



**INTERNATIONAL
OLIVE OIL
COUNCIL**

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RESOLUTION NO. RES-2/93-IV/05

**METHOD FOR THE ORGANOLEPTIC ASSESSMENT OF EXTRA VIRGIN
OLIVE OIL APPLYING TO USE A DESIGNATION OF ORIGIN**

THE INTERNATIONAL OLIVE OIL COUNCIL,

Having regard to the International Agreement on Olive Oil and Table Olives, 1986, as amended and extended, 1993, and last prolonged, 2004, in particular article 26 thereof concerning the designations and definitions of olive oils and olive-pomace oils as last amended by Decision no. DEC-1/75-IV/96 of 20 November 1996, article 28 thereof concerning indications of source and appellations of origin and article 36 thereof concerning standards for physical, chemical and organoleptic characteristics and methods of analysis,

Having regard to Resolution no. RES-3/75-IV/96 of 20 November 1996 whereby the International Olive Oil Council adopted the revised method for the *Organoleptic assessment of virgin olive oil* (COI/T.20/Doc. no. 15/Rev. 1), the *General methodology for the organoleptic assessment of virgin olive oil* (standard COI/T.20/Doc. no. 13/Rev. 1) and the *Guide for the selection, training and monitoring of skilled virgin olive oil tasters* (standard COI/T.20/Doc. no. 14/Rev. 1) and it endorsed the validity of the standards for *Sensory analysis: general basic vocabulary* (COI/T.20/Doc. no. 4 of 18 June 1987), *Glass for oil tasting* (COI/T.20/Doc. no. 5 of 18 June 1987) and *Guide for the installation of a test room* (COI/T.20/Doc. no. 6 of 18 June 1987),

Whereas, in view of the growing number of designations of origin and indications of source of the Members of the International Olive Oil Council covering geographical regions which are sometimes very close to each other, and as part of a policy of product quality and retail product differentiation, a working group of sensory analysis experts was created with the brief of drawing up a method for recommendation to the Members as a uniform tool for assessing the sensory attributes of extra virgin olive oils characteristic of a geographical indication (designations of origin and indications of source);

Whereas, on a proposal of the Committee on Olive Oil Chemistry and Standards Setting, the Members of the International Olive Oil Council decided to organise a seminar on the organoleptic assessment of extra virgin olive oil applying for designation of origin (DO) status with a view to presenting a preliminary draft method for this purpose to the DO bodies and authorities of the Council Members;

Whereas the application of such a method will help to harmonise the procedures employed for characterising the sensory attributes of extra virgin olive oils by the bodies responsible for controlling geographical indications,

DECIDES

The method for the *Organoleptic assessment of extra virgin olive oil applying to use a designation of origin* referenced COI/T.20/Doc. no. 22 shall be adopted and its application shall be recommended to the bodies responsible for designations of origin.

Madrid, 18 November 2005.