

INTERNATIONAL OLIVE COUNCIL CONSEJO OLEICOLA INTERNACIONAL CONSEIL OLEICOLE INTERNATIONAL CONSIGLIO OLEICOLO INTERNAZIONALE المجلس الدولي للذيتون

## **DECISION No DEC-16/103-V/2015**

## ADOPTING THE METHOD OF ANALYSIS FOR THE DETERMINATION OF FREE FATTY ACIDS

## THE COUNCIL OF MEMBERS OF THE INTERNATIONAL OLIVE COUNCIL,

<u>Having regard</u> to the 2005 International Agreement on Olive Oil and Table Olives, prolonged in 2014, 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,

<u>**Having regard**</u> to the results obtained in the relevant tests, in the light of which the chemistry experts consider it necessary to have an IOC-referenced method for the determination of free acidity,

<u>**Having regard**</u> to the method proposed for the *Determination of free fatty acids* (COI/T.20/Doc. No 34),

Whereas the Technical Committee has recommended the adoption of this method,

## **DECIDES**

The method for the *Determination of free fatty acids* (COI/T.20/Doc. No 34) shall be adopted and shall be cited in the trade standard applying to olive oils and olive pomace oils referenced COI/T.15/NC No 3/Rev. 10.

Madrid (Spain), 26 November 2015.