

Commission Delegated Regulation (EU) 2016/2095 of 26 September 2016 amending Regulation (EEC) No 2568/91 on the characteristics of olive oil and olive-residue oil and on the relevant methods of analysis

COMMISSION DELEGATED REGULATION (EU) 2016/2095

of 26 September 2016

amending Regulation (EEC) No 2568/91 on the characteristics of olive oil and olive-residue oil and on the relevant methods of analysis

THE EUROPEAN COMMISSION,

Having regard to the Treaty on the Functioning of the European Union,

Having regard to Regulation (EU) No 1308/2013 of the European Parliament and of the Council of 17 December 2013 establishing a common organisation of the markets in agricultural products and repealing Council Regulations (EEC) No 922/72, (EEC) No 234/79, (EC) No 1037/2001 and (EC) No 1234/2007⁽¹⁾, and in particular Article 75(2) thereof,

Whereas:

- (1) Commission Regulation (EEC) No 2568/91⁽²⁾ defines the physico-chemical and organoleptic characteristics of olive oil and olive-pomace oil and lays down methods of assessing those characteristics. Those methods and the limit values for the characteristics of oils are regularly updated on the basis of the opinion of chemical experts and in line with the work carried out within the International Olive Council (IOC).
- (2) In order to ensure the implementation at Union level of the most recent international standards established by the IOC, the limit values for fatty acid ethyl ester, heptadecanoic, heptadecenoic, eicosenoic acids and the specific extinction coefficient at wavelength 270 nm laid down in Annex I to Regulation (EEC) No 2568/91 should be adjusted. At the same time, in order to ensure consistency with the presentation of purity and quality parameters of the IOC standard, that presentation should be reflected in that Annex.
- (3) Regulation (EEC) No 2568/91 should therefore be amended accordingly,

HAS ADOPTED THIS REGULATION:

Article 1

Annex I to Regulation (EEC) No 2568/91 is replaced by the text set out in the Annex to this Regulation.

Article 2

This Regulation shall enter into force on the third day following that of its publication in the *Official Journal of the European Union*.

Changes to legislation: There are currently no known outstanding effects for the
Commission Delegated Regulation (EU) 2016/2095. (See end of Document for details)

This Regulation shall be binding in its entirety and directly applicable in all Member States.

Done at Brussels, 26 September 2016.

For the Commission

The President

Jean-Claude JUNCKER

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ANNEX

ANNEX I

OLIVE OIL CHARACTERISTICS

Quality characteristics

Category	Acidity(*)	Peroxide index O ₂ /kg (*)	K ₂₃₂ Eq(*)	K ₂₆₈ or K ₂₇₀ (*)	Delta-K (*)	Organoleptic evaluation		Fatty acid ethyl esters mg/kg (*)
						Median of defect (Md) (*)	Fruity median (Mf) (*)	
1.	≤ 0,8 Extra virgin olive oil	≤ 20	≤ 2,50	≤ 0,22	≤ 0,01	Md = 0	Mf > 0	≤ 35
2.	≤ 2,0 Virgin olive oil	≤ 20	≤ 2,60	≤ 0,25	≤ 0,01	Md ≤ 3,5	Mf > 0	—
3.	> 2,0 Lampante olive oil	—	—	—	—	Md > 3,5 ^a	—	—
4.	≤ 0,3 Refined olive oil	≤ 5	—	≤ 1,25	≤ 0,16	—	—	—
5.	≤ 1,0 Olive oil composed of refined and virgin olive oils	≤ 15	—	≤ 1,15	≤ 0,15	—	—	—
6.	— Crude olive-pomace oil	—	—	—	—	—	—	—
7.	≤ 0,3 Refined olive-	≤ 5	—	≤ 2,00	≤ 0,20	—	—	—

a The median of defect may be less than or equal to 3,5 when the fruity median is equal to 0.

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	pomace oil								
8.	≤ 1,0 Olive-pomace oil	≤ 15	—	≤ 1,70	≤ 0,18	—	—	—	—

a The median of defect may be less than or equal to 3,5 when the fruity median is equal to 0.

Purity characteristics

Category	Fatty acid content ⁰						Total trans isomers (%)	Total translinolenic isomers (%)	Stigmas	Difference ECN42 (HPLC) and ECN42 (theoretical calculation)	mg/g glyceril monopalmitate (%)
	Myristic (%)	Palmitic (%)	Stearic (%)	Oleic (%)	Linoleic (%)	Arachidonic (%)					
1.	≤ 0,03 Extra virgin olive oil	≤ 1,00	≤ 0,60	≤ 0,50	≤ 0,20	≤ 0,20	≤ 0,05	≤ 0,05	≤ 0,05	≤ 0,2	≤ 0,9 if total palmitic acid % ≤ 14 % ≤ 1,0 if total palmitic acid % > 14 %
2.	≤ 0,03 Virgin olive oil	≤ 1,00	≤ 0,60	≤ 0,50	≤ 0,20	≤ 0,20	≤ 0,05	≤ 0,05	≤ 0,05	≤ 0,2	≤ 0,9 if total palmitic acid % ≤ 14 % ≤ 1,0 if total palmitic acid % > 14 %
3.	≤ 0,03 Lampante olive oil	≤ 1,00	≤ 0,60	≤ 0,50	≤ 0,20	≤ 0,20	≤ 0,10	≤ 0,10	≤ 0,50	≤ 0,3	≤ 0,9 if total palmitic acid

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											$\leq 14\%$ $\leq 1,1$ if total palmitic acid $\% > 14\%$
4.	$\leq 0,03$ Refined olive oil	$\leq 1,00$	$\leq 0,60$	$\leq 0,50$	$\leq 0,20$	$\leq 0,20$	$\leq 0,20$	$\leq 0,30$	—	$\leq 0,3$	$\leq 0,9$ if total palmitic acid $\% \leq 14\%$ $\leq 1,1$ if total palmitic acid $\% > 14\%$
5.	$\leq 0,03$ Olive oil composed of refined and virgin olive oils	$\leq 1,00$	$\leq 0,60$	$\leq 0,50$	$\leq 0,20$	$\leq 0,20$	$\leq 0,20$	$\leq 0,30$	—	$\leq 0,3$	$\leq 0,9$ if total palmitic acid $\% \leq 14\%$ $\leq 1,0$ if total palmitic acid $\% > 14\%$
6.	$\leq 0,03$ Crude olive- pomace oil	$\leq 1,00$	$\leq 0,60$	$\leq 0,50$	$\leq 0,30$	$\leq 0,20$	$\leq 0,20$	$\leq 0,10$	—	$\leq 0,6$	$\leq 1,4$
7.	$\leq 0,03$ Refined olive- pomace oil	$\leq 1,00$	$\leq 0,60$	$\leq 0,50$	$\leq 0,30$	$\leq 0,20$	$\leq 0,40$	$\leq 0,35$	—	$\leq 0,5$	$\leq 1,4$

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8.	≤ 0,03 Olive-pomace oil	≤ 1,00	≤ 0,60	≤ 0,50	≤ 0,30	≤ 0,20	≤ 0,40	≤ 0,35	—	≤ 0,5	≤ 1,2
Category Sterols composition											
	Cholesterol (%)	β-sitosterol (%)	Campesterol (%)	Stigmasterol (%)	App-β-sitosterol (%)^d	Delta-7-stigmasterol (%)^d	Total sterols (mg/kg)^e (%)	Erythrodiol (%)^{**}	Uvaol (%)^{**}	Waxes mg/kg^{**}	
1.	< 0,5 Extra virgin olive oil	≤ 0,1	≤ 4,0	< Camp.	≥ 93,0	≤ 0,5	≥ 1 000	≤ 4,5		C ₄₂ + C ₄₄ + C ₄₆ ≤ 150	
2.	< 0,5 Virgin olive oil	≤ 0,1	≤ 4,0	< Camp.	≥ 93,0	≤ 0,5	≥ 1 000	≤ 4,5		C ₄₂ + C ₄₄ + C ₄₆ ≤ 150	
3.	< 0,5 Lampante olive oil	≤ 0,1	≤ 4,0	—	≥ 93,0	≤ 0,5	≥ 1 000	≤ 4,5 ^e		C ₄₀ + C ₄₂ + C ₄₄ + C ₄₆ ≤ 300 ^e	
4.	< 0,5 Refined olive oil	≤ 0,1	≤ 4,0	< Camp.	≥ 93,0	≤ 0,5	≥ 1 000	≤ 4,5		C ₄₀ + C ₄₂ + C ₄₄ + C ₄₆ ≤ 350	
5.	< 0,5 Olive oil composed of refined and virgin olive oils	≤ 0,1	≤ 4,0	< Camp.	≥ 93,0	≤ 0,5	≥ 1 000	≤ 4,5		C ₄₀ + C ₄₂ + C ₄₄ + C ₄₆ ≤ 350	
a	Other fatty acids content (%): palmitic: 7,50-20,00; palmitoleic: 0,30-3,50; heptadecanoic: ≤ 0,40; heptadecenoic: ≤ 0,60; stearic: 0,50-5,00; oleic: 55,00-83,00; linoleic: 2,50-21,00.										
b	Total isomers which could (or could not) be separated by capillary column.										
c	See the Appendix to this Annex.										
d	App β-sitosterol: Delta-5,23-stigmastadienol+chloesterol+beta-sitosterol+sitostanol+delta-5-avenasterol+delta-5,24-stigmastadienol.										
e	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 %.										
f	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 %.										

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6.	≤ 0,5 Crude olive- pomace oil	≤ 0,2	≤ 4,0	—	≥ 93,0	≤ 0,5	≥ 2 500	> 4,5 ^f	C ₄₀ + C ₄₂ + C ₄₄ + C ₄₆ > 350 ^f
7.	≤ 0,5 Refined olive- pomace oil	≤ 0,2	≤ 4,0	< Camp.	≥ 93,0	≤ 0,5	≥ 1 800	> 4,5	C ₄₀ + C ₄₂ + C ₄₄ + C ₄₆ > 350
8.	≤ 0,5 Olive- pomace oil	≤ 0,2	≤ 4,0	< Camp.	≥ 93,0	≤ 0,5	≥ 1 600	> 4,5	C ₄₀ + C ₄₂ + C ₄₄ + C ₄₆ > 350

a Other fatty acids content (%): palmitic: 7,50-20,00; palmitoleic: 0,30-3,50; heptadecanoic: ≤ 0,40; heptadecenoic: ≤ 0,60; stearic: 0,50-5,00; oleic: 55,00-83,00; linoleic: 2,50-21,00.

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

c See the Appendix to this Annex.

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

e 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 %.

f 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 %.

Notes:

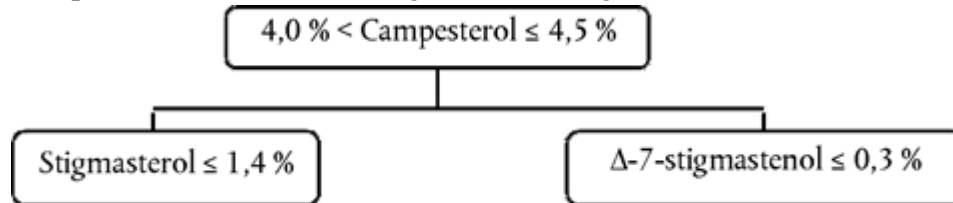
- (a) The results of the analyses must be expressed to the same number of decimal places as used for each characteristic. The last digit must be increased by one unit if the following digit is greater than 4.
- (b) If just a single characteristic does not match the values stated, the category of an oil 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.

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Appendix

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)

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- (1) [OJ L 347, 20.12.2013, p. 671.](#)
- (2) Commission Regulation (EEC) No 2568/91 of 11 July 1991 on the characteristics of olive oil and olive-residue oil and on the relevant methods of analysis ([OJ L 248, 5.9.1991, p. 1.](#))

Changes to legislation:

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