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Olive oil and olive-pomace oil

橄榄油、油橄榄果渣油

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Olive oil and olive-pomace oil

1 Scope

This Standard specifies the terms and definitions, classification, basic composition, quality requirements, inspection methods, inspection rules, labeling, packaging, storage, transportation and sales requirements of olive oil and olive-pomace oil.

This Standard applies to the production, sale and import and export of commercial olive oil and olive-pomace oil.

2 Normative references

The provisions in following documents become the provisions of this Standard through reference in this Standard. For dated references, the subsequent amendments (excluding corrigendum) or revisions do not apply to this Standard, however, parties who reach an agreement based on this Standard are encouraged to study if the latest versions of these documents are applicable. For undated references, the latest edition of the referenced document applies.

GB/T 5009.37, *Method for analysis of hygienic standard of edible oils*

GB 5009.168, *National Food Safety Standard - Determination of Fatty Acid in Foods*

GB 5009.227, *National Food Safety Standard - Determination of peroxide value in food*

GB 5009.229, *National Food Safety Standard - Determination of Acid Value in food*

GB 5009.236, *National Food Safety Standard - Animal and Vegetable Fats and Oils - Determination of Moisture and Volatile Matter*

GB 5009.257, *National Food Safety Standard - Foodstuffs - Determination of trans-fatty acids in foodstuffs*

GB/T 5524, *Animal and vegetable fats and oils - Sampling*

GB/T 5525, *Vegetable fats and oils - Method for identification of transparency odor and flavor*

GB/T 15688, *Animal and vegetable fats and oils - Determination of insoluble impurities content*

The oil without any additives is directly obtained from the fresh olive fruit by physical methods such as mechanical pressing.

3.1.1.1 virgin olive oils fit for consumption

In the process of oil extraction of fresh olive fruit, the oil obtained by processing raw materials by washing, decantation, centrifugation or filtration to avoid changes in oil composition caused by external factors such as temperature.

NOTE: Include extra virgin olive oil, excellent virgin olive oil.

3.1.1.2 inedible virgin olive oil

The virgin olive oil produced from the fresh olive fruit that does not meet the requirements of edible indicators.

NOTE: Lampante virgin olive oil, also known as crude virgin olive oil, is mainly used as raw material for refining olive oil, but also for other purposes.

3.1.2 refined olive oil

The oil that lampante virgin olive oil is produced by refining, the glyceride structure of lampante virgin olive oil does not change during the refining process, and only α-tocopherol is allowed to be added in line with the food indicator regulations.

3.1.3 blended olive oil

The oil for human consumption made from a mixture of refined olive oil and virgin olive oil ready for consumption.

3.2 olive-pomace oil

The oil obtained from olive pomace by solvent extraction or other physical methods.

NOTE: Olive-pomace oil does not include oil products obtained by heavy esterification of olive pomace.

3.2.1 crude olive-pomace oil

The crude olive-pomace oil that is mainly used as raw material for refining olive-pomace oil, that uses olive pomace as raw material, the untreated ones are extracted by leaching process, and does not meet the requirements of edible indicators

3.2.2 refined olive-pomace oil

The oil that uses crude olive-pomace oil as the raw material and is produced by the refining process, and only α-tocopherol is allowed to be added.

3.2.3 blended olive-pomace oil

The oil that is made by mixing refined olive-pomace oil and virgin olive oil that can be eaten directly and meet the edible indicators.

3.3 ultraviolet absorbency

The absorbance of a sample at a specific UV wavelength.

3.4 delta E

Variation in the absorbance of a sample at a specific UV wavelength.

3.5 fruity attribute

The normal taste and smell of olive oil produced from intact, fresh, ripe or immature olive fruits of different varieties.

3.6 median of the fruity attribute

During the sensory discrimination process of olive oil's normal taste and smell, the value that is ranked among all the data.

NOTE: If the number of numbers in the set is odd, the value of the middle number is the median value. If the number of numbers in the set is even, the average of the two numbers in the middle is the median.

3.7 defect

Abnormal taste and smell of olive oil produced from dry, insect-eating, long-term anaerobic fermentation, mixed with soil or not cleaned, preserved in brine, etc.; Or the taste of olive fruit in prolonged contact with metal surfaces during crushing, mixing, pressing or storage, the taste of oxidized olive oil.

3.8 median of defect

The value that is ranked in the middle of all the data during the sensory discrimination process of abnormal taste, smell and taste of olive oil.

3.9 wax

The synthesized ester of higher monohydric alcohols and higher fatty acids.

3.10 sterol

The hydroxyl-containing cyclopentanoperhydrophenanthrene compound that exists in the body in the free state or in the state of being combined with fatty acids to form esters.

3.11 equivalent carbon number; ECN

The sum of the carbon numbers of the three fatty acids in a triglyceride minus twice the

7.7 Peroxide value inspection: according to GB 5009.227.

7.8 Fatty acid composition test: according to GB 5009.168.

7.9 Ultraviolet absorbency, ΔE value inspection: according to GB/T 22500.

7.10 Inspection of trans fatty acids: according to GB 5009.257.

7.11 Inspection of sterol composition and total amount of sterol: according to GB/T 25223.

7.12 Inspection of stigmastadienes: according to GB/T 25224.2.

7.13 Inspection of difference between actual and theoretical ECN42 triglyceride content: according to GB/T 37512.

7.14 Inspection of erythrodiol and uvaol contents: according to COI/T.20/Doc. No 26.

7.15 Fatty acid ethyl ester inspection: according to COI/T.20/Doc.No28/Rev.2.

7.16 Wax content inspection: according to GB/T 22501.

7.17 Iron content inspection: according to GB/T 31576.

7.18 Copper content inspection: according to GB/T 31576.

7.19 Inspection of halogenated solvents: according to COI/T.20/Doc. No 8.

8 Inspection rules

8.1 Sampling

Sampling method is according to GB/T 5524.

8.2 Exit-factory inspection

8.2.1 It shall inspect in batches. Issue the inspection report.

8.2.2 In addition to iron and copper indicators, olive oil shall be inspected according to the items specified in Table 9, and olive-pomace oil shall be inspected according to the items specified in Table 10.

8.3 Type inspection

8.3.1 When there are major changes in raw materials, equipment, and processes, or when the supervision and management department puts forward requirements, type inspection shall be carried out.

8.3.2 Inspect according to the provisions of Chapter 5 and Chapter 6.

8.4 Determination rules

8.4.1 Olive oil products

8.4.1.1 When the names of olive oil products are not marked with virgin olive oil (including extra virgin olive oil, excellent virgin olive oil and lampante virgin olive oil), refined olive oil and blended olive oil, they shall be rejected.

8.4.1.2 When the olive oil product is inspected and there is one item that does not meet the provisions of Chapter 5 and Chapter 6, it will be rejected. When 4.0% < campesterol content ≤4.5%, it shall be determined according to A.1 in Annex A. When 0.5%<δ-7-stigmasterol≤0.8%, it shall be determined according to A.2.1 in Annex A. When the wax content is 300mg/kg~350mg/kg, the content of erythrodiol or uvaol is ≤3.5%, and other indicators meet the requirements of virgin olive oil in this document, it is determined as lampante virgin olive oil.

8.4.2 Olive-pomace oil products

8.4.2.1 When the name of the olive-pomace oil product is not marked as crude olive-pomace oil, refined olive-pomace oil and blended olive-pomace oil, it shall be determined as rejected.

8.4.2.2 When the olive-pomace oil product is inspected and there is one item that does not meet the provisions of Chapter 5 and Chapter 6, it is determined as rejected. When 0.5%<δ-7-stigmasterol≤0.7%, it shall be determined according to A.2.2 in Annex A. When the wax content is 300mg/kg~350mg/kg, the content of erythrodiol or uvaol is >3.5%, and other indicators meet the requirements of crude olive-pomace oil in this document, it is determined as crude olive-pomace oil.

9 Labeling

9.1 Label olive oil and olive-pomace oil product names according to the terms and definitions.

NOTE: Olive-pomace oil is not called as "olive oil".

9.2 Non-prepackaged products shall be marked with the classification name on the accompanying documents.

9.3 The virgin olive oils fit for consumption shall be marked with the harvest period of the fresh olive fruit (such as October 2019 to February 2020).

9.4 Sub-packaged products shall be marked with the date of sub-package.

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