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COVER NOTE

From:	Secretary-General of the European Commission, signed by Mr Jordi AYET PUIGARNAU, Director
date of receipt:	26 September 2016
To:	Mr Jeppe TRANHOLM-MIKKELSEN, Secretary-General of the Council of the European Union
No. Cion doc.:	C(2016) 5889 final - ANNEX 1
Subject:	ANNEX to the COMMISSION DELEGATED REGULATION amending Regulation (EEC) No 2568/91 on the characteristics of olive oil and olive-residue oil and on the relevant methods of analysis

Delegations will find attached document C(2016) 5889 final - ANNEX 1.

Encl.: C(2016) 5889 final - ANNEX 1

EUROPEAN
COMMISSION

Brussels, 26.9.2016
C(2016) 5889 final

ANNEX 1

ANNEX

to the

COMMISSION DELEGATED REGULATION

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

ANNEX

"ANNEX I

OLIVE OIL CHARACTERISTICS

QUALITY CHARACTERISTICS

Category	**Acidity (%) (*)**	**Peroxide índex mEq O_2/kg (*)**	**K_{232} (*)**	**K_{268} or K_{270} (*)**	**Delta-K (*)**	**Organoleptic evaluation**		**Fatty acid ethyl esters mg/kg (*)**
						Median of defect (Md) (*)	**Fruity median (Mf) (*)**	
1. Extra virgin olive oil	≤ 0,8	≤ 20	≤ 2,50	≤ 0,22	≤ 0,01	Md = 0	Mf > 0	≤ 35
2. Virgin olive oil	≤ 2,0	≤ 20	≤ 2,60	≤ 0,25	≤ 0,01	Md ≤ 3,5	Mf > 0	-
3. Lampante olive oil	> 2,0	-	-	-	-	Md > 3,5[1]	-	-
4. Refined olive oil	≤ 0,3	≤ 5	-	≤ 1,25	≤ 0,16	-	-	-
5. Olive oil composed of refined and virgin olive oils	≤ 1,0	≤ 15	-	≤ 1,15	≤ 0,15	-	-	-
6. Crude olive-pomace oil	-	-	-	-	-	-	-	-

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

7. Refined olive-pomace oil	≤ 0,3	≤ 5	-	≤ 2,00	≤ 0,20	-	-	-
8. Olive-pomace oil	≤ 1,0	≤ 15	-	≤ 1,70	≤ 0,18	-	-	-

PURITY CHARACTERISTICS

Category	**Fatty acid content**[2]						**Total transoleic isomers (%)**	**Total translinoleic + translinolenic isomers (%)**	**Stigmastadienes mg/kg** [3]	**Difference: ECN42 (HPLC) and ECN42 (theoretical calculation)**	**2-glyceril monopalmitate (%)**
	Myristic (%)	**Linolenic (%)**	**Arachidic (%)**	**Eicosenoic (%)**	**Behenic (%)**	**Lignoceric (%)**					
1. Extra virgin olive oil	≤ 0,03	≤ 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. Virgin olive oil	≤ 0,03	≤ 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. Lampante olive oil	≤ 0,03	≤ 1,00	≤ 0,60	≤ 0,50	≤ 0,20	≤ 0,20	≤ 0,10	≤ 0,10	≤ 0,50	≤ |0,3|	≤ 0,9 if total palmitic acid % ≤ 14 %
											≤ 1,1 if total palmitic acid % > 14 %

[2] 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.

[3] Total isomers which could (or could not) be separated by capillary column.

4. Refined olive oil	≤ 0,03	≤ 1,00	≤ 0,60	≤ 0,50	≤ 0,20	≤ 0,20	≤ 0,20	≤ 0,30	-	≤ |0,3|	≤ 0,9 if total palmitic acid % ≤ 14 %
											≤ 1,1 if total palmitic acid % > 14 %
5. Olive oil composed of refined and virgin olive oils	≤ 0,03	≤ 1,00	≤ 0,60	≤ 0,50	≤ 0,20	≤ 0,20	≤ 0,20	≤ 0,30	-	≤ |0,3|	≤ 0,9 if total palmitic acid % ≤ 14 %
											≤ 1,0 if total palmitic acid % > 14 %
6. Crude olive-pomace oil	≤ 0,03	≤ 1,00	≤ 0,60	≤ 0,50	≤ 0,30	≤ 0,20	≤ 0,20	≤ 0,10	-	≤ |0,6|	≤ 1,4
7. Refined olive-pomace oil	≤ 0,03	≤ 1,00	≤ 0,60	≤ 0,50	≤ 0,30	≤ 0,20	≤ 0,40	≤ 0,35	-	≤ |0,5|	≤ 1,4
8. Olive-pomace oil	≤ 0,03	≤ 1,00	≤ 0,60	≤ 0,50	≤ 0,30	≤ 0,20	≤ 0,40	≤ 0,35	-	≤ |0,5|	≤ 1,2

Category	Sterols composition						Total sterols (mg/kg)	Erythrodiol and uvaol (%) (**)	Waxes mg/kg (**)
	Cholesterol (%)	Brassicasterol (%)	Campesterol[4] (%)	Stigmasterol (%)	App β–sitosterol (%)[5]	Delta-7-stigmastenol[4] (%)			
1. Extra virgin olive oil	≤ 0,5	≤ 0,1	≤ 4,0	< Camp.	≥ 93,0	≤ 0,5	≥ 1 000	≤ 4,5	C42+C44+C46 ≤ 150
2. Virgin olive oil	≤ 0,5	≤ 0,1	≤ 4,0	< Camp.	≥ 93,0	≤ 0,5	≥ 1 000	≤ 4,5	C42+C44+C46 ≤ 150
3. Lampante olive oil	≤ 0,5	≤ 0,1	≤ 4,0	-	≥ 93,0	≤ 0,5	≥ 1 000	≤ 4,5[6]	C40+C42+C44+C46 ≤ 300[6]
4. Refined olive oil	≤ 0,5	≤ 0,1	≤ 4,0	< Camp.	≥ 93,0	≤ 0,5	≥ 1 000	≤ 4,5	C40+C42+C44+C46 ≤ 350
5. Olive oil composed of refined and virgin olive oils	≤ 0,5	≤ 0,1	≤ 4,0	< Camp.	≥ 93,0	≤ 0,5	≥ 1 000	≤ 4,5	C40+C42+C44+C46 ≤ 350
6. Crude olive-pomace oil	≤ 0,5	≤ 0,2	≤ 4,0	-	≥ 93,0	≤ 0,5	≥ 2 500	> 4,5[7]	C40+C42+C44+C46 > 350[7]
7. Refined olive-pomace oil	≤ 0,5	≤ 0,2	≤ 4,0	< Camp.	≥ 93,0	≤ 0,5	≥ 1 800	> 4,5	C40+C42+C44+C46 > 350

[4] See the Appendix to this Annex.

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

[6] 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 %.

[7] 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 %.

8. Olive-pomace oil	≤ 0,5	≤ 0,2	≤ 4,0	< Camp.	≥ 93,0	≤ 0,5	≥ 1 600	> 4,5	C40+C42+C44+C46 > 350

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.

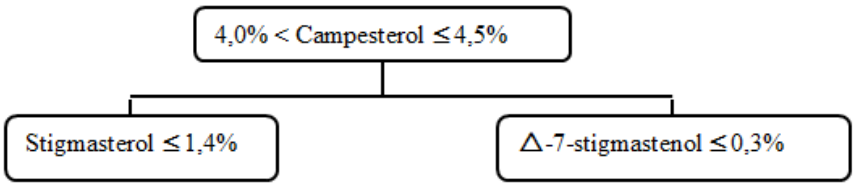
(c) If a characteristic is marked with an asterisk (*), referring to the quality of the oil, this means the following: - for lampante olive oil, it is possible for both the relevant limits to be different from the stated values at the same time, - for virgin olive oils, if at least one of these limits 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

DECISION TREE

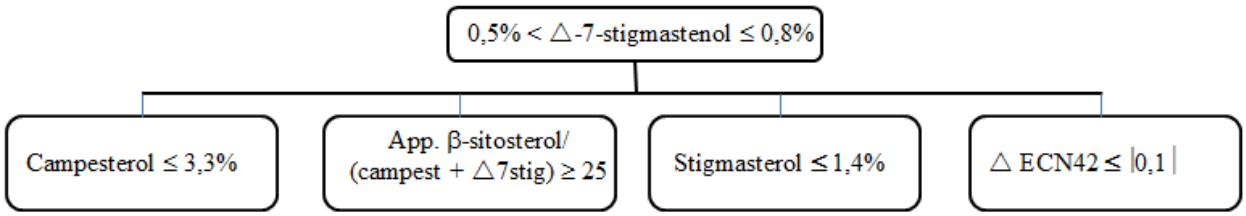
Campesterol decision tree for virgin and extra virgin olive oils:



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

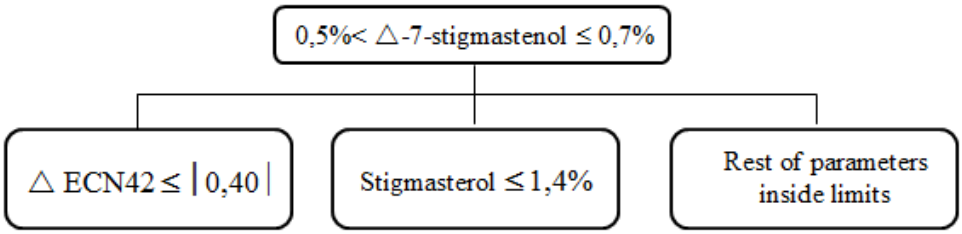
Delta-7-stigmastenol decision tree for:

- 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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