Commission Delegated Regulation (EU) 2015/1830 of 8 July 2015 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) 2015/1830

of 8 July 2015

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 lower limit values for linoleic acid laid down in a note to the second table in Annex I to Regulation (EEC) No 2568/91 should be adjusted. In addition, the reference to 2015 in the timetable for the phased reduction of the fatty acid ethyl ester limit for extra virgin olive oil set out in that Annex should be replaced by a reference to 2016.

(3) The method for the detection of extraneous vegetable oils in olive oils set out in Annex XXa to Regulation (EEC) No 2568/91 is no longer in use. A note to the first table in Annex I to that Regulation referring to that method should therefore be deleted.

(4) 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.

Changes to legislation: There are currently no known outstanding effects for the Commission Delegated Regulation (EU) 2015/1830. (See end of Document for details)

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, 8 July 2015.

For the Commission

The President

Jean-Claude JUNCKER

***Changes to legislation:** There are currently no known outstanding effects for the Commission Delegated Regulation (EU) 2015/1830. (See end of Document for details)*

ANNEX

ANNEX I

OLIVE OIL CHARACTERISTICS

Category	Fatty acid ethyl esters (FAEEs) (*)	Acidity (*)	Peroxide index O_2/kg (*)	Waxes mg/kg (**)	2-glyceril monopalmitate[a]	Stigmastadienes mg/kg (*)	Difference ECN42 (HPLC) and ECN42 (theoretical calculation)	K_{232} (*)	K_{268} or K_{270} (*)	Delta-K (*)	Organoleptic evaluation Median defect (Md) (*)	Organoleptic evaluation Median Fruity median (Mf) (*)
1. virgin olive oil	FAEEs ≤ 40 mg/kg (2013-2014 crop year)[b] FAEEs ≤ 35 mg/kg (2014-2016 crop year) FAEEs ≤ 30 mg/kg (after 2016 crop years)	≤ 0,8 Extra	≤ 20	C42 + C44 + C46 ≤ 150	≤ 0,9 if total palmitic acid % ≤ 14 % ≤ 1,0 if total palmitic acid % > 14 %	≤ 0,05	≤ | 0,2|	≤ 2,50	≤ 0,22	≤ 0,01	Md = 0	Mf > 0
2. olive oil	—	≤ 2,0 Virgin	≤ 20	C42 + C44 + C46 ≤ 150	≤ 0,9 if total palmitic acid % ≤ 14 %	≤ 0,05	≤ | 0,2|	≤ 2,60	≤ 0,25	≤ 0,01	Md ≤ 3,5	Mf > 0

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

b The limit applies to olive oils produced as from 1 March 2014.

c 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 %.

d The median defect may be less than or equal to 3,5 and the fruity median equal to 0.

e 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 %.

Changes to legislation: *There are currently no known outstanding effects for the Commission Delegated Regulation (EU) 2015/1830. (See end of Document for details)*

					≤ 1,0 if total palmitic acid % > 14 %						
3. olive oil	— Lampante	> 2,0	—	C40 + C42 + C44 + C46 ≤ 300[c]	≤ 0,9 if total palmitic acid % ≤ 14 %	≤ 0,50	≤ | 0,3|	—	—	—	Md > 3,5[d]	—
					≤ 1,1 if total palmitic acid % > 14 %							
4. olive oil	— Refined	≤ 0,3	≤ 5	C40 + C42 + C44 + C46 ≤ 350	≤ 0,9 if total palmitic acid % ≤ 14 %	—	≤ | 0,3|	—	≤ 1,10	≤ 0,16	—	—
					≤ 1,1 if total palmitic acid % > 14 %							

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

b The limit applies to olive oils produced as from 1 March 2014.

c 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 %.

d The median defect may be less than or equal to 3,5 and the fruity median equal to 0.

e 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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5. oil composed of refined and virgin olive oils	— Olive	≤ 1,0	≤ 15	C40 + C42 + C44 + C46 ≤ 350	≤ 0,9 if total palmitic acid % ≤ 14 %	—	≤ | 0,3|	—	≤ 0,90	≤ 0,15	—	—
					≤ 1,0 if total palmitic acid % > 14 %							
6. olive-pomace oil	— Crude	—	—	C40 + C42 + C44 + C46 > 350[e]	≤ 2,4	—	≤ | 0,6|	—	—	—	—	—
7. olive-pomace oil	— Refined	≤ 0,3	≤ 5	C40 + C42 + C44 + C46 > 350	≤ 2,4	—	≤ | 0,5|	—	≤ 2,00	≤ 0,20	—	—
8. olive-pomace oil	— Olive-	≤ 1,0	≤ 15	C40 + C42 + C44 + C46 > 350	≤ 2,2	—	≤ | 0,5|	—	≤ 1,70	≤ 0,18	—	—

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

b The limit applies to olive oils produced as from 1 March 2014.

c 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 %.

d The median defect may be less than or equal to 3,5 and the fruity median equal to 0.

e 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 %.