

IOF QUALITY STANDARD

Chemical-physical and organoleptic parameters for IOF approved extra virgin olive oils

1. CHEMICAL-PHYSICAL STANDARD¹

| | IOF Quality Standard | Standard of EU – 2019/1604 |
|--|----------------------|----------------------------|
| Quality parameters | | |
| Free fatty acid (oleic acid) – FFA in % | ≤ 0.35 | ≤ 0.8 |
| Peroxide value in meq O ₂ /kg | ≤ 10 | ≤ 20 |
| Fatty acid ethyl esters – FAEE in mg/kg | ≤ 15 | ≤ 35 |
| | | |
| Authenticity quality parameters | | |
| K ₂₃₂ | ≤ 2.10 | ≤ 2.50 |
| K ₂₆₈ or K ₂₇₀ | ≤ 0.20 | ≤ 0.20 |
| Delta-K | ≤ 0.01 | ≤ 0.01 |
| Waxes in mg/kg | ≤ 70 | ≤ 150 |
| Stigmastadienes in mg/kg | ≤ 0.05 | ≤ 0.05 |

2. ORGANOLEPTIC STANDARD²

| | IOF Quality Standard | Standard of EU – 2019/1604 |
|---------------------------|----------------------|----------------------------|
| Quality parameters | | |
| Median of defects | = 0.0 | = 0.0 |
| Median of fruitiness | ≥ 2.5 | > 0 |
| Bitterness | not set | not set |
| Pungency | ≥ 2.5 | not set |

3. COMMENTS

The applicant's handed in olive oil sample needs to be in compliance with the COMMISSION IMPLEMENTING REGULATION (EU) 2019/1604.

¹ Results of the chemical-physical analysis executed by a state-accredited laboratory must not be older than three (3) weeks when applying for the IOF Quality Guarantee Seal. The results must be confirmed from an IOF accredited laboratory.

² Results of the sensory analysis executed by a state-accredited sensory panel must not be older than three (3) weeks when applying for the IOF Quality Guarantee Seal. The results must be confirmed, inter alia, from an IOF-accredited sensory panel as well as from the IOF Quality Control Group of Tasters.