DECISION No DEC III.3/113-VI/2021

ADOPTING THE REVISED METHOD FOR THE ORGANOLEPTIC ASSESSMENT OF VIRGIN OLIVE OIL AND RELATED DOCUMENTS

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, regarding the harmonisation of national and international legislation, and Chapter VI ‘Provisions concerning standardisation’;


Having regard to the Sensory analysis of olive oil method for the organoleptic assessment of virgin olive oil COI/T.20/Doc. No 15/Rev. 10,

Considering the unanimity of the experts on organoleptic assessment who were appointed by Members at their meeting on 11-12 February 2021, a revision of document COI/T.20/Doc. No. 14/Rev. 7 is proposed, including the example of the use of the 10 cm scale of the profile sheet for nasally perceived attribute intensities.
DECIDES

To adopt the revised method COI/T.20/Doc. No. 14/Rev. 7 “Guide for the selection, training and quality control of virgin olive oil tasters- qualifications of tasters, panel leaders and trainers” (attached), which replaces and repeals COI/T.20/Doc. No. 14/Rev. 6 of 1 April 2020.

Madrid (Spain), 30 June 2021