DECISION DEC-III.2/121-VI/2025

ADOPTING THE INTERNAL QUALITY CONTROL GUIDELINES FOR SENSORY ANALYSIS LABORATORIES

THE COUNCIL OF MEMBERS OF THE INTERNATIONAL OLIVE COUNCIL,

Having regard to the International Agreement on Olive Oil and Table Olives, 2015, 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 development of activities in the area of physico-chemical and organoleptic analysis in order to enhance knowledge on the composition and quality characteristics of olive products, with a view to consolidating international standards and so enabling product quality control, 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 recommendation made by the Chemistry and Standardisation Committee at its 16th meeting, in the framework of the 121st session of the Council of Members;

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 unanimous position expressed by the organoleptic experts at their meetings on 20 and 21 May 2025;

DECIDES

To adopt the "Internal quality control guidelines for sensory laboratories", COI/T.20/Doc. No 17/Rev 2, appended hereto, which revokes document COI/T.20/ Doc. No. 17/Rev. 1 of June 2023.

Madrid (Spain), 8 July 2025

Walid B D Abuabdalla Chair of the International Olive Council