

RESOLUTION NO. RES-4/64-IV/91

THE INTERNATIONAL OLIVE OIL COUNCIL,

Having regard to Resolution no. RES-5/56-IV/87, of 18 June 1987 whereby the method for the "Organoleptic Assessment of Virgin Olive Oil", COI/T.20/Doc. no. 3 of 18 June 1987, was adopted in conjunction with the accompanying standards, "Sensory analysis: general basic vocabulary" (COI/T.20/Doc. no. 4), "Glass for oil tasting" (COI/T.20/Doc. no. 5) "Guide for the installation of a test room" (COI/T.20/Doc. no. 6) and the document entitled "General criteria for arriving at a sensory assessment of the flavour of virgin olive oils" (COI/IGS/Doc. no. 8/Corr.2),

Whereas the International Agreement on Olive Oil and Table Olives, 1986, in particular Article 36 thereof refers to the establishment of uniform standards and methods of analysis for the physical, chemical and organoleptic characteristics of olive oils and olive-pomace oils, which article expands on chapter I "General Objectives" and Part Three "Economic and Standardisation Measures" of that same Agreement;

Whereas the proposal put forward by the Technical Committee's Sub-Committee for Olive Oil Chemistry at the 64th session, following the work done by a group of experts, involves introducing amendments into the method in order to facilitate its application and recognising the need to amend this method, particularly with regard to the procedure for organoleptically assessing virgin olive oil, and to complete it by specifying its margins of error,

HAS ADOPTED THIS RESOLUTION:

The method, ref. COI/T.20/Doc. no. 3/Rev. 1 of 30 May 1991 entitled "Organoleptic Assessment of Virgin Olive Oil", attached to this Resolution, replaces the method COI/T.20/Doc. no. 3 of 18 June 1987.

Members are requested to make the necessary arrangements to implement this method.

The governments of non-Member States involved in international trade in virgin olive oils are invited to recognise its ready applicability.

Done at Madrid, 30 May 1991