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*.

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

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

ANNEX

ANNEX I

OLIVE OIL CHARACTERISTICS

Quality characteristics

Category	Acidity (%) (*)	Peroxide index 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[a]	—	—
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	—	—	—	—	—	—	—	—
7. Refined olive-pomace oil	≤ 0,3	≤ 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.

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

8. Olive-pomace oil	≤ 1,0	≤ 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 transoleic isomers(%)	Total translinolenic isomers(%)	Stigmastadienes[0] kg	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 %

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											≤ 1,1 if total palmitic acid % > 14 %
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