and registration of the main genetically authenticated olive varieties in a world catalogue;



study of the behaviour of the olive tree in the face of climate change; ways of reusing the by-products of the olive industry; etc.

Pablo Morello helped coordinate the IOC network of 25 olive germplasm banks and organised several meetings of the True Healthy Olive Cultivars (THOC) project, the last of which was held in Izmir, Turkey, from 27 June to 1 July 2022.

After an opportunity arose in his hometown of Córdoba, he decided to return to Andalusia to be closer to his family from 31 August 2022.

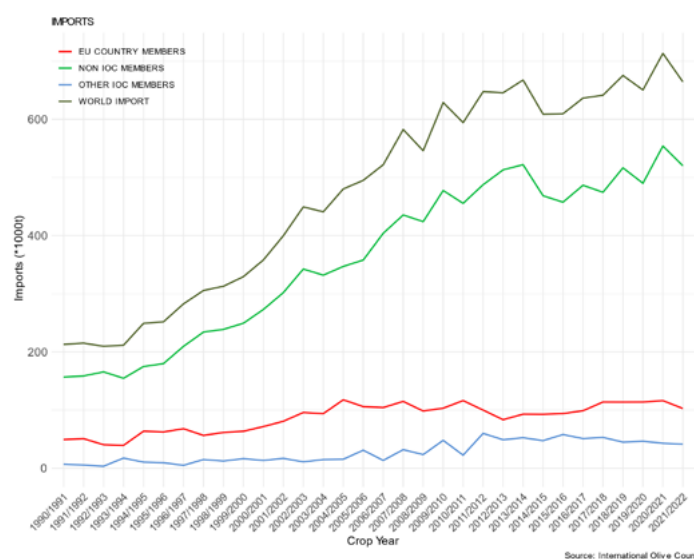


His colleagues in the Executive Secretariat will be sad to see him go, this dedicated, hard-working and attentive collaborator with an impressive academic and scientific background, and wish him all the best in his new position, looking forward to working with him as an IOC expert in genetic resources.

THE WORLD MARKET OF OLIVE OIL AND TABLE OLIVES

TABLE OLIVES IMPORTS AND EXPORTS

So far in the 2021/2022 crop year, table olive imports have fallen by 9.1% in the main markets. However, in March, when the volume of exports stood at 20 788.2 tonnes (-20%), the value of table olives soared by 13.2% to €344 per 100g.

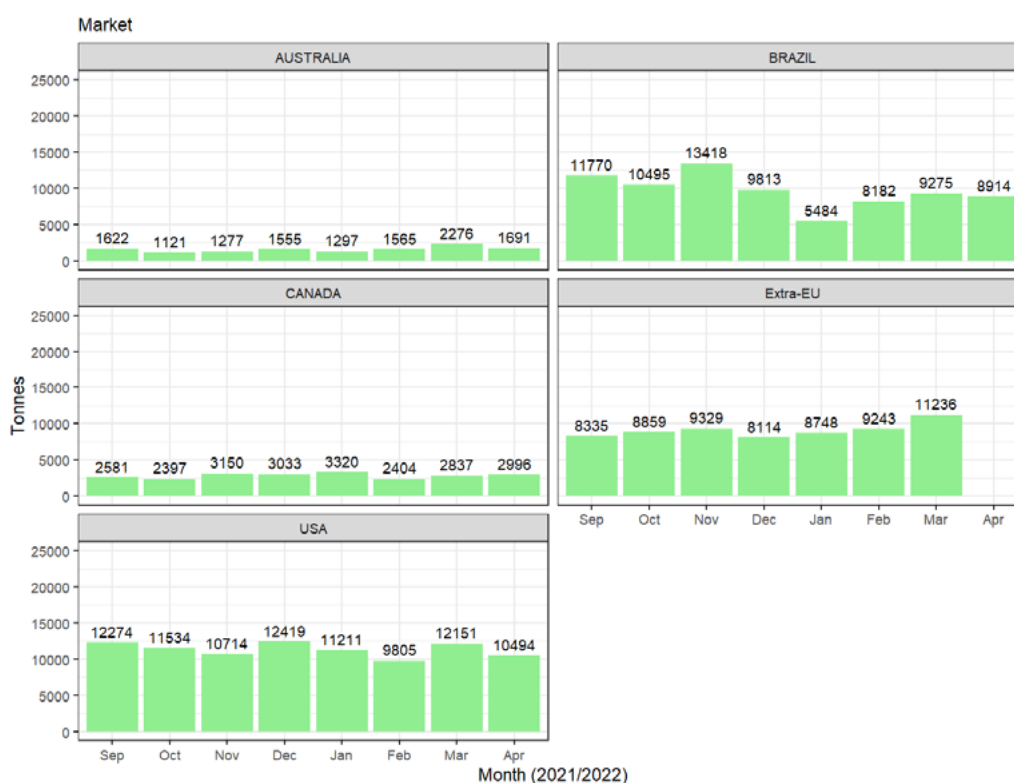


Graph 1 – Table olive imports (2020/2021 provisional, 2021/2022 estimates)(×1000 tonnes)



Five markets account for around 67% of world imports: the US with 24%, Brazil with 18%, the EU with 17%, Canada with 5% and Australia with 3%.

The table below shows trade in table olives in the first few months of the 2021/2022 crop year.



Graph 2 – Table olive imports by importer country (tonnes)

Imports generally fell in Australia (-7.6%), Brazil (-21.1%), Canada (-13%) and outside the EU (-6.9%), while imports rose by 3.6% in the US compared to the same period the previous season.

	2016/2017	2017/2018	2018/2019	2019/2020	2020/2021	2021/2022	Average	%Variation Rates
AUSTRALIA	11538	10859	12392	10618	13423	12404	11872	↓ -7.6
BRAZIL	75375	71890	79653	83277	97993	77353	80923	↓ -21.1
CANADA	18774	20250	20772	21778	26116	22719	21735	↓ -13
Extra-EU	52327	62488	63119	64568	68590	63864	62493	↓ -6.9
USA	92744	87897	100471	98304	87448	90602	92911	↑ 3.6
Total	250759	253385	276407	278545	293570	266940	269934	↓ -9.1

Table 1 – Table olive imports by importer country (tonnes)

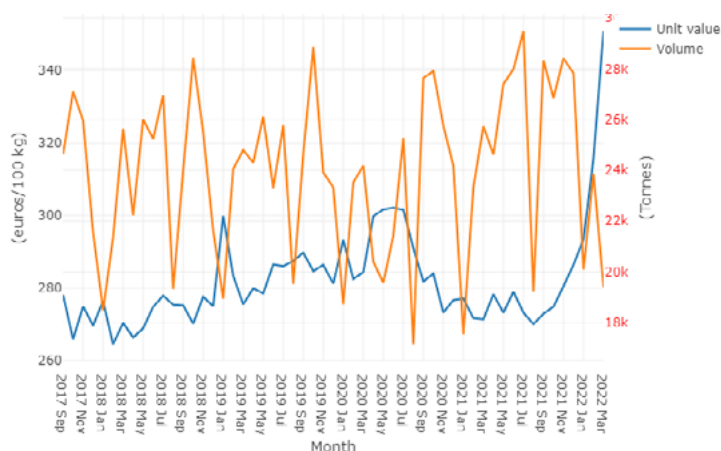


Most table olive imports came from Spain, Argentina, Morocco, Greece, Turkey, Peru and Egypt.

	2017/2018	2018/2019	2019/2020	2020/2021	2021/2022	%Share	%Variation rates
SPAIN	62936	65413	66294	57790	55698	20.9	↓ -3.6
ARGENTINA	48546	46996	44427	42390	47065	17.6	↑ 11
MOROCCO	33606	37941	36717	36526	40058	15.0	↑ 9.7
GREECE	30775	34169	32128	38342	39409	14.8	↑ 2.8
TURKEY	19095	25924	23588	24784	27373	10.3	↑ 10.4
PERU	5992	16135	19285	22281	18277	6.8	↓ -18
EGYPT	35833	30688	32545	50281	16993	6.4	↓ -66.2
ITALY	4798	5519	6456	6440	7055	2.6	↑ 9.5
ALBANIA	2470	2976	3180	5497	5632	2.1	↑ 2.5
Others	9334	10647	13926	9238	9380	3.5	↑ 1.5
Total	253385	276407	278545	293570	266940	100	↓ -9.1

Table 2 – Table olive imports by partner country (tonnes)

As for table olive exports from the EU, in March 2022, the unit value stood at €344 per 100 kg (+27.3% compared to the same period the previous crop year or +13.2% compared to the previous month) while the volume exported stood at 20 788.2 tonnes (-21.7% compared to the same period the previous crop year or -20% compared to the previous month).



Graph 3 – Changes in the value and volume of extra-EU table olive exports (20057000)



I. WORLD TRADE IN OLIVE OIL AND TABLE OLIVES

1. OLIVE OIL – 2021/22 CROP YEAR

The table below shows trade in olive oil and olive pomace oil in eight countries in the first months of the 2021/22 crop year (October 2021-April 2022). Imports fell by 17% in Australia, Brazil, Canada and Russia and by 6% in the US compared to the same period the previous crop year. Imports rose by 8% in Japan and remained stable in China.

In the first six months of the 2021/22 crop year, intra-EU acquisitions fell by 7% and extra-EU imports fell by 20% compared to the same period the previous crop year.

No	Importing country	October 20	October 21	November 20	November 21	December 20	December 21	January 21	January 22	February 21	February 22	March 21	March 22	April 21	April 22
1	Australia	3353.3	3385.1	2563.6	2254.0	3377.3	2809.0	1942.9	1967.5	3708.4	2453.0	2840.9	2941.4	4202.0	2366.1
2	Brazil	11052.3	8137.0	12249.6	8895.7	10350.0	7465.7	9219.0	7150.2	7230.1	0199.0	9490.0	9808.9	7354.8	8204.9
3	Canada	5755.7	3195.9	5146.6	3628.6	5900.5	3209.7	5417.4	3997.5	3541.5	5204.5	4686.8	5632.6	4620.7	4200.3
4	China	2588.2	3156.3	5438.5	5464.2	7785.1	8439.6	4931.3	3827.9	1974.5	2931.0	3264.2	2711.2	3204.7	2787.0
5	Japan	4902.6	4567.0	6160.0	6856.5	4478.2	4514.3	3690.9	6200.7	3687.6	3557.2	5915.0	5759.4	4888.5	4871.7
6	Russia	4156.7	3227.1	3908.1	3393.8	3992.3	2805.4	2220.1	2362.0	2764.4	n.d.	2392.6	n.d.	3117.2	n.d.
7	USA	29339.7	24667.7	33309.2	32101.5	32336.5	25506.4	41415.3	20712.1	22794.7	31094.2	29599.8	32371.3	41050.3	40530.7
8	Extra-EU/27	19817.7	15418.9	22010.5	9681.7	19222.7	28845.2	14900.6	7075.9	17754.0	14814.2	20302.2	15339.9	21270.8	n.d.
	Intra-EU/27	96528.0	81263.4	104971.3	98173.2	119103.8	116706.2	90943.8	92792.8	119629.3	113380.0	122183.2	110910.4	95490.3	n.d.
	Total	179494.7	147019.0	169448.3	170440.1	206552.4	200381.5	180682.0	154086.6	183084.4	179723.6	200675.3	165474.0	185199.3	

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

2. TABLE OLIVES – 2021/22 CROP YEAR

The table below shows trade in table olives in the 2021/22 crop year¹ (September 2021-April 2022). Imports fell by 8% in Australia, 21% in Brazil and 13% in Canada compared to the same period the previous crop year. Imports rose by 4% in the US.

In the 2021/22 crop year (September 2021-March 2022), intra-EU acquisitions rose by 1% and extra-EU imports fell by 7% compared to the same period the previous crop year².

No	Importing country	September 20	September 21	October 20	October 21	November 20	November 21	December 20	December 21	January 21	January 22	February 21	February 22	March 21	March 22	April 21	April 22	May 21
1	Australia	1590.2	1622.4	1457.0	1120.8	1671.5	1277.0	2141.9	1531.5	1538.6	1296.8	2028.3	1565.2	1353.1	2276.7	1645.5	1691.3	1876.6
2	Brazil	14702.7	11770.4	17012.7	10495.0	14990.8	13417.9	14383.3	9812.7	9531.1	5484.3	9704.5	8182.5	9113.9	9275.3	8573.7	8914.5	6504.8
3	Canada	4138.0	2581.3	3671.0	2396.9	4088.8	3150.3	3140.7	3032.9	3072.5	3320.0	2375.5	2403.6	3133.8	2837.2	2513.0	2996.2	3372.1
4	USA	8942.1	12274.1	11341.4	11534.0	13197.0	10713.6	11828.2	12419.3	11664.8	11211.4	8397.8	9804.7	12571.5	12150.6	9505.0	10494.0	14908.1
5	Extra-EU/27	8375.4	8335.4	10867.0	8858.6	10492.1	9328.5	10589.1	8114.0	8589.6	8747.8	7817.1	9371.0	11835.2	11235.7	10802.7	n.d.	9871.0
	Intra-EU/27	30234.7	28211.0	32456.7	33305.3	30459.8	39645.5	29374.8	28423.6	20601.4	22988.4	23419.9	24904.0	31699.6	29720.4	28604.8	n.d.	27804.6
	Total	67983.0	64794.6	76805.7	67710.6	74899.9	77532.7	71438.0	61334.0	54978.1	53048.6	53743.1	56231.0	69707.1	63494.8	61644.7	24096.0	64337.3

Table olive imports (t)

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 Data for the EU were not available for April 2022 when this newsletter went to print.



II. PRODUCER PRICES – OLIVE OILS

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

Extra virgin olive oil – Producer prices in **Spain** from 30 May to 5 June 2022 stood at €3.38/kg, a 2.2% rise on the same period the previous crop year.

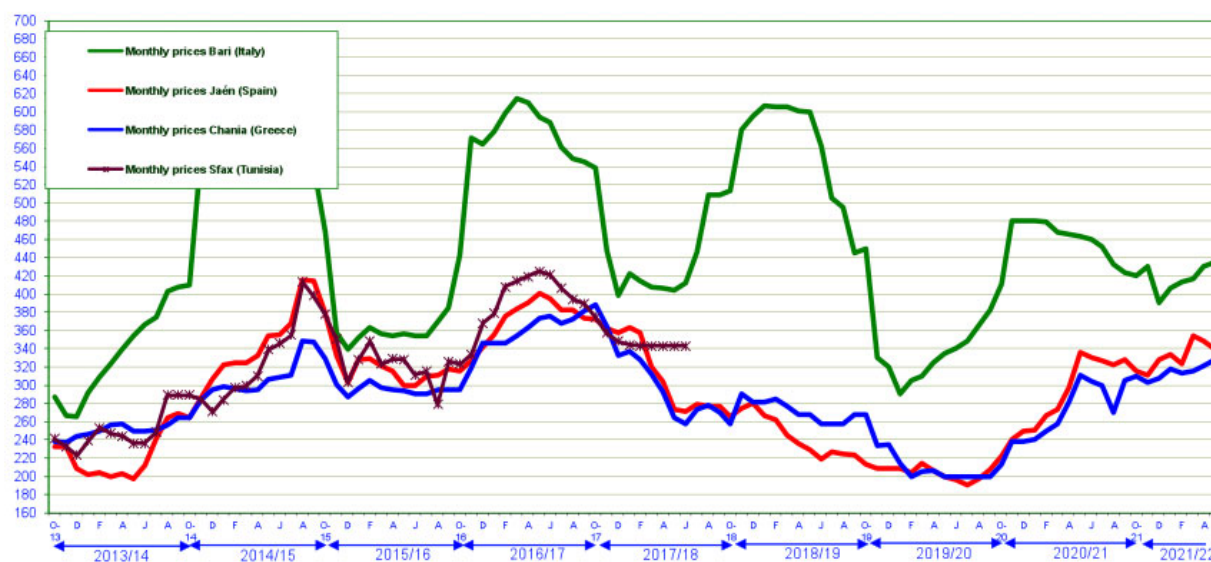
Italy – Prices in Italy from 30 May to 5 June 2022 stood at €4.35/kg, a 5.4% fall on the same period the previous crop year.

Greece – Prices in Greece from 30 May to 5 June 2022 stood at €3.30/kg, a 6.5% 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.

MOVEMENTS IN PRODUCER PRICES EXTRA VIRGIN OLIVE OIL Average monthly prices

Euros/100 kg

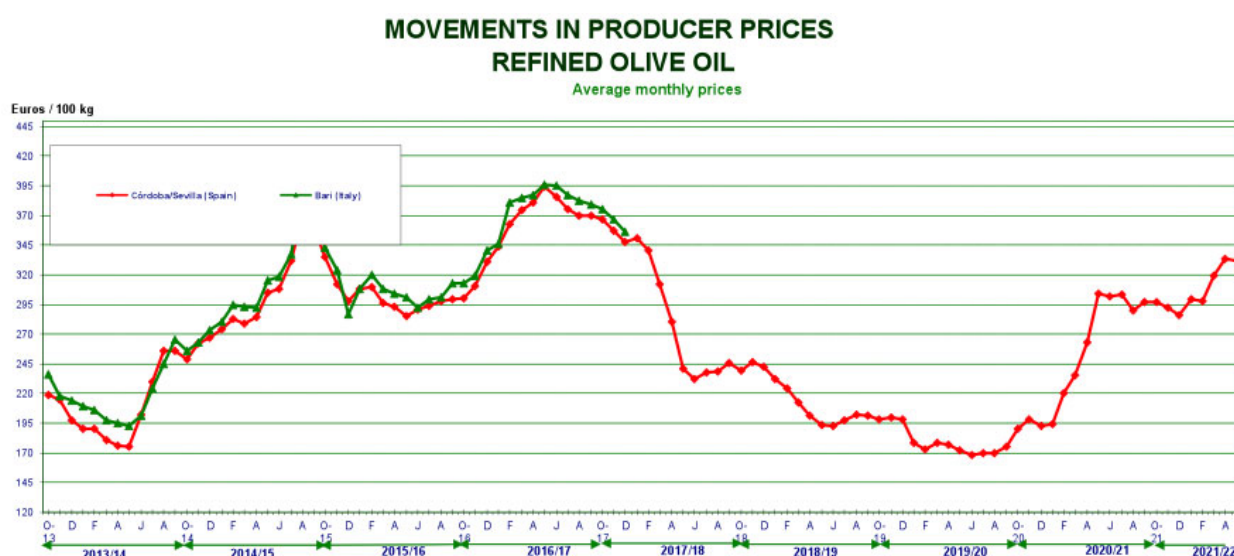


Graph 1



Refined olive oil: Producer prices in Spain stood at €3.27/kg from 30 May to 5 June 2022, which indicates an increase of 8.3% compared to the same period the previous crop year. Data for Italy have not been available for this category 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 (€3.38/kg) and refined olive oil (€3.27/kg) in Spain was €0.11/kg. In Italy, the difference was €0.43/kg in December 2017 (Graph 2).



Graph 2

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



STAY TUNED!

<http://www.internationaloliveoil.org>

World Olive Observatory:

<https://www.internationaloliveoil.org/#observatory-carousel>

Keep up with the olive sector through Olive News:

<https://www.scoop.it/topic/olive-news>

and the goings on at the IOC:

<https://www.linkedin.com/company/international-olive-council/>

Our scientific journal *Olivae* is available at:

<https://www.internationaloliveoil.org/publications/>

IOC Headquarters

C/ Príncipe de Vergara, 154

Madrid

