DECISION No DEC-18/100-V/2013

REVISING 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,


Whereas the organoleptic assessment experts and leaders of IOC-recognised panels designated by the Members have decided to carry out a duly justified revision of the Guide for the selection, training and monitoring of skilled virgin olive oil tasters (COI/T.20/Doc. No 14/Rev. 3) and of the method for the Organoleptic assessment of virgin olive oil (COI/T.20/Doc. No 15/Rev. 4);

Whereas the Technical Committee framed a proposal at its 13th meeting to revise the method in order to improve its reliability in terms of the homogeneity of the classifications assigned by panels,
DECIDES


Madrid (Spain), 23 May 2013.