. QUALITY CRITERIA

The limits established for each criterion and designation include the precision values of the attendant recommended method

4.3. <u>Peroxide value</u> in milleq. Peroxide oxygen per kg/oil	4.2. <u>Free acidity</u> % m/m expressed in oleic acid	- aspect at 20°C for 24 hours	attribute - colour	. median of defect . median of the fruity	- odour and taste (on a continuous scale):	- odour and taste	4.1 <u>Organoleptic</u> <u>characteristics</u>	
1 <u>4</u> 20	1A O. &			Me = 0				Extra virgin olive oil
<u>< 20</u>	14.20			0 < Me < 3.5 Me > 0			*	Virgin olive oil
1A 20	I^ ယ ယ			3.5 <me 6.0**<="" td="" ≤=""><td></td><td></td><td></td><td>Ordinary virgin olive oll</td></me>				Ordinary virgin olive oll
no limit	ν ω ω			Me > 6.0				Lampante virgin olive oil *
IA On	IA 0.3	impid	light yellow			acceptable		Refined olive oil
1A On	1.0	lìmpid	light, yellow to green			good		Olive ail
no limit	no limit							Crude olive- pomace oil
IA cri	ΙΑ 0 ω	n c	light, yellow to brownish yellow			acceptable		Refined olive-pomace oil
क्र	IA 	Impid	light, yellow to green			good		Olive- pomace oil

It is not obligatory for the criteria in 4.1, 4,2 and 4.3 to be concurrent; one is sufficient.

^{**} Or when the median of the defect is less than or equal to 3.5 and the median of the fruity attribute is equal to 0.

. OUALITY CRITERIA (contd.)

4.10. Phenois content See point 11.25	4.9. Fatty acid methyl esters (FAMEs) and fatty acid ethyl esters (FAEEs)	4.8. <u>Trace metals</u> mg/kg Iron Copper	4.7. Flash point	4.6. Insoluble impurities in light petroleum % m/m	4.5. Moisture and volatile matter (% m/m)	- 232 nm*	, p	- 270 nm	4.4. Absorbency in ultra-violet (K ¹³⁶)	
See point 11.25	- ∑ FAME + FAEE ≤ 75 mg/kg or - ∑ FAME + FAEE > 75 mg/kg and ≤ 150 mg/kg and FAEE/FAME ratio ≤ 1.5	IA IA 0.3 1	ş	IA 0.1	IA 0.2	£ 2.50**	≤ 0.01	≤ 0.22		Extra virgin olive oil
-		IA IA 0.1	3	IA 00.11	1A 00 iu	< 2.60**	≤ 0.01	< 0.25		Virgin olive oil
		IA IA 0.1	ş	14	14 0.2		< 0.01	≤ 0.30 ***		Ordinary virgin olive oil
		14 14 0.30 -14 0	1	14 0.2	16 0.3	***************************************				Lampante virgin olive oil
		IA IA 0.1	\$	<u> </u>	14		× 0.16	1.10		Refined olive oil
		14 14 0.3 	‡	S 0.05	14 0.1	#APPENING AGENCY AG	< 0.15	≤ 0.90		Olive oil
			≥ 120°C		1A 25 65	***************************************		No.		Crude olive- pomace oil
		14 IA 0.3.0	1	0.05	IA 0,1		< 0.20	≤ 2.00		Refined olive- pomace oil
		16 16	3	0.05	1A 0.		0.18	1.7		Olive- pomace oil

This determination is solely for application by commercial partners on an optional basis.

^{**} Commercial partners in the country of retail sale may require compliance with these limits when the oil is made available to the end consumer.

^{***} After passage of the sample through activated alumina, absorbency at 270 nm shall be equal to or less than 0.11.