Resolution no. RES-5/56-IV/87

International method for the organoleptic assessment of virgin olive oil

Considering the International Agreement on Olive Oil and Table Olives, 1986, in particular article 36 thereof relating 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 upon chapter I "General objectives" and part three "Economic and standardisation measures" of that same Agreement;

Considering the need for a common objective method for assessing the organoleptic quality of virgin olive oil;

Considering the proposal put forward by the Technical Committee's Sub-Committee for Olive Oil Chemistry following the work done by a working party made up of supervisors from 9 institutes in 6 countries who, under the guidance of a scientific co-ordinator, have drawn up a method that has been duly checked as regards its repeatability, reproducibility and its confidence level as part of a collaborative programme begun by the International Olive Oil Council in 1981/82;

the International Olive Oil Council

Adopts the method for the "Organoleptic assessment of virgin olive oil" (COI/T.20/Doc. no. 3 of 18 June 1987) and the accompanying standards: "Sensory analysis: general basic vocabulary" (COI/T.20/Doc. no. 4), "Class 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 headed "General criteria for arriving at a sensory assessment of the flavour of virgin olive oils" (COI/IGS/Doc. no. 8/Corr. 2);
Recommends that its Members arrange for institutes and laboratories that specialise in sensory analysis to apply it to virgin olive oils intended for international and domestic trade;

Invites the governments of non-Member states involved in the international trade in olive oils and olive-pomace oils to take into consideration the adopted method and to acknowledge that it is readily applied.

Madrid, 18 June 1987