



**INTERNATIONAL
OLIVE
COUNCIL**

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DECISION NO DEC-20/95-V/2007

**GUIDELINES FOR THE ACCREDITATION OF LABORATORIES
UNDERTAKING THE SENSORY ANALYSIS OF VIRGIN OLIVE
OILS**

**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 25 thereof concerning standards on physical, chemical and organoleptic characteristics and methods of analysis,

Having regard to the recommendation made by the Committee on Olive Oil Chemistry and Standards Setting at its 2nd meeting, held on the occasion of the 81st session of the Council,

Having regard to the need for guidelines for the accreditation of laboratories undertaking the sensory analysis of virgin olive oils,

Whereas national accreditation bodies need to ensure uniform training of the technical auditors and inspectors responsible for evaluating olive oil sensory testing laboratories which apply for accreditation;

Whereas tasting panels need to ensure quality assurance;

Whereas the experts convened by the Council on the organoleptic assessment of virgin olive oils have issued a recommendation to this effect and the Technical Committee has presented a proposal,

DECIDES

The Members are recommended to apply:

- The *Guidelines for the accreditation of laboratories undertaking the sensory analysis of virgin olive oils* (COI/T.28/Doc. No 1).

These detailed guidelines and the corresponding references are adapted to ISO – ISO/IEC 17025:2005 and are divided into two parts:

- . The first deals with the characteristics of the quality system and with the requirements for laboratory organisation; and
- . The second deals with the technical conditions of testing, in conformity with the method COI/T.20/Doc. No 15/Rev. 2 and accompanying standards.

Madrid, 16 November 2007.