



DECISION N° DEC-III.1/118-VI/2023

**ADOPTING THE METHOD
“GUIDELINES FOR MEETING THE REQUIREMENTS OF STANDARD ISO:17025 FOR
THE COMPETENCE OF SENSORY TESTING LABORATORIES, WITH PARTICULAR
REFERENCE TO VIRGIN OLIVE OIL”**

THE COUNCIL OF MEMBERS OF THE INTERNATIONAL OLIVE COUNCIL,

Having regard to the 2015 International Agreement on Olive Oil and Table Olives, in particular Article 1 “Objectives of the Agreement” concerning 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 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 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 proposals of amendment from the organoleptic experts;

Considering the unanimous position of the organoleptic experts at their meetings on 26 and 27 September 2023;

DECIDES

1. To revise the method COI/T.28/Doc. N° 1/Rev. 7 on “GUIDELINES FOR MEETING THE REQUIREMENTS OF STANDARD ISO:17025 FOR THE COMPETENCE OF SENSORY TESTING LABORATORIES, WITH PARTICULAR REFERENCE TO VIRGIN OLIVE OIL”.
2. The method COI/T.28/Doc. N° 1/Rev. 8 replaces and revokes method COI/T.28/Doc. N° 1/Rev. 7.

Madrid (Spain), 23 November 2023

Mr Kaled Musa Al Henefat
Chair of the International Olive Council