



**INTERNATIONAL
OLIVE OIL
COUNCIL**

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RESOLUTION No. RES-3/75-IV/96

**REVISED METHOD FOR THE ORGANOLEPTIC ASSESSMENT OF
VIRGIN OLIVE OIL**

THE INTERNATIONAL OLIVE OIL COUNCIL,

Having regard to the International Agreement on Olive Oil and Table Olives, 1986, as amended and extended by the Protocol of March 1993, in particular article 26 thereof concerning the designations and definitions of olive oils and olive-pomace oils, which was last amended by Decision no. DEC-1/75-IV/96 of 20 November 1996, and article 36 concerning standards relating to physical, chemical and organoleptic characteristics and methods of analysis;

Having regard to Resolution no. RES-2/71-IV/94 of 17 November 1994 whereby the IOOC provisionally adopted the method "Organoleptic assessment of virgin olive oil" COI/T.20/Doc.no. 15, it adopted standard COI/T.20/Doc.no. 13 "General methodology for the organoleptic assessment of virgin olive oil" and standard COI/T.20/Doc. no. 14 "Guide for the selection, training and monitoring of skilled virgin olive oil tasters", and it endorsed the validity of the standards COI/T.20/Doc. no. 4 of 18 June 1987 "Sensory analysis: basic general vocabulary", COI/T.20/Doc. no. 5 of 18 June 1987 "Glass for oil tasting" and COI/T.20/Doc. no. 6 of 18 June 1987 "Guide for the installation of a test room";

Considering the decision taken by the Members to revise the method for the organoleptic assessment of virgin olive oil in order to incorporate a continuous scale for measuring intensity, aimed at facilitating statistical processing of panel data, and its ensuing decision to revise the standards concerning the general methodology for the organoleptic assessment of virgin olive oil and the guide for the selection, training and monitoring of skilled virgin olive oil tasters;

Considering the proposal framed by the Sub-Committee for Olive Oil Chemistry at its 41st meeting, based on the reliability of the revised method as displayed by the level of uniformity in the classification by panels;

DECIDES

1. The method "Organoleptic assessment of virgin olive oil", COI/T.20/Doc.no. 15/Rev. 1 shall replace and rescind the method "Organoleptic assessment of virgin olive oil", T.20/Doc. no. 15 of 17 November 1994.
2. The standard COI/T.20/Doc. no. 13/Rev. 1 "General methodology for the organoleptic assessment of virgin olive oil" shall replace and rescind the standard COI/T.20/Doc. no. 13 of 17 November 1994.
3. The standard COI/T.20/Doc. no. 14/Rev. 1 "Guide for the selection, training and monitoring of skilled virgin olive oil tasters" shall replace and rescind the standard COI/T.20/Doc. no. 14 of 17 November 1994.
4. The validity shall be confirmed of the standards COI/T.20/Doc. no. 4 of 18 June 1987 "Sensory analysis: basic general vocabulary", COI/T.20/Doc. no. 5 of 18 June 1987 "Glass for oil tasting", and COI/T.20/Doc. no. 6 of 18 June 1987 "Guide for the installation of a test room".

Madrid, 20 November 1996