

Status: Point in time view as at 04/12/2016.

Changes to legislation: There are outstanding changes not yet made to Commission Regulation (EEC) No 2568/91. Any changes that have already been made to the legislation appear in the content and are referenced with annotations. (See end of Document for details)

[^{F1}ANNEX XII

THE INTERNATIONAL OLIVE COUNCIL'S METHOD FOR THE ORGANOLEPTIC ASSESSMENT OF VIRGIN OLIVE OIL

Textual Amendments

- F1** Substituted by [Commission Implementing Regulation \(EU\) No 1348/2013 of 16 December 2013 amending Regulation \(EEC\) No 2568/91 on the characteristics of olive oil and olive-residue oil and on the relevant methods of analysis.](#)

3. SPECIFIC VOCABULARY

3.1. Negative attributes

Fusty/muddy sediment: Characteristic flavour of oil obtained from olives piled or stored in such conditions as to have undergone an advanced stage of anaerobic fermentation, or of oil which has been left in contact with the sediment that settles in underground tanks and vats and which has also undergone a process of anaerobic fermentation.

Musty-humid-earthy: Characteristic flavour of oils obtained from fruit in which large numbers of fungi and yeasts have developed as a result of its being stored in humid conditions for several days or of oil obtained from olives that have been collected with earth or mud on them and which have not been washed.

Winey-vinegary-acid-sour: Characteristic flavour of certain oils reminiscent of wine or vinegar. This flavour is mainly due to a process of aerobic fermentation in the olives or in olive paste left on pressing mats which have not been properly cleaned and leads to the formation of acetic acid, ethyl acetate and ethanol.

Rancid: Flavour of oils which have undergone an intense process of oxidation.

Frostbitten olives (wet wood): Characteristic flavour of oils extracted from olives which have been injured by frost while on the tree.

[^{F2}3.1.1. Other negative attributes

<i>Heated or Burnt</i>	Characteristic flavour of oils caused by excessive and/or prolonged heating during processing, particularly when the paste is thermally mixed, if this is done under unsuitable thermal conditions.
<i>Hay-wood</i>	Characteristic flavour of certain oils produced from olives that have dried out.
<i>Rough</i>	Thick, pasty mouthfeel sensation produced by certain old oils.
<i>Greasy</i>	Flavour of oil reminiscent of that of diesel oil, grease or mineral oil.
<i>Vegetable water</i>	Flavour acquired by the oil as a result of prolonged contact with vegetable water which has undergone fermentation processes.
<i>Brine</i>	Flavour of oil extracted from olives which have been preserved in brine.

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<i>Metallic</i>	Flavour that is reminiscent of metals. It is characteristic of oil which has been in prolonged contact with metallic surfaces during crushing, mixing, pressing or storage.
<i>Esparto</i>	Characteristic flavour of oil obtained from olives pressed in new esparto mats. The flavour may differ depending on whether the mats are made of green esparto or dried esparto.
<i>Grubby</i>	Flavour of oil obtained from olives which have been heavily attacked by the grubs of the olive fly (<i>Bactrocera oleae</i>).
<i>Cucumber</i>	Flavour produced when an oil is hermetically packed for too long, particularly in tin containers, and which is attributed to the formation of 2,6 nonadienal.

Textual Amendments

- F2** Substituted by [Commission Implementing Regulation \(EU\) 2015/1833 of 12 October 2015 amending Regulation \(EEC\) No 2568/91 on the characteristics of olive oil and olive-residue oil and on the relevant methods of analysis.](#)

3.2. Positive attributes

<i>Fruity</i>	Set of olfactory sensations characteristic of the oil which depends on the variety and comes from sound, fresh olives, either ripe or unripe. It is perceived directly and/or through the back of the nose.
<i>Bitter</i>	Characteristic primary taste of oil obtained from green olives or olives turning colour. It is perceived in the circumvallate papillae on the 'V' region of the tongue.
<i>Pungent</i>	Biting tactile sensation characteristic of oils produced at the start of the crop year, primarily from olives that are still unripe. It can be perceived throughout the whole of the mouth cavity, particularly in the throat.]

[^{F3}3.3. Optional terminology for labelling purposes

Upon request, the panel leader may certify that the oils which have been assessed comply with the definitions and ranges corresponding solely to the following terms according to the intensity and perception of the attributes.

Positive attributes (fruity, bitter and pungent): According to the intensity of perception:

— *Robust*, when the median of the attribute is more than 6;

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- *Medium*, when the median of the attribute is between 3 and 6;
- *Delicate*, when the median of the attribute is less than 3.

<i>Fruitiness</i>	Set of olfactory sensations characteristic of the oil which depends on the variety of olive and comes from sound, fresh olives in which neither green nor ripe fruitiness predominates. It is perceived directly and/or through the back of the nose.
<i>Green fruitiness</i>	Set of olfactory sensations characteristic of the oil which is reminiscent of green fruit, depends on the variety of olive and comes from green, sound, fresh olives. It is perceived directly and/or through the back of the nose.
<i>Ripe fruitiness</i>	Set of olfactory sensations characteristic of the oil which is reminiscent of ripe fruit, depends on the variety of olive and comes from sound, fresh olives. It is perceived directly and/or through the back of the nose.
<i>Well balanced</i>	Oil which does not display a lack of balance, by which is meant the olfactory- gustatory and tactile sensation where the median of the bitter attribute and the median of the pungent attribute are not more than 2 points above the median of the fruitiness.
<i>Mild oil</i>	Oil for which the median of the bitter and pungent attributes is 2 or less.

List of terms according to the intensity of perception:

Terms subject to production of an organoleptic test certificate	Median of the attribute
Fruitiness	—
Ripe fruitiness	—
Green fruitiness	—
Delicate fruitiness	Less than 3
Medium fruitiness	Between 3 and 6
Robust fruitiness	More than 6
Delicate ripe fruitiness	Less than 3
Medium ripe fruitiness	Between 3 and 6
Robust ripe fruitiness	More than 6
Delicate green fruitiness	Less than 3
Medium green fruitiness	Between 3 and 6
Robust green fruitiness	More than 6
Delicate bitterness	Less than 3
Medium bitterness	Between 3 and 6
Robust bitterness	More than 6
Delicate pungency	Less than 3
Medium pungency	Between 3 and 6
Robust pungency	More than 6

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Well balanced oil	The median of the bitter attribute and the median of the pungent attribute are not more than 2 points above the median of the fruitiness
Mild oil	The median of the bitter attribute and the median of the pungent attribute are not more than 2]]

Textual Amendments

- F3** Substituted by [Commission Implementing Regulation \(EU\) 2016/1227 of 27 July 2016 amending Regulation \(EEC\) No 2568/91 on the characteristics of olive oil and olive-residue oil and on the relevant methods of analysis.](#)

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