Commission Delegated Regulation (EU) 2015/1830 of 8 July 2015 amending Regulation (EEC) No 2568/91 on the characteristics of olive oil and olive-residue oil and on the relevant methods of analysis

ANNEX U.K.

ANNEX I U.K.

OLIVE OIL CHARACTERISTICS

Category	Fatty acid ethyl esters (FAEEs) (*)	Acidity (*)	Peroxide index O_2/kg (*)	Waxes mg/kg (**)	2-glyceril monopalmitate[a]	Stigmastadienes mg/kg (*)	Difference ECN42 (HPLC) and ECN42 (theoretical calculation)	K_{232} (*)	K_{268} or K_{270} (*)	Delta-K (*)	Organoleptic evaluation Median defect (Md) (*)	Organoleptic evaluation Median Fruity median (Mf) (*)
1.	FAEEs ≤ 40 mg/kg (2013-2014 crop year)[b] FAEEs ≤ 35 mg/kg (2014-2016 crop year) FAEEs ≤ 30 mg/kg (after 2016 crop years)	≤ 0,8	≤ 20	C42 + C44 + C46 ≤ 150	≤ 0,9 if total palmitic acid % ≤ 14 % ≤ 1,0 if total palmitic acid % > 14 %	≤ 0,05	≤ | 0,2|	≤ 2,50	≤ 0,22	≤ 0,01	Md = 0	Mf > 0
2.	— Extra virgin olive oil	≤ 2,0	≤ 20	C42 + C44 + C46 ≤ 150	≤ 0,9 if total palmitic acid % ≤ 14 %	≤ 0,05	≤ | 0,2|	≤ 2,60	≤ 0,25	≤ 0,01	Md ≤ 3,5	Mf > 0
— Virgin olive oil												

a	Total isomers which could (or could not) be separated by capillary column.
b	The limit applies to olive oils produced as from 1 March 2014.
c	Oils with a wax content of between 300 mg/kg and 350 mg/kg are considered to be lampante olive oil if the total aliphatic alcohol content is less than or equal to 350 mg/kg or if the erythrodiol and uvaol content is less than or equal to 3,5 %.
d	The median defect may be less than or equal to 3,5 and the fruity median equal to 0.
e	Oils with a wax content of between 300 mg/kg and 350 mg/kg are considered to be crude olive-pomace oil if the total aliphatic alcohol content is above 350 mg/kg and if the erythrodiol and uvaol content is greater than 3,5 %.

					≤ 1,0 if total palmitic acid % > 14 %							
3.	— Lampante olive oil	> 2,0	—	C40 + C42 + C44 + C46 ≤ 300[c]	≤ 0,9 if total palmitic acid % ≤ 14 %	≤ 0,50	≤ | 0,3|	—	—	—	Md > 3,5[d]	—
					≤ 1,1 if total palmitic acid % > 14 %							
4.	— Refined olive oil	≤ 0,3	≤ 5	C40 + C42 + C44 + C46 ≤ 350	≤ 0,9 if total palmitic acid % ≤ 14 %	—	≤ | 0,3|	—	≤ 1,10	≤ 0,16	—	—
					≤ 1,1 if total palmitic acid % > 14 %							

a	Total isomers which could (or could not) be separated by capillary column.
b	The limit applies to olive oils produced as from 1 March 2014.
c	Oils with a wax content of between 300 mg/kg and 350 mg/kg are considered to be lampante olive oil if the total aliphatic alcohol content is less than or equal to 350 mg/kg or if the erythrodiol and uvaol content is less than or equal to 3,5 %.
d	The median defect may be less than or equal to 3,5 and the fruity median equal to 0.
e	Oils with a wax content of between 300 mg/kg and 350 mg/kg are considered to be crude olive-pomace oil if the total aliphatic alcohol content is above 350 mg/kg and if the erythrodiol and uvaol content is greater than 3,5 %.

5.	— Olive oil composed of refined and virgin olive oils	≤ 1,0	≤ 15	C40 + C44 + C46 ≤ 350	≤ 42,9 if total palmitic acid % ≤ 14 % ≤ 1,0 if total palmitic acid % > 14 %	—	≤ | 0,3|	—	≤ 0,90	≤ 0,15	—	—
6.	— Crude olive-pomace oil	—	—	C40 + C44 + C46 > 350[e]	≤ 42,4	—	≤ | 0,6|	—	—	—	—	—
7.	— Refined olive-pomace oil	≤ 0,3	≤ 5	C40 + C44 + C46 > 350	≤ 42,4	—	≤ | 0,5|	—	≤ 2,00	≤ 0,20	—	—
8.	— Olive-pomace oil	≤ 1,0	≤ 15	C40 + C44 + C46 > 350	≤ 42,2	—	≤ | 0,5|	—	≤ 1,70	≤ 0,18	—	—

a Total isomers which could (or could not) be separated by capillary column.

b The limit applies to olive oils produced as from 1 March 2014.

c Oils with a wax content of between 300 mg/kg and 350 mg/kg are considered to be lampante olive oil if the total aliphatic alcohol content is less than or equal to 350 mg/kg or if the erythrodiol and uvaol content is less than or equal to 3,5 %.

d The median defect may be less than or equal to 3,5 and the fruity median equal to 0.

e Oils with a wax content of between 300 mg/kg and 350 mg/kg are considered to be crude olive-pomace oil if the total aliphatic alcohol content is above 350 mg/kg and if the erythrodiol and uvaol content is greater than 3,5 %.

Category	Fatty acid composition[a]						Total	Total	Sterols composition					Total	Erythrodiol + uvaol (%) (**)
	Myristic (%)	Linolenic (%)	Arachidic (%)	Eicosenoic (%)	Behenic (%)	Lignoceric (%)	trans-linoleic isomers (%)	trans-linolenic isomers (%)	Cholesterol (%)	Brassicasterol (%)	Campesterol (%)	Δ-7-stigmastenol (%)	β-sitosterol[c] (%) (**)	Total sterols (mg/kg)	
1.	≤ 0,03	≤ 1,00	≤ 0,60	≤ 0,40	≤ 0,20	≤ 0,20	≤ 0,05	≤ 0,05	≤ 0,5	≤ 0,1	≤ 4,0	< Camp.	≥ 93,0	≤ 0,5	≥ 1 000	≤ 4,5
	Extra virgin olive oil															
2.	≤ 0,03	≤ 1,00	≤ 0,60	≤ 0,40	≤ 0,20	≤ 0,20	≤ 0,05	≤ 0,05	≤ 0,5	≤ 0,1	≤ 4,0	< Camp.	≥ 93,0	≤ 0,5	≥ 1 000	≤ 4,5
	Virgin olive oil															
3.	≤ 0,03	≤ 1,00	≤ 0,60	≤ 0,40	≤ 0,20	≤ 0,20	≤ 0,10	≤ 0,10	≤ 0,5	≤ 0,1	≤ 4,0	—	≥ 93,0	≤ 0,5	≥ 1 000	≤ 4,5[d]
	Lampante olive oil															
4.	≤ 0,03	≤ 1,00	≤ 0,60	≤ 0,40	≤ 0,20	≤ 0,20	≤ 0,20	≤ 0,30	≤ 0,5	≤ 0,1	≤ 4,0	< Camp.	≥ 93,0	≤ 0,5	≥ 1 000	≤ 4,5
	Refined olive oil															
5.	≤ 0,03	≤ 1,00	≤ 0,60	≤ 0,40	≤ 0,20	≤ 0,20	≤ 0,20	≤ 0,30	≤ 0,5	≤ 0,1	≤ 4,0	< Camp.	≥ 93,0	≤ 0,5	≥ 1 000	≤ 4,5
	Olive oil composed of refined and virgin olive oils															
6.	≤ 0,03	≤ 1,00	≤ 0,60	≤ 0,40	≤ 0,30	≤ 0,20	≤ 0,20	≤ 0,10	≤ 0,5	≤ 0,2	≤ 4,0	—	≥ 93,0	≤ 0,5	≥ 2 500	> 4,5[e]
	Crude olive-pomace oil															
7.	≤ 0,03	≤ 1,00	≤ 0,60	≤ 0,40	≤ 0,30	≤ 0,20	≤ 0,40	≤ 0,35	≤ 0,5	≤ 0,2	≤ 4,0	< Camp.	≥ 93,0	≤ 0,5	≥ 1 800	> 4,5
	Refined olive-															

a Other fatty acids content (%): palmitic: 7,50-20,00; palmitoleic: 0,30-3,50; heptadecanoic: ≤ 0,30; heptadecenoic: ≤ 0,30; stearic: 0,50-5,00; oleic: 55,00-83,00; linoleic: 2,50-21,00.

b See the Appendix to this Annex.

c App β-sitosterol: Delta-5,23-stigmastadienol + chlerosterol + beta-sitosterol+sitostanol + delta-5-avenasterol + delta-5,24-stigmastadienol.

d Oils with a wax content of between 300 mg/kg and 350 mg/kg are considered to be lampante olive oil if the total aliphatic alcohol content is less than or equal to 350 mg/kg or if the erythrodiol and uvaol content is less than or equal to 3,5 %.

e Oils with a wax content of between 300 mg/kg and 350 mg/kg are considered to be crude olive-pomace oil if the total aliphatic alcohol content is above 350 mg/kg or if the erythrodiol and uvaol content is greater than 3,5 %.

	pomace oil															
8.	≤ 0,03	≤ 1,00	≤ 0,60	≤ 0,40	≤ 0,30	≤ 0,20	≤ 0,40	≤ 0,35	≤ 0,5	≤ 0,2	≤ 4,0	< Camp.	≥ 93,0	≤ 0,5	≥ 1 600	> 4,5
	Olive-pomace oil															

a	Other fatty acids content (%): palmitic: 7,50-20,00; palmitoleic: 0,30-3,50; heptadecanoic: ≤ 0,30; heptadecenoic: ≤ 0,30; stearic: 0,50-5,00; oleic: 55,00-83,00; linoleic: 2,50-21,00.
b	See the Appendix to this Annex.
c	App β-sitosterol: Delta-5,23-stigmastadienol + chlerosterol + beta-sitosterol+sitostanol + delta-5-avenasterol + delta-5,24-stigmastadienol.
d	Oils with a wax content of between 300 mg/kg and 350 mg/kg are considered to be lampante olive oil if the total aliphatic alcohol content is less than or equal to 350 mg/kg or if the erythrodiol and uvaol content is less than or equal to 3,5 %.
e	Oils with a wax content of between 300 mg/kg and 350 mg/kg are considered to be crude olive-pomace oil if the total aliphatic alcohol content is above 350 mg/kg or if the erythrodiol and uvaol content is greater than 3,5 %.

Notes:

(a) The results of the analyses must be expressed to the same number of decimal places as used for each characteristic. The last digit must be increased by one unit if the following digit is greater than 4.

(b) If just a single characteristic does not match the values stated, the category of an oil can be changed or the oil declared impure for the purposes of this Regulation.

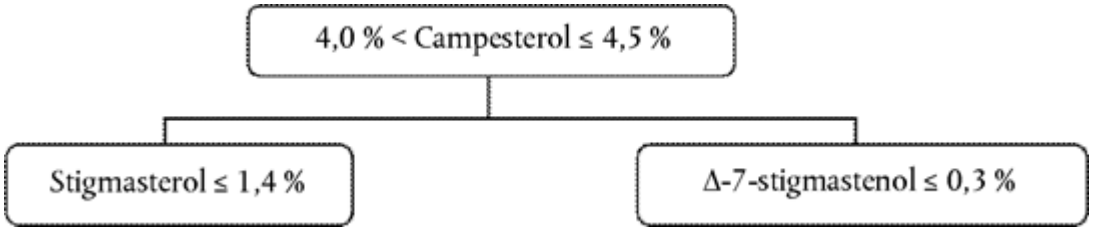
(c) If a characteristic is marked with an asterisk (*), referring to the quality of the oil, this means the following: — for lampante olive oil, it is possible for both the relevant limits to be different from the stated values at the same time, — for virgin olive oils, if at least one of these limits is different from the stated values, the category of the oil will be changed, although they will still be classified in one of the categories of virgin olive oil.

(d) If a characteristic is marked with two asterisks (**), this means that for all types of olive-pomace oil, it is possible for both the relevant limits to be different from the stated values at the same time.

Appendix U.K.

DECISION TREE

Campesterol decision tree for virgin and extra virgin olive oils:



The other parameters shall comply with the limits fixed in this Regulation.

Delta-7-stigmastenol decision tree for:

— Extra virgin and virgin olive oils

The other parameters shall comply with the limits fixed in this Regulation.

— Olive-pomace oils (crude and refined)

Changes to legislation:
There are currently no known outstanding effects for the Commission Delegated Regulation (EU) 2015/1830.