The Proposed Australian Olive Oil Trade Standards

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AOE October 28 2009

Presentation Outline

- The proposed Australian Standard
- How does the proposed Australian Standard deal with natural variations?
- What to look out for

& if I have time

- Certified Australian Extra Virgin and Code of Practice - Current tests and future tests
- International Co-operation

Proposed Australian Standards
The Process

- Standards Australia, Customs, ACCC, DAFF
- OO Standard drafted by Tech Committee
- Advisory Committee being selected
- Support and application
- Leading chemistry – will also deal with natural variation

Background to Australian Standards

- See also the technical bulletin for the Code of Practice from the AOA technical committee
- RIRDC publication The Natural Chemistry of Australian Extra Virgin Olive Oil
- Results from AORL shelf life testing (BBD)

- A comprehensive database of results to date and moderate conservative limits

The Proposed Standard

Scope.

This standard applies to olive oils and olive-pomace oils that are the object of trade in Australia.

The Proposed Standard

- **Olive oil** is the oil obtained solely from the fruit of the olive tree (*Olea europaea* L.), to the exclusion of oils obtained using solvents or re-esterification processes and of any mixture with oils of other kinds.

- **Pomace oil** is the oil obtained by treating olive pomace (the product remaining after the mechanical extraction of olive oil) with solvents or other physical treatments, to the exclusion of oils obtained by re-esterification processes and of any mixture with oils of other kinds with the exception of olive oils.

The Proposed Standard - Tests

- FAP
- Sterols
- TAG patterns
- Sensory
- FFA
- Peroxide
- UV
- Moisture
- Insol. Impurities
- Trans fats
- PPPs
- DAGs
- Total sterols
- ECN 42 TAG content
- Trace metals

The Proposed Standard

- **Types of olive and pomace oils.**
  - **Virgin olive oils** are the oils obtained from the fruit of the olive tree solely by mechanical or other physical means under conditions, including thermal conditions, that do not lead to alterations in the oil, and which have not undergone any treatment other than washing, crushing, malaxing, decantation, pressing, centrifugation, and filtration.
    - Virgin olive oils fit for consumption without further processing include:
      - **Extra virgin olive oil:** Virgin olive oil which has a free acidity, expressed as oleic acid, of not more than 0.5 grams per 100 grams, a median of defects equal to 0, and the other characteristics of which correspond to those fixed for this category in this standard.
      - **Common Virgin olive oil:** Virgin olive oil which has a free acidity, expressed as oleic acid, of not more than 2.0 grams per 100 grams, a median of defects equal or less than 2.5, and the other characteristics of which correspond to those fixed for this category in this standard.
    - Virgin olive oil not fit for consumption without further processing is designated **lampante olive oil**. This oil has a free acidity, expressed as oleic acid, of more than 2.0 grams per 100 grams and/or the organoleptic characteristics and other characteristics of which correspond to those fixed for this category in this standard. It is only intended for refining or for technical use.

The Proposed Standard

- **Types of olive and pomace oils.**
  - **Refined olive oils** are the olive oils obtained from virgin oils or lampante oils by refining methods which do not lead to alterations in the initial glyceridic structure. They have a free acidity, expressed as oleic acid, of not more than 0.3 grams per 100 grams and their other characteristics correspond to those fixed for this category in this standard. This designation cannot be sold direct to the consumer.
    - Refined olive oils fit for consumption are:
      - **Refined olive oil blend:** It is the oil consisting of a blend of refined olive oil and a minimum of 10% of virgin olive oils fit for consumption as they are. It has a free acidity, expressed as oleic acid, of not more than 0.5 grams per 100 grams, a median of defects equal or less than 2.5, and its other characteristics correspond to those fixed for this category in this standard.
  - **Pomace oils** are the oils obtained by treating olive pomace with solvents or other physical treatments, to the exclusion of oils obtained by re-esterification processes and of any mixture with oils of other kinds with the exception of olive oils.
    - Pomace oil categories include:
      - **Crude pomace oil:**
      - **Refined pomace oil:**
      - **Refined pomace oil blend:**

The Proposed Standard

Name of the product.

- The labelling on each container shall indicate the specific designation of the product contained, complying in every way with the relevant provisions of this standard.

- **Designation of oils.**

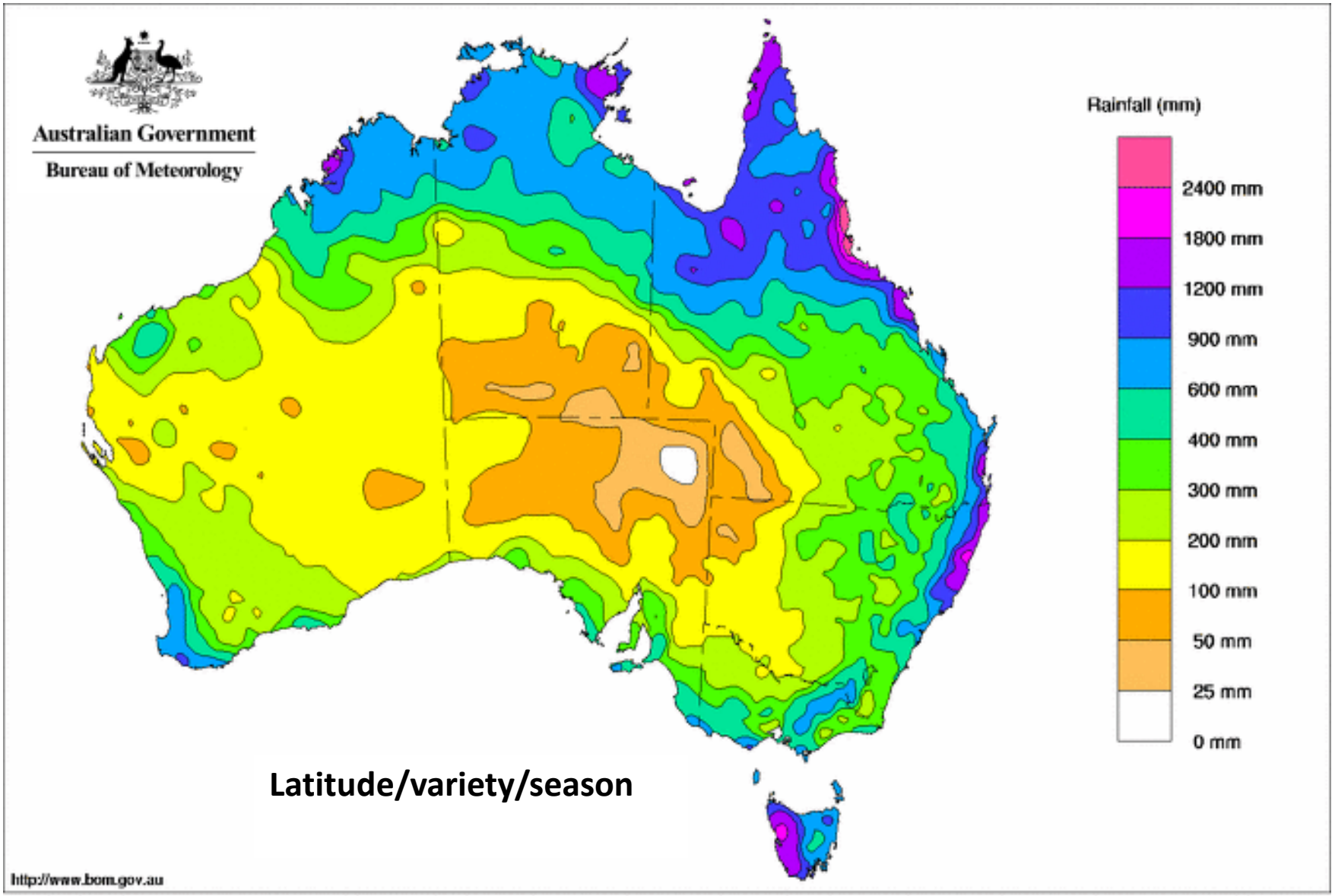
- Extra Virgin Olive Oil.
- Common Virgin Olive Oil.
- Refined Olive Oil Blend.
- Refined Pomace Oil Blend.

- Any other designations, such as Olive Oil, Pure Olive Oil, Extra Light Olive Oil, etc. are expressly forbidden.

The Proposed Standard

- No superlative adjectives, such as Premium, Super, etc. are authorised to be used together with the approved designation of oils.
- Adjectives describing country or region of origin (e.g. Australian, Tuscan, etc.); oil character (e.g. Mellow, fruity, robust, etc.); and/or processing method (e.g. cold pressed, first extraction, etc.) are authorised but they cannot be at the same level than the designation of the oil. Each of these claims must be based on supporting evidence.
- Oil that is not produced from olive tree fruit alone must not be labelled in the general term of “Olive Oil” or “Pomace Oil” whether or not the words are joined or are separated. If the oil is a blend between two or more oils including olive oil, each of the oils which are part of the blend should be equally presented on the label. For those oils which are not solely produced from olives, no pictures or any graphic depiction of any part of an olive tree or fruit will be allowed to be included on their labelling.
- Olive oil that had been added spices or herbs or flavouring ingredients will not be labelled as any of the designations listed above. Nonetheless, they can be labelled as “infused olive oil” or “spiced olive oil” (e.g. Garlic infused olive oil).

Climate and variation in olive oils?



The Proposed Standard

Limits suit Australian olive oil's natural chemistry plus:

As olive oil is a natural product, it is recognised that some authentic olive oils or pomace oils may not meet some of the values presented in this standard fatty acid profile (*or sterols*). If a value falls out of the above ranges, all other results of the different tests listed in this standard will be considered together with information on country of origin, growing environmental conditions, traceability documentation and the variety in order to determine its authenticity.

The Proposed Standard

- **Food Additives.**
  - **Virgin olive oils and crude pomace oil:** None permitted. Processing aids such as enzymes, talc or water are not considered food additives unless found in the final product.
  - **Refined olive oil, refined olive oil blend, refined pomace oil and refined pomace oil blend:** Addition of Alpha-tocopherol is permitted to restore natural tocopherol lost in the refining process up to a maximum level of 200 mg/kg of total alpha-tocopherol in the final product.

Achieving Quality - watch out for:

- Frost
- Soft nose
- Delayed processing
- Varietal longevity
- Harvest damage to olives
- Hygiene
- Storage – including packaging (plastic)

- Climatic & varietal variations will be acknowledged.

Tests and parameters that matter for producers under the Code

- FFA, peroxide
- UV absorbance tests
- Rancimat (BBD/date of minimum durability
- Sensory

- Pyropheophytins (PPPs)
- Di-Acyl-Glycerides (DAGs)

- If exporting to EU, sterols, fatty acids.
- Reportedly EU has no authority but commercially these matter without proper allowance for error.

Tests and parameters that will also matter for producers

- Polyphenols – which ones? Oleacanthal
- Polyphenols – how much?
- Relationship between PPPs, DAGs and perhaps UV tests **Best Before Date –** ‘date of minimum durability’.
- FAP. Fatty acids??? Depends to some degree on what is in fashion. % Sats, monos or polys.
- Monitoring of adulteration will include TAG patterns (EFL Oil Inspector Software).
- Sensory by machine? **Harmony**, **persistency**?

Others following this - working closely with the USA, ONZ COOC-AOA (& AOCS)

Let’s not forget 3 millennia focused on quality.