



DECISION No DEC-III.5/107-VI/2018

ADOPTING THE GUIDELINES TO MEET THE REQUIREMENTS OF ISO STANDARD 17025 CONCERNING THE COMPETENCE OF SENSORY TESTING LABORATORIES, IN PARTICULAR AS REGARDS VIRGIN OLIVE OIL

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 Chemistry and Standardisation meeting at its 2nd meeting at the 106th 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 19 and 20 March 2018, formulated an unanimous recommendation for the revision of the Guidelines, the title and the deletion of text under point 5.2, already mentioned in document COI/T20/Doc. 14, specifying the reference to said document;

Whereas the Chemistry and Standardisation Committee presented a proposal;

DECIDES

The “THE GUIDELINES TO MEET THE REQUIREMENTS OF ISO STANDARD 17025 CONCERNING THE COMPETENCE OF SENSORY TESTING LABORATORIES, IN PARTICULAR AS REGARDS VIRGIN OLIVE OIL” COI/T.28/Doc. 1 Rev. 3, appended hereto, shall be adopted and the Members shall be recommended to apply them.

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 No DEC-III-14/106-VI/2017 of November 2017 adopting the revision of the “Guidelines for the accreditation of laboratories undertaking the sensory analysis of virgin olive oils”.

Buenos Aires (Argentina), 21 June 2018.