



## **DECISION N° DEC-III.2/117-VI/2023**

### **ADOPTING THE INTERNAL QUALITY CONTROL GUIDELINES FOR SENSORY LABORATORIES**

#### **THE COUNCIL OF MEMBERS OF THE INTERNATIONAL OLIVE COUNCIL,**

**Having regard** to the 2015 International Agreement on Olive Oil and Table Olives, in particular to Article 1 “Objectives of the Agreement” with respect to standardisation and research, as regards to achieving uniformity in national and international legislation; and the activities in the area of physico-chemical and organoleptic analysis in order to add to the knowledge of the composition and quality characteristics of olive products, with a view to consolidating international standards and so enabling the product quality control, their international trade and its development, the protection of consumer rights and the prevention of fraudulent and misleading practices and adulteration; and Chapter VI “Standardisation Provisions”;

**Having regard** to the current version of the IOC guidelines for meeting the requirements of standard ISO:17025 for the competence of sensory testing laboratories, with particular reference to virgin olive oil, which has been scientifically and technically reviewed by IOC experts in the organoleptic assessment of virgin olive oil, and the corresponding decision;

**Considering** the need of fostering the implementation of these guidelines in sensory testing laboratories by simplifying the manner in which the information is presented;

**Considering** the decision to split the document COI/T.28/Doc. No 1 in order to make it more accessible to panel leaders and laboratory managers;

**Considering** the unanimous position of the organoleptic experts at their meetings on 13 and 14 February 2023;

#### **DECIDES**

The “Internal quality control guidelines for sensory laboratories”, COI/T.20/Doc. No 17/Rev 1, appended hereto, shall be adopted.

Madrid (Spain), 22 June 2023

Mr Kaled Musa Al Henefat  
Chair of the International Olive Council