



Decision DEC-III.6/123-VI/2026

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 homogeneity 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 Committee on Chemistry and Standardisation at its 18th meeting, in the framework of the 123rd 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 International Olive Council (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 analysis laboratories by simplifying the manner in which the information is presented;

Considering the unanimous position agreed by the experts in organoleptic assessment at their meetings on 5 and 6 May 2026;

Decides

To adopt the “Internal quality control guidelines for sensory analysis laboratories”, COI/T.20/Doc. No 17/Rev. 3, appended hereto, which revokes document COI/T.20/ Doc. No. 17/Rev. 2 of July 2025.

