Commission Regulation (EC) No 702/2007 of 21 June 2007 amending Commission Regulation (EEC) No 2568/91 on the characteristics of olive oil and olive-residue oil and on the relevant methods of analysis

COMMISSION REGULATION (EC) No 702/2007

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

THE COMMISSION OF THE EUROPEAN COMMUNITIES,

Having regard to the Treaty establishing the European Community,

Having regard to Council Regulation (EC) No 865/2004 of 29 April 2004 on the common organisation of the market in olive oil and table olives and amending Regulation (EEC) No 827/68[(1)], and in particular Article 5(3) thereof,

Whereas:

(1) Commission Regulation (EEC) No 2568/91[(2)] defines the physical and chemical characteristics of olive oils and olive-residue oils and the methods of analysis of these characteristics. These methods, and the limit values for the characteristics of oils, must be updated on the basis of the opinion of chemical experts and in line with the work carried out within the International Olive Oil Council.

(2) In particular, the chemical experts have concluded that the quantification of the percentage of 2-glyceryl monopalmitate is more precise for the detection of esterified oils. Decreasing the limit value for stigmastadiene in virgin olive oils also makes it possible to achieve better separation of virgin olive oils and refined olive oils.

(3) In order to allow a period of adjustment to the new standards, to give time for introducing the means of applying them and to avoid disturbance to commercial transactions, the amendments to this Regulation should not apply until 1 January 2008. For the same reasons, provision should be made for olive oil and olive-residue oils that are legally manufactured and labelled in the Community or legally imported into the Community and released for free circulation before that date to be marketed until all stocks are used up.

(4) The measures provided for in this Regulation are in accordance with the opinion of the Management Committee for Olive Oil and Table Olives,

HAS ADOPTED THIS REGULATION:

Article 1

Regulation (EEC) No 2568/91 is amended as follows:

1. The sixth indent of Article 2(1) is replaced by the following:

— for the determination of the percentage of 2-glyceryl monopalmitate, the method set out in Annex VII,.

2. The Annexes are amended in accordance with the Annex to this Regulation.

Article 2

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

This Regulation shall apply from 1 January 2008.

However, products which have been legally manufactured and labelled in the Community or legally imported into the Community and released for free circulation before 1 January 2008 may be marketed until all stocks are used up.

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

Done at Brussels, 21 June 2007.

For the Commission

Mariann FISCHER BOEL

Member of the Commission

ANNEX

The Annexes to Regulation (EEC) No 2568/91 are amended as follows:

1. the summary is amended as follows:

(a) the title of Annex II is replaced by the following:

Determination of free fatty acids, cold method

(b) the title of Annex VII is replaced by the following:

Determination of the percentage of 2-glyceryl monopalmitate;;

2. Annex I is replaced by the following:

‘ANNEX I OLIVE OIL CHARACTERISTICSTotal isomers which could (or could not) be separated by capillary column.Or where the median defect is less than or equal to 2,5 and the fruity median is equal to 0.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 %.Oils with a wax content of between 300 mg/kg and 350 mg/kg are considered to be crude olive-residue oil if the total aliphatic alcohol content is above 350 mg/kg and if the erythrodiol and uvaol content is greater than 3,5 %.CategoryAcidity(%) (*)Peroxide indexmEq O2/kg (*)Waxesmg/kg (**)2-glyceril monopalmitate(%)Stigmastadienemg/kgDifference: ECN42 (HPLC) and ECN42(theoretical calculation)K232 (*)K270 (*)Delta-K (*)Organoleptic evaluation median defect(Md) (*)Organoleptic evaluation fruity median(Mf) (*)1.

Extra virgin olive oil

≤ 0,8≤ 20≤ 250≤ 0,9 if total palmitic acid % ≤ 14≤ 1,0 if total palmitic acid % > 14≤ 0,10≤ 0,2≤ 2,50≤ 0,22≤ 0,01Md = 0Mf > 02.

Virgin olive oil

≤ 2,0≤ 20≤ 250≤ 0,9 if total palmitic acid % ≤ 14≤ 1,0 if total palmitic acid % > 14≤ 0,10≤ 0,2≤ 2,60≤ 0,25≤ 0,01Md ≤ 2,5Mf > 03.

Lampante olive oil

> 2,0—≤ 300≤ 0,9 if total palmitic acid % ≤ 14≤ 1,1 if total palmitic acid % > 14≤ 0,50≤ 0,3———Md > 2,5—4.

Refined olive oil

≤ 0,3≤ 5≤ 350≤ 0,9 if total palmitic acid % ≤ 14≤ 1,1 if total palmitic acid % > 14—≤ 0,3—≤ 1,10≤ 0,16——5.

Olive oil composed of refined and virgin olive oils

≤ 1,0≤ 15≤ 350≤ 0,9 if total palmitic acid % ≤ 14≤ 1,0 if total palmitic acid % > 14—≤ 0,3—≤ 0,90≤ 0,15——6.

Crude olive-residue oil

——> 350≤ 1,4—≤ 0,6————7.

Refined olive-residue oil

≤ 0,3≤ 5> 350≤ 1,4—≤ 0,5—≤ 2,00≤ 0,20——8.

Olive-residue oil

≤ 1,0≤ 15> 350≤ 1,2—≤ 0,5—≤ 1,70≤ 0,18——Other fatty acids content (%): palmitic: 7,5-20,0; palmitoleic: 0,3-3,5; heptadecanoic: ≤ 0,3; heptadecenoic: ≤ 0,3; stearic: 0,5-5,0; oleic: 55,0-83,0; linoleic: 3,5-21,0.Total: Delta-5,23-stigmastadienol+chlerosterol+beta-sitosterol+sitostanol +delta-5-avenasterol+delta-5,24-stigmastadienol.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 %.Oils with a wax content of between 300 mg/kg and 350 mg/kg are considered to be crude olive-residue oil if the total aliphatic alcohol content is above 350 mg/kg and if the erythrodiol and uvaol content is greater than 3,5 %.CategoryAcid contentTotal transoleic isomers(%)Total translinoleic + translinolenic isomers(%)Sterols compositionTotal sterols(mg/kg)Erythrodiol and uvaol(%) (**)Myristic(%)Linolenic(%)Arachidic(%)Eicosenoic(%)Behenic(%)Lignoceric(%)Cholesterol(%)Brass stigmastenol(%)1.

Extra virgin olive oil
≤ 0,05≤ 1,0≤ 0,6≤ 0,4≤ 0,2≤ 0,2≤ 0,05≤ 0,05≤ 0,5≤ 0,1≤ 4,0< Camp.≥ 93,0≤ 0,5≥ 1 000≤ 4,52.

Virgin olive oil
≤ 0,05≤ 1,0≤ 0,6≤ 0,4≤ 0,2≤ 0,2≤ 0,05≤ 0,05≤ 0,5≤ 0,1≤ 4,0< Camp.≥ 93,0≤ 0,5≥ 1 000≤ 4,53.

Lampante olive oil
≤ 0,05≤ 1,0≤ 0,6≤ 0,4≤ 0,2≤ 0,2≤ 0,10≤ 0,10≤ 0,5≤ 0,1≤ 4,0—≥ 93,0≤ 0,5≥ 1 000≤ 4,54.

Refined olive oil
≤ 0,05≤ 1,0≤ 0,6≤ 0,4≤ 0,2≤ 0,2≤ 0,20≤ 0,30≤ 0,5≤ 0,1≤ 4,0< Camp.≥ 93,0≤ 0,5≥ 1 000≤ 4,55.

Olive oil composed of refined and virgin olive oils
≤ 0,05≤ 1,0≤ 0,6≤ 0,4≤ 0,2≤ 0,2≤ 0,20≤ 0,30≤ 0,5≤ 0,1≤ 4,0< Camp.≥ 93,0≤ 0,5≥ 1 000≤ 4,56.

Crude olive-residue oil
≤ 0,05≤ 1,0≤ 0,6≤ 0,4≤ 0,3≤ 0,2≤ 0,20≤ 0,10≤ 0,5≤ 0,2≤ 4,0—≥ 93,0≤ 0,5≥ 2 500> 4,57.

Refined olive-residue oil
≤ 0,05≤ 1,0≤ 0,6≤ 0,4≤ 0,3≤ 0,2≤ 0,40≤ 0,35≤ 0,5≤ 0,2≤ 4,0< Camp.≥ 93,0≤ 0,5≥ 1 800> 4,58.

Olive-residue oil
≤ 0,05≤ 1,0≤ 0,6≤ 0,4≤ 0,3≤ 0,2≤ 0,40≤ 0,35≤ 0,5≤ 0,2≤ 4,0< Camp.≥ 93,0≤ 0,5≥ 1 600> 4,5

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 (**), referring to the quality of the oil, this means that for all types of olive-residue oil, it is possible for both the relevant limits to be different from the stated values at the same time.'

3. Appendix 1 is amended as follows:

(a) the first indent is replaced by the following:

— Acidity	Annex II	Determination of free fatty acids, cold method

(b) the thirteenth indent is replaced by the following:

— Saturated fatty acids in position 2	Annex VII	Determination of the percentage of 2-glyceryl monopalmitate;

4. the title of Annex II is replaced by the following:
DETERMINATION OF FREE FATTY ACIDS, COLD METHOD;

5. Annex IV is replaced by the following:

ANNEX IV

DETERMINATION OF WAX CONTENT BY CAPILLARY COLUMN GAS CHROMATOGRAPHY

1. SUBJECT

This method describes a process for determining the wax content of olive oils. Waxes are separated according to the number of their carbon atoms. The method may be used in particular to distinguish between olive oil obtained by pressing and that obtained by extraction (olive-residue oil).

2. PRINCIPLE

Addition of a suitable internal standard to the fat or oil, then fractionation by chromatography on a hydrated silica gel column. Recovery under the test conditions of the fraction eluted first (the polarity of which is less than that of the triglycerides), then direct analysis by capillary column gas chromatography.

3. EQUIPMENT

3.1. 25 ml Erlenmeyer flask.

3.2. Glass column for gas chromatography, internal diameter 15,0 mm, length 30 to 40 cm, fitted with a stopcock.