



**DECISION No DEC-10/101-V/2013**

**ON THE METHOD FOR THE ORGANOLEPTIC ASSESSMENT OF  
VIRGIN OLIVE OIL**

**THE COUNCIL OF MEMBERS OF THE INTERNATIONAL OLIVE  
COUNCIL,**

**Having regard** to the International Agreement on Olive Oil and Table Olives, 2005, in particular article 21 concerning the designations and definitions of olive oils and olive pomace oils and article 25 concerning standards on physical, chemical and organoleptic characteristics and methods of analysis,

**Having regard** to Resolution No RES-3/75-IV/96 of 20 November 1996 adopting the *Guide for the selection, training and monitoring of skilled virgin olive oil tasters* (standard ref.: COI/T.20/Doc. No 14) and confirming the validity of the standards relating to *Sensory analysis: general basic vocabulary* (COI/T.20/Doc. No 4), *Glass for oil tasting* (COI/T.20/Doc. No 5) and *Guide for the installation of a test room* (COI/T.20/Doc. No 6), and to Decision No DEC-18/100-V/2013 of 27 May 2013 revising the method for the *Organoleptic assessment of virgin olive oil* (COI/T.20/Doc. No 15/Rev. 5) and the *Guide for the selection, training and monitoring of skilled virgin olive oil tasters* (COI/T.20/Doc. No 14/Rev. 4),

**Whereas** the organoleptic assessment experts and leaders of IOC-recognised panels designated by the Members decided to carry out a duly justified revision of the method for the *Organoleptic assessment of virgin olive oil* (COI/T.20/Doc. No 15/Rev. 5);

**Whereas** the Technical Committee framed a proposal at its 15th meeting to revise the method in order to improve its reliability in terms of the homogeneity of the classifications assigned by panels,

**DECIDES**

1. The method for the *Organoleptic assessment of virgin olive oil* referenced COI/T.20/Doc. No 15/Rev. 6 shall replace and rescind the method referenced COI/T.20/Doc. No 15/Rev. 5 of 27 May 2013.

Madrid (Spain), 29 November 2013.