

RESOLUTION NO. RES-2/71-IV/94

AMENDED METHOD FOR THE ORGANOLEPTIC ASSESSMENT OF
VIRGIN OLIVE OIL

THE INTERNATIONAL OLIVE OIL COUNCIL,

Having regard to the International Agreement on Olive Oil and Table Olives, 1986, as extended and amended by the Protocol of March 1993, and in particular article 26, as amended by Resolution no. RES-3/70-IV/94 of 3 June 1994, regarding the designations and definitions of olive oils and olive-pomace oils, and article 35 thereof,

Having regard to Resolution no. RES-4/66-IV/92 of 28 May 1992 by which the IOOC adopted the method COI/T.20/Doc. no. 3/Rev. 2, "Organoleptic assessment of virgin olive oil", which replaced the resolutions previously adopted on 30 May 1991 and 18 June 1987,

Considering that the Members decided at their 67th session to undertake a revision of the method in order to achieve greater uniformity in its application by the panels in different countries, and that to this end the Technical Committee's Sub-Committee for Olive Oil Chemistry framed a proposal at the 71st session which took into account the findings of the work carried out by the group of supervisors of the panels that were accredited by the IOOC in 1992, which work was aimed at amending the method for the organoleptic assessment of virgin olive oil;

DECIDES

1. The method "Organoleptic assessment of virgin olive oil", COI/T.20/Doc. no. 15, which has been provisionally adopted, shall replace and rescind the method "Organoleptic assessment of virgin olive oil", COI/T.20/Doc. no. 3/Rev. 2 of 28 May 1992.
2. The standard COI/T.20/Doc. no. 13 "General methodology for the organoleptic assessment of virgin olive oil" shall be adopted, as shall the standard COI/T.20/Doc. no. 14 "Guide for the selection, training and monitoring of skilled virgin olive oil tasters".
3. The validity of the standards COI/T.20/Doc. no. 4 of 18 June 1987 "Sensory analysis: basic general vocabulary", COI/T.20/Doc. no. 5 of 18 June 1987 "Glass for oil tasting", COI/T.20/Doc. no. 6 of 18 June 1987 "Guide for the installation of a test room" shall be confirmed.
4. It shall be accepted by agreement that virgin olive oil classified as "extra" shall have an organoleptic rating of 6.5 or more; that virgin olive oil classified as "virgin" shall have an organoleptic rating of 5.5 or more; that virgin olive oil classified as "ordinary" shall have an organoleptic rating of 3.5 or more; and that virgin olive oil classified as "lampante" shall have an organoleptic rating of less than 3.5.

The Members shall make appropriate arrangements, in the manner required by their respective legislations, to apply the method and related standards.

The governments of non-Member states involved in international trade shall take into consideration the method and related methods.

Madrid, 17 November 1994