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**Draft**

**COMMISSION IMPLEMENTING REGULATION (EU) .../...**

**of [...]**

**laying down rules on the implementation of marketing standards, of methods of analysis of the characteristics and of checks for olive oil**

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<sup>1</sup>, and in particular Article 91, points (b), (d) and (g) thereof,

Having regard to Regulation (EU) No 1306/2013 of the European Parliament and of the Council of 17 December 2013 on the financing, management and monitoring of the common agricultural policy and repealing Council Regulations (EEC) No 352/78, (EC) No 165/94, (EC) No 2799/98, (EC) No 814/2000, (EC) No 1290/2005 and (EC) No 485/2008<sup>2</sup>, and in particular Article 89(6), points (b) and (c), thereof,

Whereas:

(1) Regulation (EU) No 1308/2013 repealed and replaced Council Regulation (EC) No 1234/2007<sup>3</sup>. Section 1 of Chapter I of Title II of Part II of Regulation (EU) No 1308/2013 lays down rules on marketing standards for olive oil and empowers the Commission to adopt delegated and implementing acts in that respect. In order to ensure the smooth functioning of the olive oil market in the new legal framework, certain rules have to be adopted by means of such acts.

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<sup>1</sup> OJ L 347, 20.12.2013, p. 671.

<sup>2</sup> OJ L 347, 20.12.2013, p. 549.

<sup>3</sup> Council Regulation (EC) No 1234/2007 of 22 October 2007 establishing a common organisation of agricultural markets and on specific provisions for certain agricultural products (Single CMO Regulation), (OJ L 299, 16.11.2007, p. 1).

(2) The experience acquired over the last decade from the implementation of the Union marketing standards for olive oil and from the implementation of conformity checks shows that the regulatory framework needs to be simplified and clarified. Similar and complementary requirements should be revised to avoid duplications and potential inconsistencies.

(3) Member States should carry out conformity checks aimed to verify whether products referred to in Part VII of Annex VIII to Regulation (EU) No 1308/2013 conform to the rules laid down in Delegated Regulation (EU) .../... [\[reference to delegated Regulation\]](#), and in particular on the conformity of the label with the contents of the container. Introducing minimum control requirements for all Member States should also help to combat fraud. While Member States are best placed to identify and decide which authorities should be responsible for the application of this Regulation, they should inform the Commission of such competent authorities, to ensure appropriate communication with other Member States' respective authorities and with the Commission. **(Art. 2)**

(4) In order to evaluate the requirements provided for in this Regulation, the Member States should report to the Commission on the circumstances and difficulties encountered in implementing its provisions. **(Art.2)**

(5) In order to check that olive oil complies with the rules laid down in Delegated Regulation (EU) .../... [\[reference to delegated Regulation\]](#) and maximise the protection of consumers, competent authorities should carry out conformity checks based on a risk analysis. **(Art. 3)**

(6) Since checks on operators responsible for producing or first placing olive oil on the market must be made in the Member State in which they are established, there should be a procedure for administrative cooperation between the Commission and the Member States where the oil is produced and marketed. **(Art.4)**

(7) Within the framework of the system of checks laid down in Article 89 of Regulation (EU) No 1306/2013, the Member States should specify the evidence to be provided for the different terms that can be used on the label. Without ruling out any possibilities in advance, such evidence should include established facts, results of analyses or reliable recordings, and administrative or accounting information. **(Art. 5)**

(8) Member States should be allowed to introduce arrangements for approving establishments whose packaging facilities are situated on their territory, in order to facilitate the check of mandatory and optional particulars written on the label, in accordance with Delegated Regulation (EU) .../... [\[reference to delegated act\]](#). **(Art. 6)**

(9) The characteristics of the different types of olive oil should be determined uniformly throughout the Union. To that end, Union legislation should specify which methods of chemical analysis and organoleptic evaluation should be used. As the Union is a member of the International Olive Council ('IOC'), the methods to be used when performing conformity checks should be those established by the IOC. **(Art. 7)**

(10) In order to ensure uniformity in the sampling for conformity checks, the method of sampling of olive oil should be set out. In order to ensure that analyses are carried out in the correct conditions and in view of the distances between regions, different time limits should be set for sending samples to the laboratory after sampling. **(Art. 8)**

(11) Member States should verify the compliance of olive oil placed on the Union market with the characteristics set out in Delegated Regulation (EU) .../... [\[reference to Delegated Act\]](#). As regards the classification of oils, the test results should be compared with the limits set in that Regulation, which take into account the repeatability margins and reproducibility of the analysis methods used. **(Art. 9)**

(12) The IOC method for the evaluation of the organoleptic characteristics of virgin olive oils includes the setting up of panels of selected and trained tasters. In order to ensure uniformity in the implementation, minimum requirements for their terms of approval should be set out. In view of the difficulties that some Member States encounter in setting up tasting panels, the use of panels in other Member States should be authorised. **(Art. 10)**

(13) Use of the IOC evaluation method for the evaluation of the organoleptic characteristics of virgin olive oils requires that a procedure be available for dealing with cases of discrepancy between the category declared and that assigned by the tasting panel. **(Art. 11)**

(14) In order to ensure that the system of levies applicable to imports of olive cake and residues functions correctly, a single method for the determination of the oil content of these products should be laid down. **(Art.12)**

(15) Member States should lay down penalties for the non-compliances found at national level with the marketing standards for olive oil. Those penalties should be effective, proportionate and dissuasive. **(Art. 13)**

(16) The measures provided for in this Regulation are in accordance with the opinion of the Committee for the Common Organisation of Agricultural Markets,

HAS ADOPTED THIS REGULATION:

## *Article 1*

### **Scope**

This Regulation lays down rules on:

- (a) the checks of compliance with marketing standards for olive oil and their implementation by operators;
- (b) the procedures relating to cooperation and assistance between control authorities and bodies with regard to conformity checks;
- (c) the records to be kept by operators who produce or hold olive oil and the approval of packaging plants;
- (d) the methods of analysis for determining the characteristics of olive oil.

## *Article 2*

### **Obligations of Member States concerning conformity checks**

1. Member States shall carry out conformity checks on olive oil to verify the implementation of the marketing standards laid down in Delegated Regulation (EU) .../... [\[reference to the delegated act\]](#) on the basis of a risk analysis referred to in Article 3 of this Regulation.
2. Member States shall verify that operators comply with their obligations under Article 5(1).
3. Each Member State shall notify the Commission, in accordance with Commission Delegated Regulation (EU) 2017/1183<sup>4</sup>, of the name and address of the authority or authorities competent for monitoring the application of this Regulation. The Commission shall inform the other Member States and, on request, any interested party. Member States shall inform the Commission about any changes as they occur.
4. No later than 31 May of each year, Member States shall submit to the Commission a report in accordance with Delegated Regulation (EU) 2017/1183 on the implementation of this Regulation during the previous calendar year. The report shall contain at least the results of the conformity checks carried out on olive oil in accordance with the templates set out in Annex V to this Regulation.

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<sup>4</sup> [Commission Delegated Regulation \(EU\) 2017/1183 of 20 April 2017](#) on supplementing Regulations (EU) No 1307/2013 and (EU) No 1308/2013 of the European Parliament and of the Council with regard to the notifications to the Commission of information and documents (OJ L 171, 4.7.2017, p. 100).

### *Article 3*

#### **Frequency of conformity checks and risk analysis**

1. For the purpose of this Article, ‘olive oil marketed’ means the total quantity of olive oil that is made available on the market in a Member State and exported from that Member State.
2. Member States shall carry out at least one conformity check per year per thousand tonnes of olive oil marketed on their territory.
3. Member States shall ensure that conformity checks are carried out selectively, based on a risk analysis, and with appropriate frequency, to verify that the olive oil marketed corresponds to the category declared.
4. The criteria to assess the risk are in particular:
  - (a) the category of olive oil, the period of production, its price as compared to other vegetable oils, the blending and packing operations, the storage facilities and conditions, the country of origin, the country of destination, the means of transport or the volume of the lot;
  - (b) the position of the operators in the marketing chain, the volume and value marketed by them, the range of oil categories they place on the market, the type of business carried out such as milling, storage, refining, blending, packaging or retail sale;
  - (c) findings made during previous checks including the number and type of defects found, the usual quality of oils marketed, the performance of technical equipment used;
  - (d) the reliability of operators’ quality assurance systems or self-checking systems related to the conformity with to marketing standards;
  - (e) the place where the conformity check is carried out, in particular if it is the first point of entry into the Union, the last point of exit from the Union or the place where the oils are produced, packaged, loaded or sold to the final consumer;
  - (f) any other information that might indicate a risk of non-compliance.
5. Member States shall lay down in advance:
  - (a) the criteria for assessing the risk of non-conformity of lots;
  - (b) on the basis of a risk analysis for each risk category, the minimum number of operators or lots and quantities which will be subject to a conformity check.
6. Where checks reveal significant irregularities, Member States shall increase the frequency of checks in relation to marketing stage, oil category, origin, or other criteria.

## Article 4

### Cooperation between Member States with regard to conformity checks

1. If any irregularity is detected and the operator shown on the label is established in another Member State, the Member State concerned shall make a request for verification in accordance with Commission Implementing Regulation (EU) 2019/1715<sup>5</sup> to the Member State in which the operator appearing on the label is established.

2. In addition to the requirements laid down in Article 16 of Implementing Regulation (EU) 2019/1715, the request referred to in paragraph 1 of this Article shall be accompanied by all information needed for the verification, and in particular:

- (a) the date of sampling or purchase of the olive oil in question;
- (b) the name or business name and address of the undertaking where the sample was taken or where the olive oil concerned was purchased;
- (c) the number of batches concerned;
- (d) a copy of all labels appearing on the packaging of the olive oil concerned;
- (e) the results of analysis or of the other comparative expert opinions indicating the methods used and the name and address of the laboratory or expert;
- (f) where applicable, the name of the supplier of the olive oil in question as declared by the marketing outlet.

3. In addition to the requirements laid down in Article 22 of Implementing Regulation (EU) 2019/1715, the Member State to which the request is addressed, shall take samples at the latest before the end of the month following that of the request and verify the indications on the labelling concerned. It shall respond within 3 months from the date of the request.

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<sup>5</sup> Commission Implementing Regulation (EU) 2019/1715 of 30 September 2019 laying down rules for the functioning of the information management system for official controls and its system components (the IMSOC Regulation) (OJ L 261, 14.10.2019, p. 37).

### Artikel 16

#### Meddelelser om manglende overholdelse

1. Varslings- og samarbejdsnetværkets kontaktpunkter skal uden unødigt ophold udveksle meddelelser om manglende overholdelse, der som minimum skal indeholde følgende:

- a) navnet på den kompetente myndighed, der tager sig af meddelelsen, hvis det ikke er kontaktpunktet
- b) en beskrivelse af det mulige tilfælde af manglende overholdelse
- c) om muligt oplysninger, der identificerer de operatører, der sættes i forbindelse med det mulige tilfælde af manglende overholdelse
- d) nærmere oplysninger om de pågældende dyr eller varer
- e) eventuelle oplysninger om mistanke om risici
- f) angivelse af, om meddelelsen vedrører et muligt tilfælde af manglende overholdelse i form af svigagtig praksis.

2. Kommissionens kontaktpunkt verificerer uden unødigt ophold enhver meddelelse om manglende overholdelse, efter at den er blevet udvekslet.

## *Article 5*

### **Obligations of operators**

1. Operators shall be required to keep entry and withdrawal registers for each category of olive oil they hold.
2. At the request of the Member State in which the operator appearing on the label is established, the respective operator shall supply documentation with regard to the fulfilment of the requirements referred to in Articles 4, 5, 6 and 8 of Delegated Regulation (EU) .../... [\[reference to the delegated act\]](#) based on one or more of the following elements:
  - (a) factual elements or scientifically established facts;
  - (b) results of analyses or automatic recordings taken on representative samples;
  - (c) administrative or accounting information kept in accordance with Union and national rules.

## *Article 6*

### **Approval of packaging plants at national level**

1. Member States may introduce arrangements for approving packaging plants situated on their territory.
2. Approval shall be granted and alphanumeric identification allocated to any packaging plant so requesting which meets the following conditions:
  - (a) possesses packaging facilities;
  - (b) undertakes to collect and keep the supporting documentation required by the Member State under Article 5;
  - (c) has a storage system which makes it possible to check the provenance of the olive oils for which the labelling of the place of origin is mandatory in accordance with Article 8(1) of Delegated Regulation (EU) .../... [\[reference to the delegated act\]](#).
3. Member States shall notify such arrangements to the Commission in accordance with Directive (EU) 2015/1535 of the European Parliament and of the Council<sup>6</sup>.

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<sup>6</sup> [Directive \(EU\) 2015/1535](#) of the European Parliament and of the Council of 9 September 2015 laying down a procedure for the provision of information in the field of technical regulations and of rules on Information Society services; (OJ L 241, 17.9.2015, p. 1).

## Article 7

### Methods of analysis used for determining the characteristics of olive oils

The characteristics of oils laid down in Annex I to Delegated Regulation (EU) .../... [\[reference to the delegated act\]](#) shall be determined in accordance with the methods of analysis set out in Annex I to this Regulation.

## Article 8

### Sampling for conformity checks

1. Samples for conformity checks shall be taken in accordance with international standards EN ISO 661 on the preparation of test samples and EN ISO 5555 on sampling. Standard EN ISO 5555 shall be applicable to sampling from batches of packaged olive oil unless otherwise provided in Annex II. In case of bulk oils for which the sampling cannot be performed in accordance with the EN ISO 5555 standard, the sampling shall be performed in accordance with instructions provided by the competent authority of the Member State.
2. Without prejudice to standard EN ISO 5555<sup>7</sup> and Chapter 6 of standard EN ISO 661<sup>8</sup>, the samples taken shall be put in a dark place away from strong heat as quickly as possible and sent to the laboratory for analysis no later than the fifth working day after they are taken, otherwise the samples shall be kept in such a way that they will not be degraded or damaged during transport or storage before being sent to the laboratory.

## Article 9

### Rules for verifying the characteristics of olive oil

1. Member States shall verify compliance with the characteristics of olive oil as set out in Annex I to Delegated Regulation (EU) .../... [\[reference to the delegated act\]](#):
  - (a) in any order; or
  - (b) by following the order set out on the flowchart in Annex III, until one of the decisions appearing in the flowchart is reached.
2. For the purposes of the verification provided for in paragraph 1, the analyses for the determination of the acidity level, peroxide value, ultraviolet absorption, fatty acid ethyl esters, waxes and the organoleptic assessment and, where applicable, any counter-analyses required under

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<sup>7</sup> Animal and vegetable fats and oils — Sampling

<sup>8</sup> ISO 661:2003 Animal and vegetable fats and oils — Preparation of test sample



national law, shall be carried out before the minimum durability date in case of packaged olive oil. In case of sampling of bulk oils, those analyses shall be carried out within 6 months after the month in which the sample was taken.

3. No time limit shall apply to the verification of other characteristics of olive oil set out in Annex I to Delegated Regulation (EU) .../... *[reference to the delegated act]*.
4. For packaged olive oil, unless the sample was taken less than 2 months before the minimum durability date, if the results of the analyses do not match the characteristics of the category of olive oil declared, the operator from which the sample was taken shall be notified no later than one month before the minimum durability date.
5. For the purpose of determining the characteristics of olive oil by the methods set out in Annex I, the analysis results shall be directly compared with the limits laid down in this Regulation, **which take into account the repeatability margins and reproducibility of the analysis methods used.**

## *Article 10*

### **Tasting panels**

1. The verification of the organoleptic characteristics of virgin olive oils referred to in Annex I to Delegated Regulation (EU) .../... *[reference to Delegated act]* shall be performed by tasting panels approved by the Member States on their territory.
2. The terms of approval shall be set by Member States and ensure that:
  - (a) the requirements of IOC method COI/T.20/Doc. No 15 – Sensory analysis of olive oil – Method for the organoleptic assessment of virgin olive oil are met;
  - (b) the panel head is given training recognised for this purpose by the Member State;
  - (c) continued approval depends on the performance at annual checks by the Member State.
3. Member States shall notify the Commission, in accordance with Delegated Regulation (EU) 2017/1183, of the list of approved panels on their territory and inform the Commission of any change to that list without delay.
4. Where no tasting panel on a Member State's territory fulfils the terms of approval referred to in paragraph 2, the Member State may call on a tasting panel approved in another Member State.

## *Article 11*

### **Procedure for the verification of the organoleptic characteristics of virgin olive oils**

1. The organoleptic characteristics of virgin olive oils as referred to in Annex I to Delegated Regulation (EU) .../... [\[reference to Delegated act\]](#) shall be deemed consistent with the category declared if a panel approved by the Member State confirms the grading.
2. Should the panel not confirm the category declared as regards the organoleptic characteristics, at the request of the operator subject to the control, the national authorities or their representatives shall have two counter-assessments by other approved panels carried out without delay. At least one of the panels shall be a panel approved by the Member State in which the oil was produced. The characteristics concerned shall be deemed consistent with the characteristics, declared if the two counter-assessments confirm the declared grade. If this is not the case, regardless of the type of defects determined during the counter-assessments, the grading shall be declared inconsistent with the characteristics, and the operator subject to the control shall be responsible for the cost of the counter-assessments.
3. When the oil is produced outside the Union, the two counter-analyses shall be carried out by two panels different from the one that initially established the non-conformity.

## *Article 12*

### **Oil content of oil cake and other residues**

1. The oil content of oil cake and other residues resulting from the extraction of olive oil (CN codes 2306 90 11 and 2306 90 19) shall be determined using the method set out in Annex IV.
2. The oil content referred to in paragraph 1 shall be expressed as a percentage of the weight of oil to the weight of dry matter.

### *Article 13*

#### **Penalties**

1. Where it is found that the marketing standards laid down in Delegated Regulation (EU) .../... *[reference to delegated regulation]* are not respected, Member States shall apply effective, proportionate and dissuasive penalties to be determined in the light of the seriousness of the irregularity detected.
2. Member States shall notify the Commission, in accordance with Delegated Regulation (EU) 2017/1183, of the measures taken to that end by 31 May of each year and without delay any amendments to those measures.

### *Article 14*

#### **Entry into force**

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

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

Done at

*For the Commission*

*The President*

*Ursula VON DER LEYEN*

## Annex I

### Methods of analysis used for determining the characteristics of olive oils

1. For the determination of the free fatty acids, expressed as the percentage of oleic acid, the IOC method COI/T.20/Doc. No 34 (*Determination of free fatty acids, cold method*);
2. For the determination of the peroxide index, the IOC method COI/T.20/Doc. No 35 (*Determination of peroxide value*);
3. For the determination of the percentage of 2-glyceryl monopalmitate, the IOC method COI/T.20/Doc. No 23 (*Determination of the percentage of 2-glyceryl monopalmitate*);
4. For spectrophotometric analysis, the IOC method COI/T.20/Doc. No 19 (*Spectrophotometric investigation in the ultraviolet*);
5. For the determination of the fatty acid composition, the IOC method COI/T.20/Doc. No 33 (*Determination of fatty acids*);
6. For the evaluation of the organoleptic characteristics of virgin olive oil, the IOC method COI/T.20/Doc. No 15 (*Sensory analysis of olive oil – Method for the organoleptic assessment of virgin olive oil*);
7. For the determination of stigmastadienes, the IOC method COI/T-20/Doc. No 11 (*Method for determination of stigmastadienes in vegetable oils*);
8. For determining the content of triglycerides with ECN42, the IOC method COI/T.20/Doc. No 20 (*Determination of the difference between actual and theoretical content of triacylglycerols with ECN 42*);
9. For the determination of the composition and content of sterols and for the determination of alcoholic compounds, by capillary column gas chromatography, the IOC method COI/T.20/ Doc. No 26 (*Determination of the sterol composition and content and alcoholic compounds by capillary gas chromatography*);
10. For the determination of the content of waxes, fatty acid methyl esters and fatty acid ethyl esters, the IOC method COI/T.20/Doc. No 28 (*Determination of the content of waxes, fatty acid methyl esters and fatty acid ethyl esters by capillary gas chromatography*).

## ANNEX II

### SAMPLING OF OLIVE OIL DELIVERED IN PACKAGES

This method of sampling is applied to batches of olive oil put up in packages. Different sampling methods apply, depending on whether the package exceeds 5 litres or not.

‘Package’ shall mean the container which is in direct contact with the olive oil, and is labelled in accordance with Delegated Regulation (EU) .../... [\[reference to delegated act\]](#).

‘Batch’ shall mean a set of packages which are produced, manufactured and packed in circumstances such that the oil contained in each package is considered to be homogenous in terms of all analytical characteristics. The individuation of a batch must be done in accordance with Directive 2011/91/EU of the European Parliament and of the Council<sup>9</sup>.

‘Increment’ shall mean the quantity of oil contained in a package of up to 5 litres or extracted from a package exceeding 5 litres, when packages are selected from a random point of the batch.

#### 1. CONTENT OF PRIMARY SAMPLE

##### 1.1. Packages not exceeding 5 litres

‘Primary Sample’ for packages of up to 5 litres shall be constituted in accordance with Table 1.

*Table 1*

Primary sample minimum size must comprise the following:

<b>Where the packaging has a capacity of</b>	<b>The primary sample must comprise the oil from</b>
(a) 1 litre or more	(a) 1 package;
(b) less than 1 litre	(b) the minimum number of packages with a total capacity of at least 1,0 litre

**The content of the primary sample must be homogenised before carrying out the different assessments and analyses.**

<sup>9</sup> Directive 2011/91/EU of the European Parliament and of the Council of 13 December 2011 on indications or marks identifying the lot to which a foodstuff belongs (OJ L 334, 16.12.2011, p. 1).

## 1.2. Packages exceeding 5 litres

‘Primary Sample’ for packages exceeding 5 litres shall be constituted from the total number of increments extracted from the minimum number of packages set out in Table 2. The packages shall be selected randomly from the batch. Once constituted, the primary sample shall be of sufficient volume to allow for the division in multiple examples.

Table 2

Minimum number of packages to be selected randomly

<b>Number of packages in the batch</b>	<b>Minimum number of packages to be selected</b>
Up to 10	1
From ... 11 to 150	2
From ... 151 to 500	3
From ... 501 to 1 500	4
From ... 1 501 to 2 500	5
> 2 500 per 1 000 packages	1 extra package

After homogenising the content of each package, the increment is extracted and poured into a common container for homogenisation by stirring, so that it will be best protected from air.

The content of the primary sample must be poured into a series of packages of the minimum capacity of 1,0 litre, each one of which constitutes a unit of the primary sample. Each package unit must be filled in a way to minimise the air layer on top and then suitably closed and sealed to ensure the product is tamper-proof. These package units must be labelled to ensure correct identification.

## 2. NUMBER OF PRIMARY SAMPLES

2.1. The number of primary samples may be increased by each Member State, according to their own necessity (for example organoleptic assessment by a different laboratory from the one that performed the chemical analyses, counter-analysis, etc.).

- 2.2. The competent authority may increase the number of primary samples according to the following table:

Table 3

Number of primary samples determined by the size of batch

<b>Size of batch (litres)</b>	<b>Number of primary samples</b>
Less than 7 500	2
From 7 500 to less than 25 000	3
From 25 000 to less than 75 000	4
From 75 000 to less than 125 000	5
Equal to and more than 125 000	6 + 1 each 50 000 litres more

- 2.3. The formation of each primary sample must be carried out in accordance with the procedures referred to in points 1.1 and 1.2.

2.4. When randomly selecting packages for increments, the packages selected for one primary sample must be contiguous to packages selected for another primary sample. It is necessary to take note of the location of each randomly selected package and to identify it unambiguously.

- 2.5. For each primary sample the rules referred to in Article 9(1) apply.

### 3. ANALYSES AND RESULTS

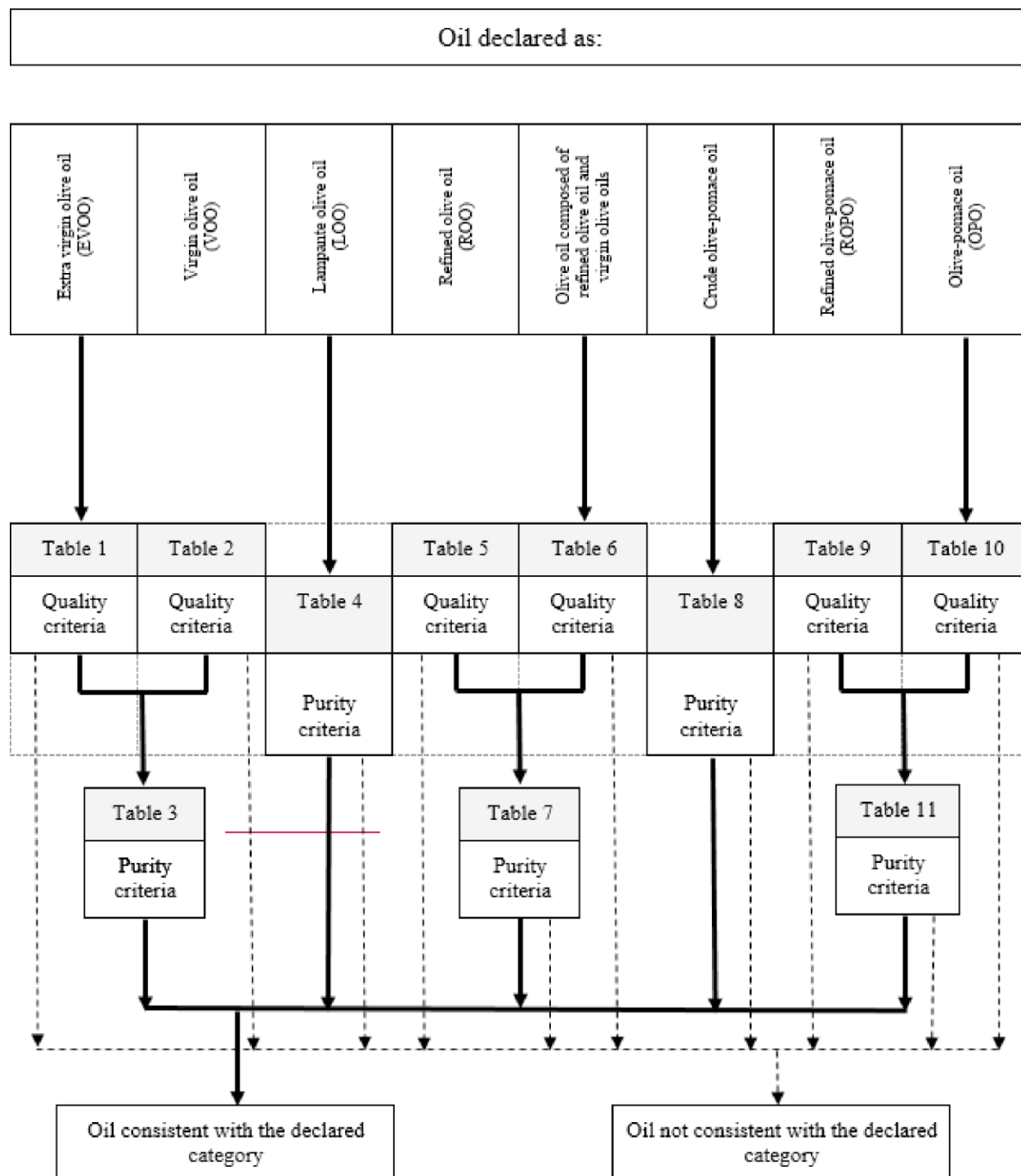
- 3.1. Where all the results of the analyses for all primary samples comply with the characteristics of the category of oil declared, the whole batch is to be declared compliant.
- 3.2. When one of the results of the analyses of at least one primary sample does not comply with the characteristics of the declared category of oil, the whole sampling batch shall be declared non-compliant.



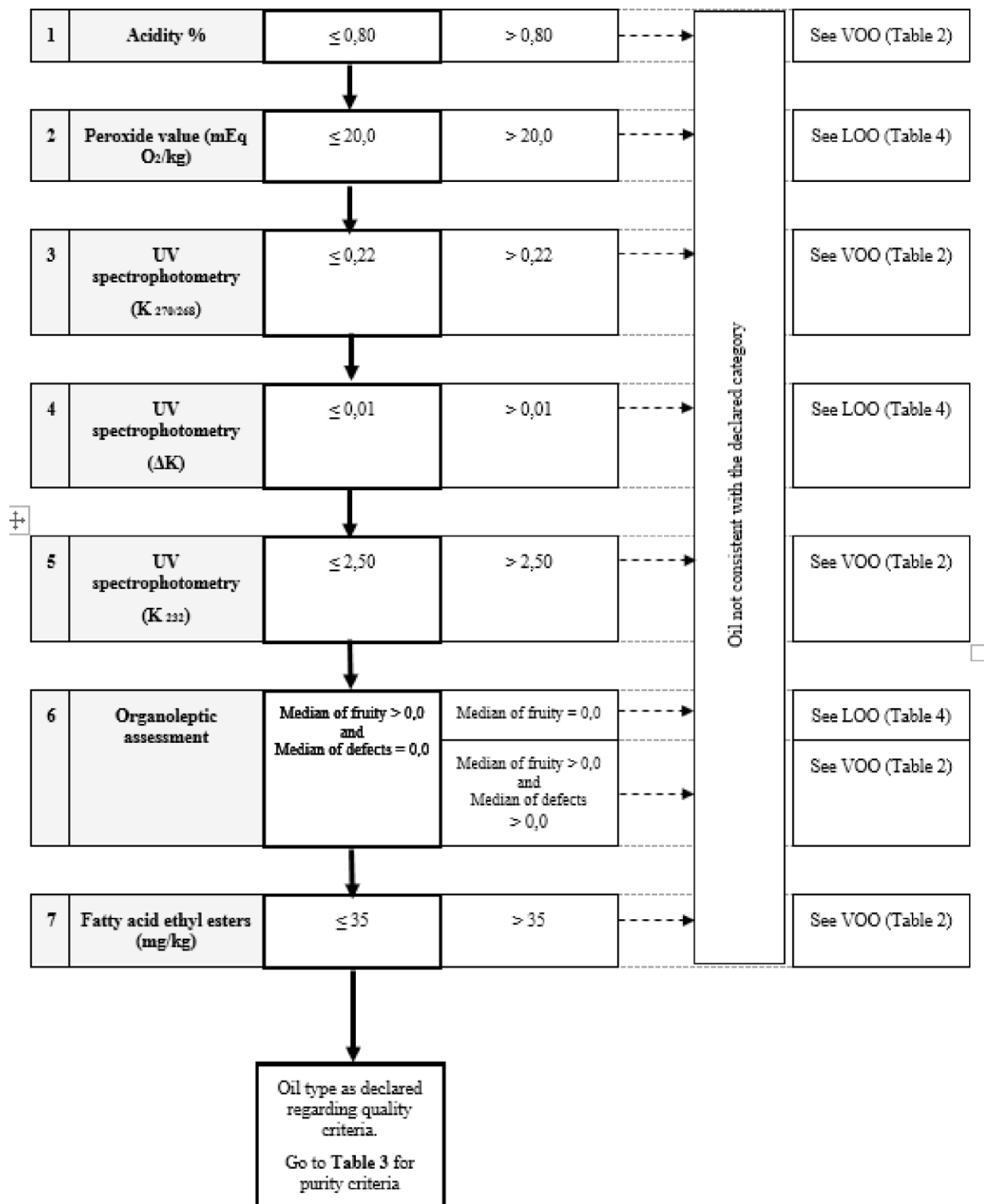
## ANNEX III

### FLOW-CHART FOR VERIFYING WHETHER AN OLIVE OIL SAMPLE IS CONSISTENT WITH THE CATEGORY DECLARED

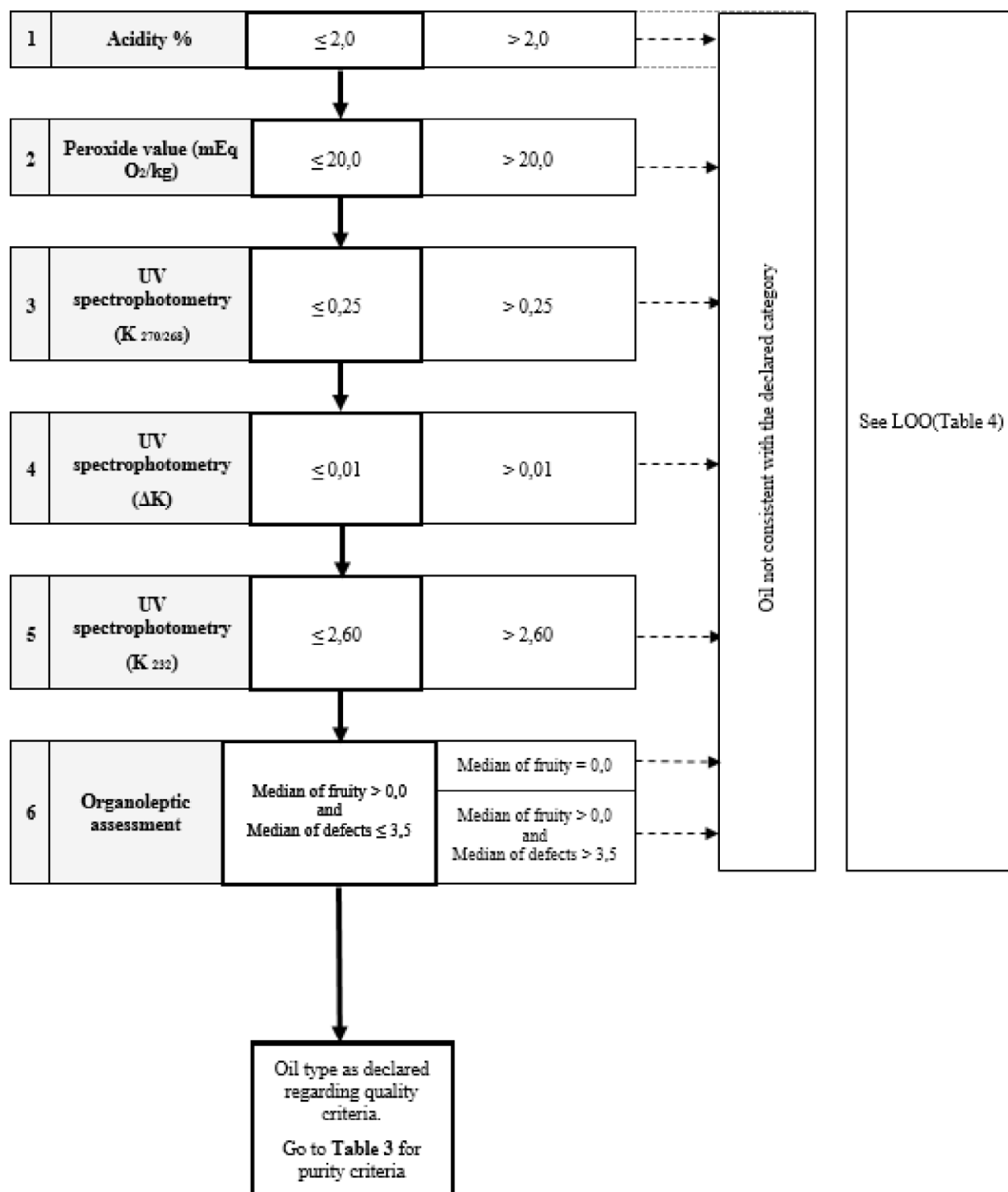
#### General table



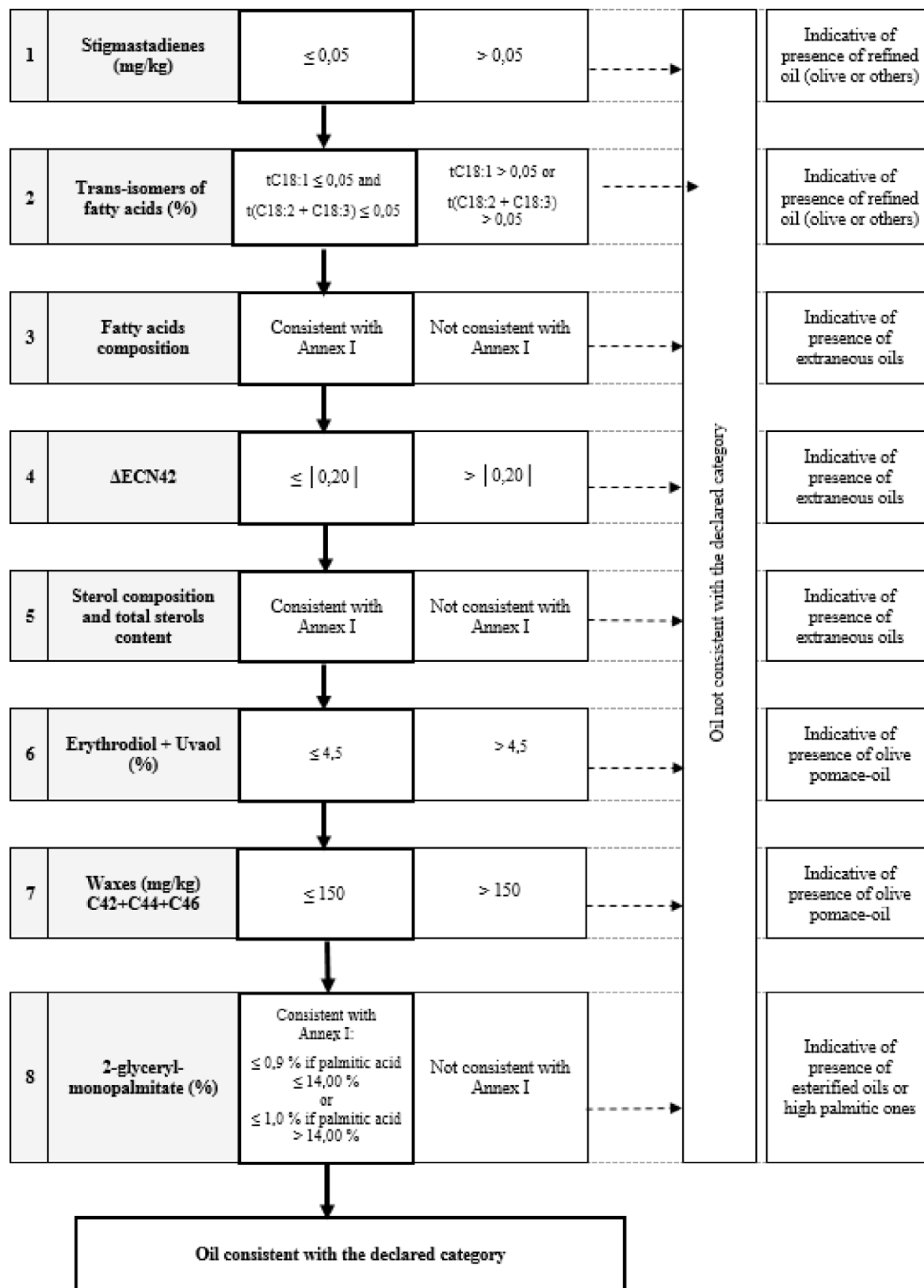
**Table 1 — Extra virgin olive oil — Quality criteria**



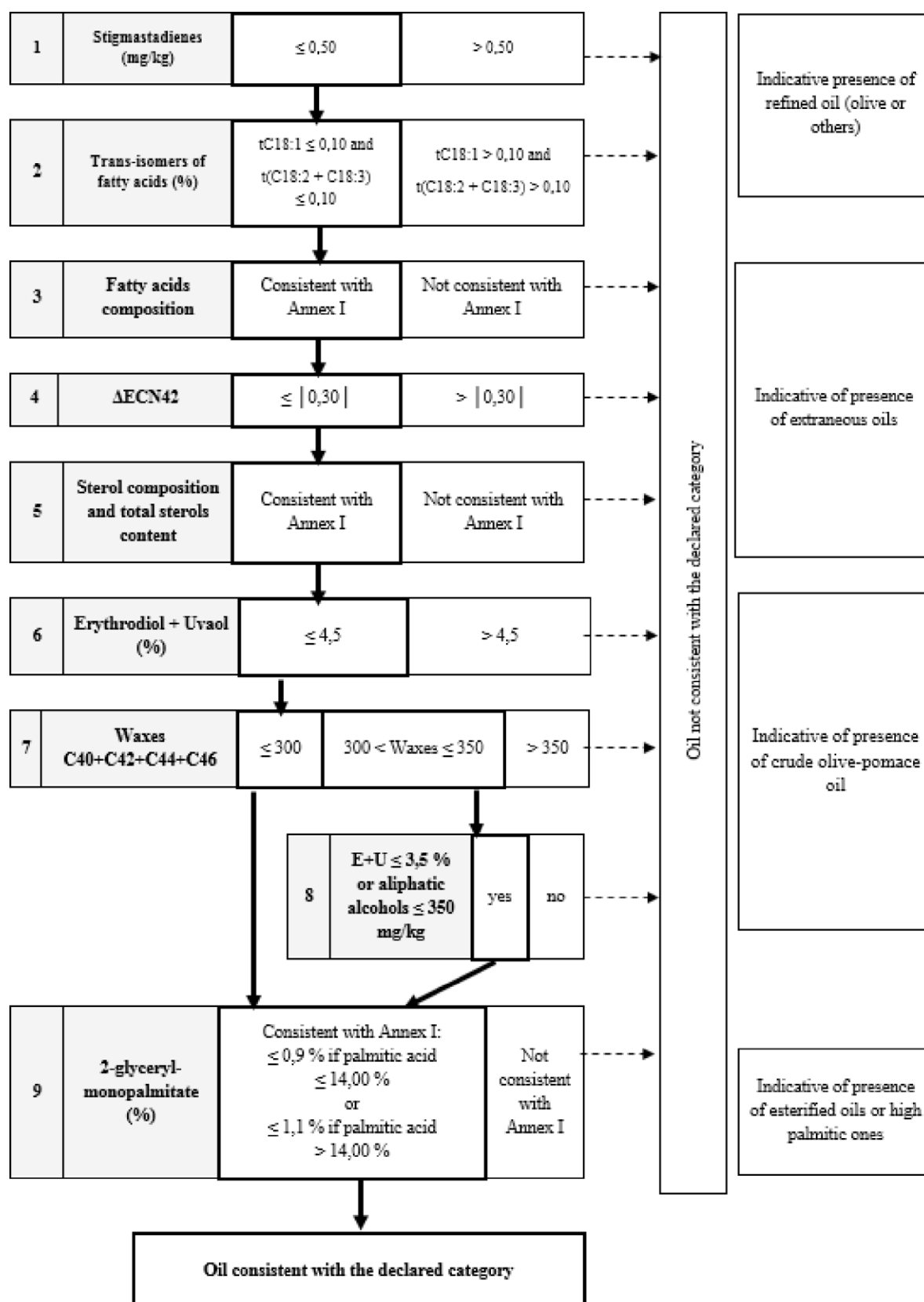
**Table 2 — Virgin olive oil — Quality criteria**



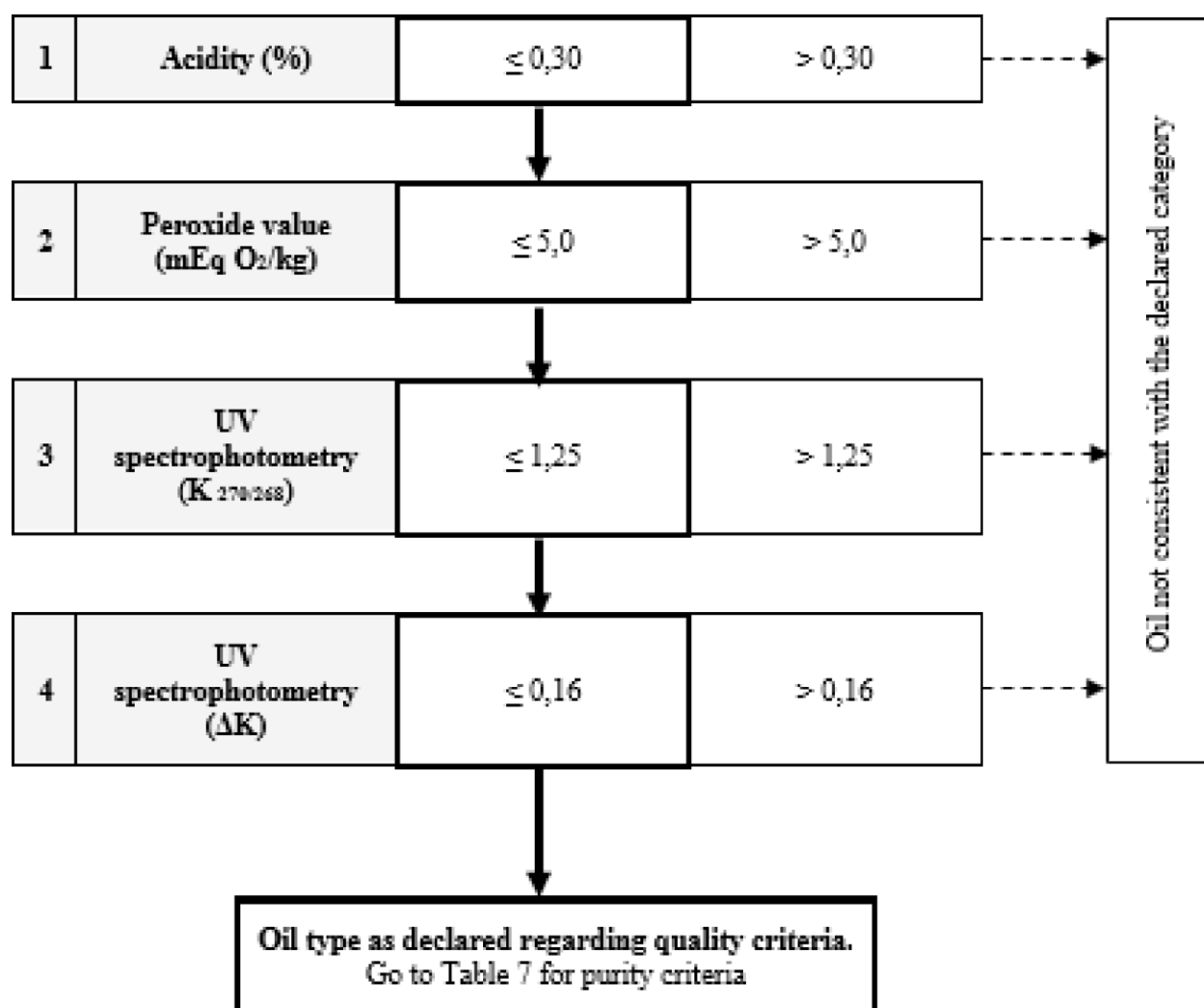
**Table 3 — Extra virgin olive oil and virgin olive oil — Purity criteria**



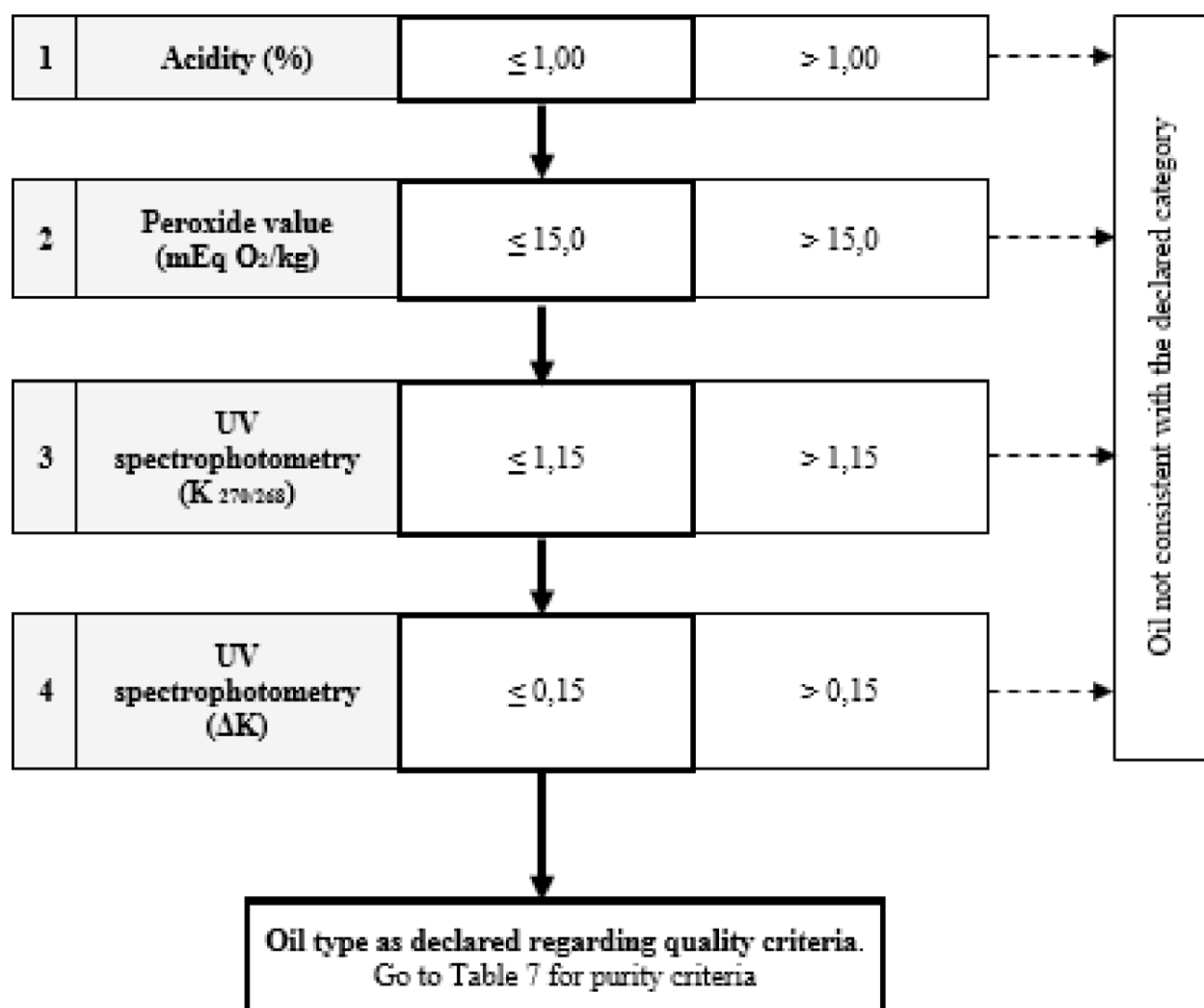
**Table 4 — Lampante olive oil — Purity criteria**



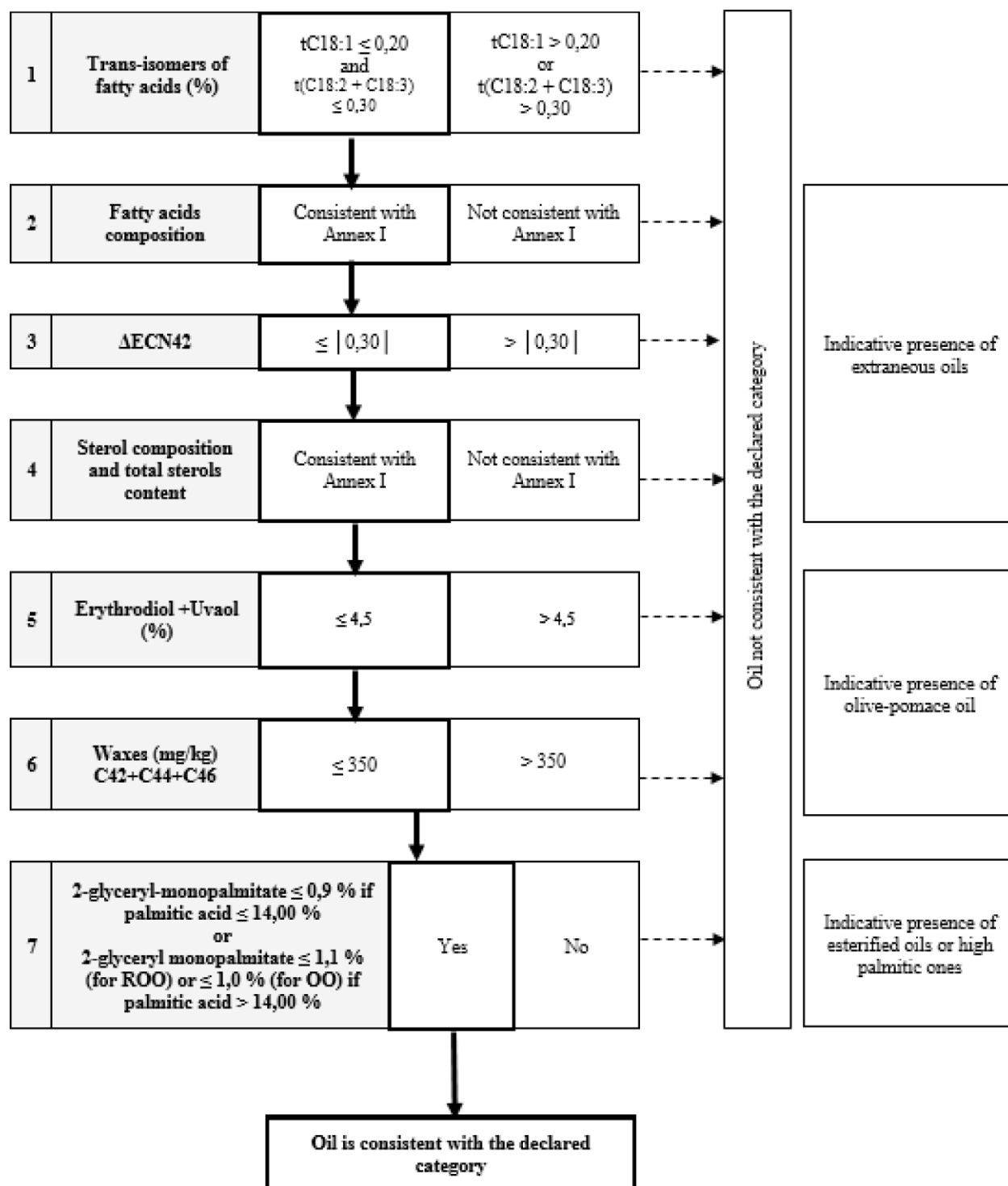
**Table 5 — Refined olive oil — Quality criteria**



**Table 6 — Olive oil (composed of refined olive oil and virgin olive oils) — Quality criteria**

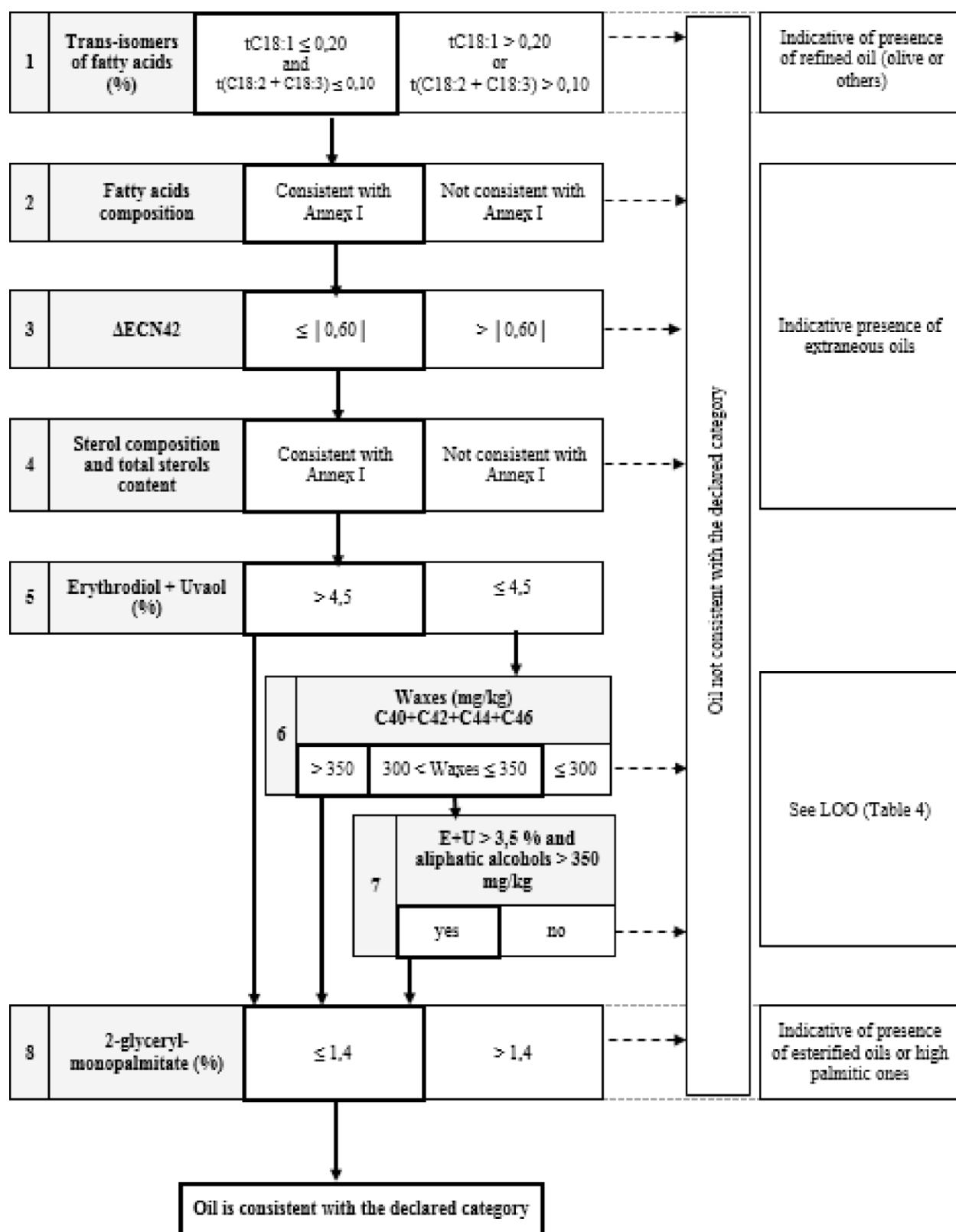


**Table 7 — Refined olive oil and olive oil composed of refined olive oil and virgin olive oils  
— Purity criteria**

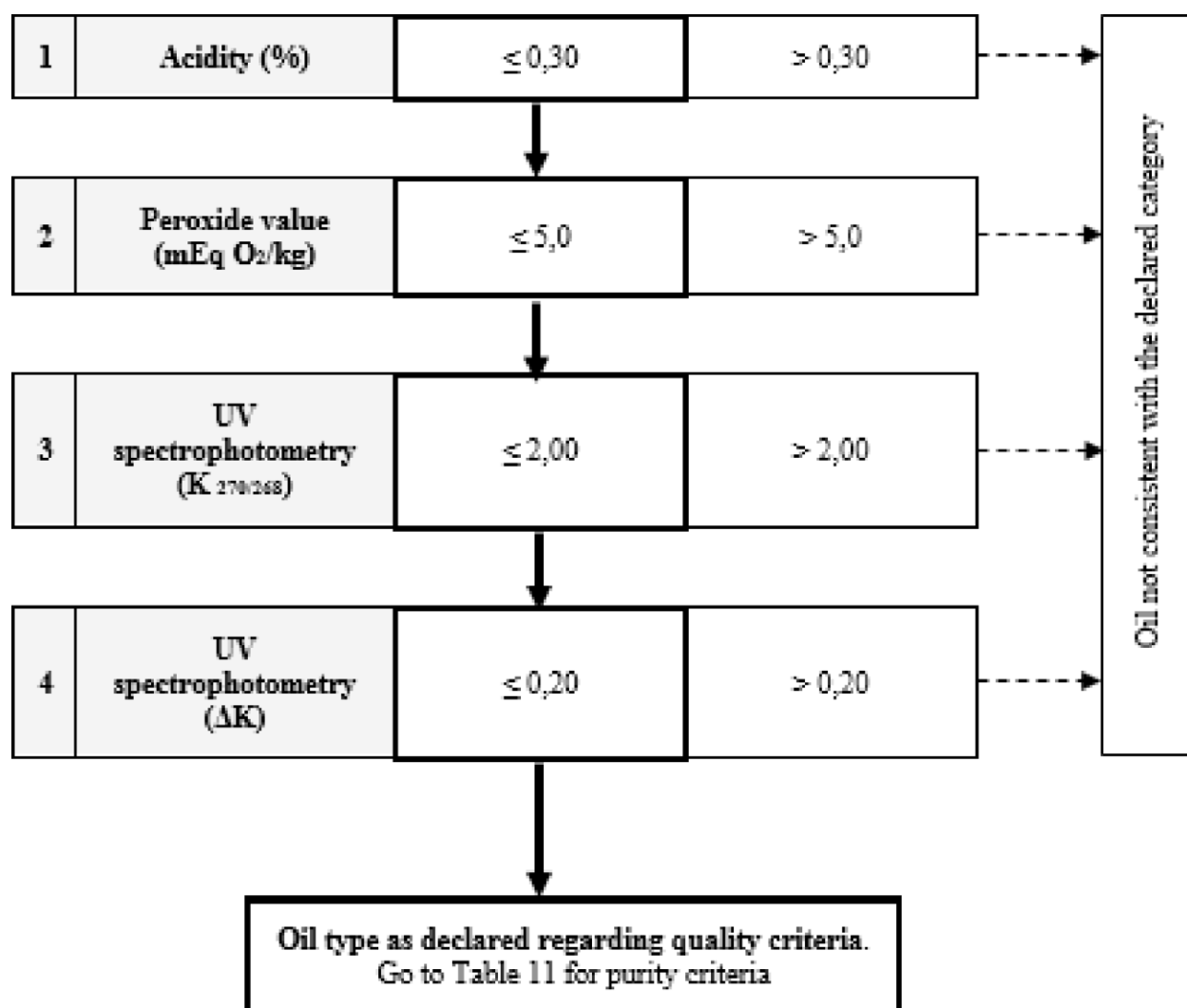




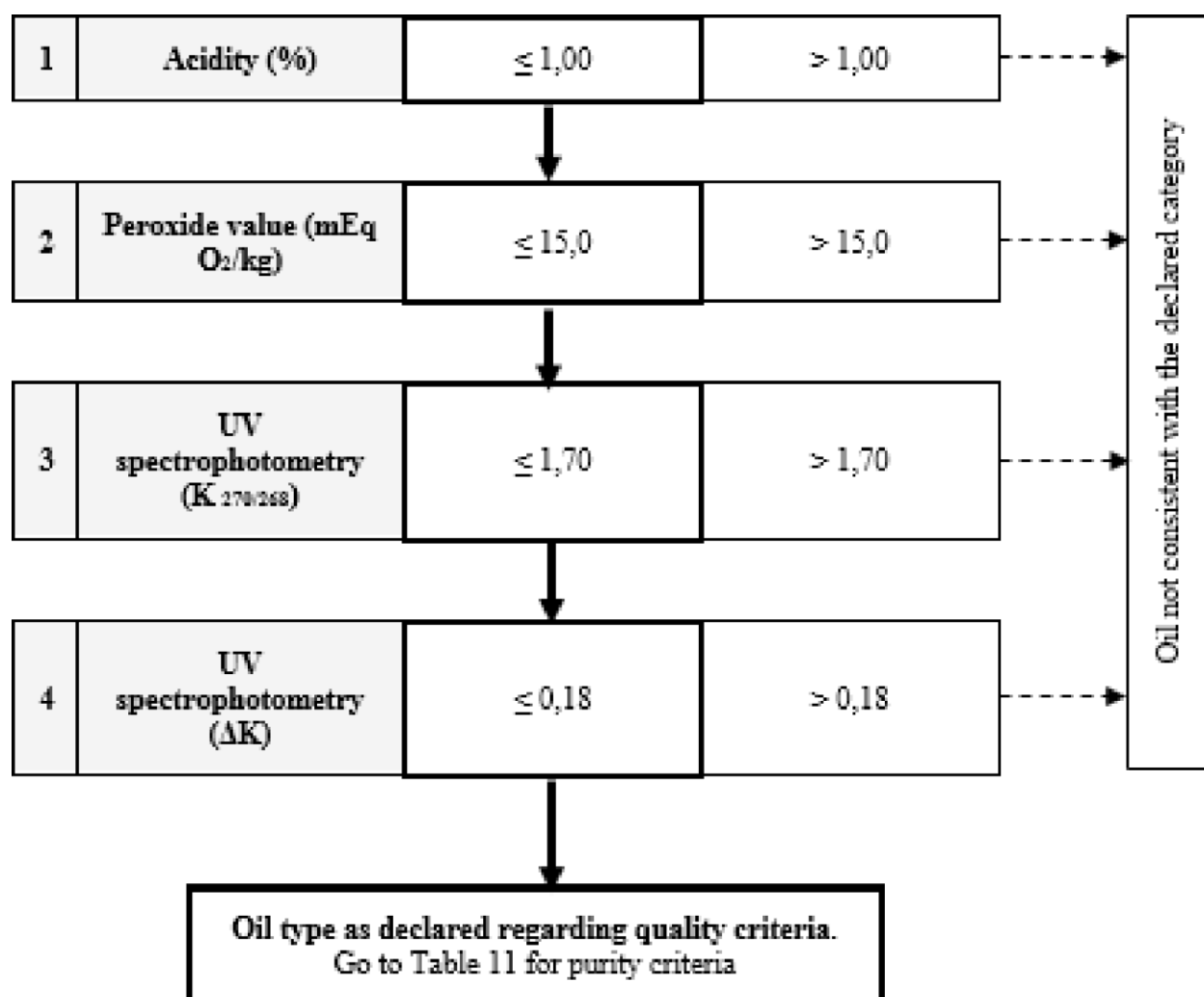
**Table 8 — Crude olive-pomace-oil — Purity criteria**



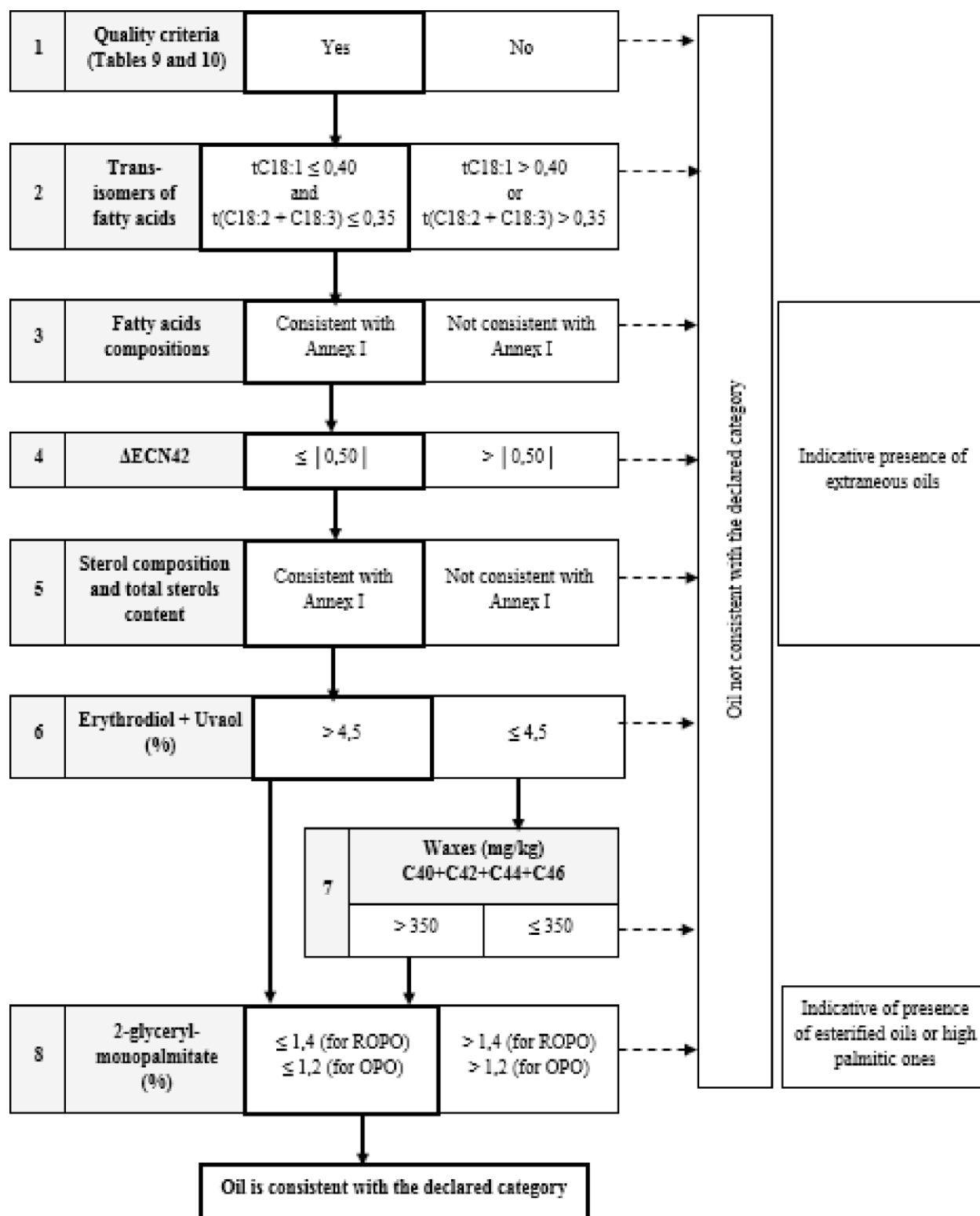
**Table 9 — Refined olive-pomace-oil — Quality criteria**



**Table 10 — Olive-pomace oil — Quality criteria**



**Table 11 — Refined olive-pomace oil and olive-pomace oil — Purity criteria**



## ANNEX IV

### Method for measuring the oil content in olive cake and residues

#### 1. MATERIALS

##### 1.1. Apparatus

- suitable extraction apparatus fitted with a 200 to 250 ml round-bottomed flask,
- electrically heated bath (e.g., sand bath, water bath) or hotplate,
- analytical balance,
- oven regulated to a maximum of 80 °C,
- electrically heated oven fitted with a thermostatic device regulated to  $103 \pm 2$  °C and one that can be swept with a stream of air or operated at reduced pressure,
- mechanical mill, easy to clean, and one that allows the olive residues to be ground without a rise in their temperature or any appreciable alteration in their content of moisture, volatile matter or substances extractable with hexane,
- extraction thimble and cotton wool or filter paper from which substances extractable with hexane have already been removed,
- dessicator,
- sieve with 1 mm diameter apertures,
- small particles of previously dried pumice stone.

##### 1.2. Reagent

Normal hexane, technical grade, which must leave a residue of less than 0,002 g per 100 ml, on complete evaporation.

#### 2. PROCEDURE

##### 2.1. Preparation of the test sample

If necessary, use the mechanical mill, which has previously been properly cleaned, to grind the laboratory sample in order to reduce it to particles that can pass completely through the sieve.

Use about one twentieth of the sample to complete the process of cleaning the mill, discard the ground material, grind the remainder and collect, mix carefully and analyze without delay.

##### 2.2. Test portion

As soon as the grinding operation has been completed, weigh out about 10 g of the sample to the nearest 0,01 g for testing.

##### 2.3. Preparation of the extraction thimble

Place the test portion in the thimble and plug with cotton wool. If a filter paper is used, envelope the test portion in it.

#### **2.4. Preliminary drying**

If the olive residues are very moist (i.e., moisture and volatile matter content more than 10 %), carry out preliminary drying by placing the loaded thimble (or filter paper) in the oven heated for an appropriate time at not more than 80°C in order to reduce the moisture and volatile matter content to less than 10 %.

#### **2.5. Preparation of the round-bottomed flask**

Weigh to the nearest 1 mg the flask containing one or two particles of pumice stone, previously dried in the stove at  $103 \pm 2$  °C and then cooled in a dessicator for not less than one hour.

#### **2.6. Initial extraction**

Into the extraction apparatus insert the thimble (or filter paper) containing the test portion. Pour into the flask the requisite quantity of hexane. Fit the flask to the extraction apparatus and place the whole on the electrically heated bath. Adjust the rate of heating in such a way that the reflux rate is not less than three drops per second (moderate, not violent boiling). After four hours extraction, allow to cool. Remove the thimble from the extraction apparatus and place it in a stream of air in order to drive off most of the impregnating solvent.

#### **2.7. Second extraction**

Tip the contents of the thimble into the micro-grinder and grind as finely as possible. Return the ground mixture to the thimble without loss and place it back in the extraction apparatus.

Continue the extraction for a further two hours using the same round-bottomed flask containing the initial extract.

The resultant solution in the extraction flask must be clear. If not, filter it through a filter paper and wash the original flask and the filter paper several times with hexane. Collect the filtrate and the washing solvent in a second round-bottomed flask which has been dried and tared to the nearest 1 mg.

#### **2.8. Removal of solvent and weighing of extract**

Remove the greater part of the solvent by distillation on an electrically heated bath. Remove the last traces of solvent by heating the flask in the oven at  $103 \pm 2$  °C for 20 minutes. Assist the elimination process either by blowing in air, or preferably an inert gas, at intervals or by using reduced pressure.

Leave the flask in a dessicator to cool for at least one hour and weigh to the nearest 1 mg.

Heat again for 10 minutes under the same conditions, cool in a dessicator and reweigh.

The difference between the two weighings shall not exceed 10 mg. If it does, heat again for periods of 10 minutes followed by cooling and weighing until the weight difference is 10 mg or less. Note the last weight of the flask.

Carry out duplicate determinations on the test sample.

### 3. EXPRESSION OF RESULTS

#### 3.1. Method of calculation and formula

(a) The extract expressed as a percentage by mass of the product as received is equal to:

$$S = m_1 \times \frac{100}{m_0}$$

where:

S = is the percentage by mass of extract of the product as received,

m<sub>0</sub> = is the mass, in grams, of the test portion,

m<sub>1</sub> = is the mass, in grams, of the extract after drying.

Take as the result the arithmetic mean of the duplicate determinations, providing the repeatability conditions are satisfied.

Express the result to the first decimal place.

(b) The extract is expressed on a dry matter basis by using the formula:

$$S \times \frac{100}{100 - U} = \text{oil percentage of extract on a dry basis}$$

where:

S = is the percentage of extract by means of the product as received (see point (a)),

U = is its moisture and volatile matter content.

#### 3.2. Repeatability

The difference between the duplicate determinations carried out simultaneously or in rapid succession by the same analyst shall not exceed 0,2 g of hexane extract per 100 g of sample.

If this condition is not satisfied, repeat the analysis on two other test portions. If, in this case too, the difference exceeds 0,2 g, take as the result the arithmetic mean of the four determinations.

## ANNEX V

Form for reporting results of conformity checks referred to in Article 2(1) (included in the Integrated System for Agricultural Market and Monitoring)

				Labelling						Chemical parameters			Organoleptic characteristics (4)			Final conclusion	
Sample	Category	Country of origin	Place of inspection (1)	Legal name	Designation of origin	Storage conditions	Erroneous information	Legibility	C/NC (3)	Parameters out of limit Y/N	If so, please indicate which one(s) (2)	C/NC (3)	Median defect	Fruit Median	C/NC (3)	Required action	Sanction

(1) Internal market (mill, bottlers, retail stage), export, import.

(2) Each characteristic of olive oil set out in Annex I of the Delegated Regulation (EU) .../... *[reference to the DA to be adopted]* shall have a code.

(3) Conform/not conform.

(4) Required only for virgin olive oils within the meaning of point 1 of Part VIII of Annex VII to Regulation (EU) No 1308/2013