



## **DECISION No DEC-III-14/106-VI/2017**

### **ADOPTING THE 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, 2015, in particular article 1, “Objectives of the Agreement”, concerning standardisation and research, as regards achieving uniformity in national and international legislation and in the area of organoleptic assessment;

**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;

**Having regard** to the update of standard ISO 17025/IEC 17025:2005;

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

**Whereas** tasting panels need to ensure quality assurance;

**Whereas** the experts in organoleptic assessment convened by the International Olive Council on 16 and 17 October 2017, formulated an unanimous recommendation for the revision of the formulas of the repeatability index in the Guidelines, the revision of its title to return to the original title and the revision of its scope of application;

**Whereas** the Chemistry and Standardisation Committee presented a proposal ;



-2-

## DECIDES

The Members shall be recommended to apply the *Guidelines for the accreditation of laboratories undertaking the sensory analysis of virgin olive oils* COI/T.28/Doc. 1 Rev. 2 appended hereto.

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 analysis, in conformity with the method COI/T.20/Doc. No 15 and accompanying standards.

This decision annuls and revokes Decision DEC-10/105-VI/2017 of May 2017 adopting the revision of the Guidelines for the accreditation of laboratories undertaking the sensory analysis of virgin olive oils.

Madrid (Spain), 27 Novembre 2017.