

# CODEX ALIMENTARIUS COMMISSION



Food and Agriculture  
Organization of the  
United Nations



World Health  
Organization

# E

Viale delle Terme di Caracalla, 00153 Rome, Italy - Tel: (+39) 06 57051 - E-mail: [codex@fao.org](mailto:codex@fao.org) - [www.codexalimentarius.org](http://www.codexalimentarius.org)

CL 2024/36 - FO  
May 2024

**TO:** Codex Contact Points  
Contact Points of international organizations having observer status with Codex

**FROM:** Secretariat, Codex Alimentarius Commission,  
Joint FAO/WHO Food Standards Programme

**SUBJECT:** Request for the submission of scientific data and information on olive oil

**DEADLINE:** 30 September 2025

## BACKGROUND

1. The 28<sup>th</sup> Session of the Codex Committee for Fats and Oils (CCFO28) agreed to:
  - i. forward the draft revised Standard for Olive oils and Olive Pomace oils (CXS 33-1981) (Appendix IX) to CAC47 for adoption at Step 5/8.
  - ii. establish an Electronic Working Group (EWG), chaired by Italy and co-chaired by USA, Saudi Arabia, Australia, and Canada, working in English only, with the following Terms of Reference:
    - a) To collect global scientific data and information for olive oil on: free fatty acids, fatty acid ethyl esters, acidity, peroxides and sensory defects, taking also into account the influence of time, temperature, light exposure, UV exposure and oxygen exposure on the values of PPP and 1,2-DAG on individual samples;
    - b) To assess the collected data and information for suitability and make recommendations to CCFO on the need and process for further analysis; and
    - c) To submit the report of the EWG on the collected data at least three (3) months before CCFO29.
  - iii. request the Codex Secretariat to issue a Circular Letter (CL) requesting for data and information on the parameters identified in paragraph 85(iii) in [REP24/FO](#).
  - iv. inform FAO that a request for expert consultation to review available data on DAGs and PPP would be defined by CCFO29 based on available data and the outcome of the EWG.

## REQUEST FOR COMMENTS

2. Codex Members and Observers, as directed above, are invited to submit data and information on the parameters indicated in paragraph 1 (ii) (a) above, transmitting existing data/studies and/or new data gathered preferably using *the recommended protocol for data collection on the evolution of the content of PPP AND 1,2 DAG in extra virgin olive oils over time*, which is attached as **Annex** to this CL.
3. The template for the *recommended protocol for data collection on the evolution of the content of PPP AND 1,2 DAG in extra virgin olive oils over time* has also been uploaded to the Codex Online Commenting System (OCS): <https://ocs.codexalimentarius.org/>, as per the general guidance below.
4. Please also note that the tables within the recommended protocol in the template can be expanded if there is not enough space to fill in the data and shall be submitted in the Excel format using the template in attachment.
5. Codex Members and Observers are also encouraged to continue data collection beyond the deadline to have a better vision of the evolution of the data over time.

## GUIDANCE ON THE PROVISION OF COMMENTS

6. Data and information should be submitted through the Codex Contact Points of Codex members and observers using the template that has been uploaded on the OCS.
7. Contact Points of Codex members and observers may login to the OCS and access the document open for comments by selecting "Enter" in the "My reviews" page, available after login to the system.
8. Contact Points of Codex members and observers organizations are requested **to upload, to the OCS, the compiled data and information in accordance with the Annex to this CL**. Further information on how to upload a document to the OCS is provided directly in the review for this CL.
9. Other OCS resources, including the user manual and short guide, can be found at the following link: <http://www.fao.org/fao-who-codexalimentarius/resources/ocs/en/>.
10. For questions on the OCS, please contact [Codex-OCS@fao.org](mailto:Codex-OCS@fao.org).

## Annex

**RECOMMENDED PROTOCOL FOR DATA COLLECTION ON THE EVOLUTION OF THE CONTENT OF PPP AND 1,2 DAG IN EXTRA VIRGIN OLIVE OILS OVER TIME**

**Beginning at the time of extraction** (after settling and/or filtration or blending/bottling) and **at three monthly intervals** measure the following quality parameters using the appropriate analytical method:

| Parameter   | Method   |
|---|--|
| 1,2 DAGs  | COI/T.20/Doc. No 32 or ISO 29822 <sup>1</sup>        |
| PPP   | ISO 29841  |
| Acidity, free acid value (FFA)                                      | ISO 660 / COI/T.20/Doc. No 34/Rev. 1 / AOCS Cd 3d-63 |
| Peroxide value  | COI/T.20/Doc. No 35 or ISO 3960 / AOCS Cd 8b-90      |
| Absorbency in ultra-violet – ( $K_{232}$ $K_{270}$ and $\Delta K$ ) | COI/T.20/Doc. No. 19 or ISO 3656 or AOCS Ch 5- 91    |
| FAEE (Fatty acid ethyl ester content)                               | COI/T.20/Doc. No 28                                  |
| Organoleptic characteristics (panel test)                           | COI/T.20/Doc. no. 15                                 |

Data should be taken at: T=0, T=3, T=6, T=9, T=12, T=15, T=18, T=21 and T=24 months. Provide also information on:

- Variety/varieties.
- Olive maturity index (indicate the method used for calculation) \*;
- Date of harvest and date of milling \*\*;
- Post extraction treatment (e.g. filtration/settling).
- Date of blending/bottling.
- Temperature of storage during study period.
- exposure to light (e.g. dark, ambient light, artificial light for 8 h day, etc) during study period.
- Type and size of container in which the oil is stored (e.g. clear glass bottle, dark glass bottle, metal, transparent PET, etc.).
- Volume of air on top of the bottle; indicate if bottles are purged with an inert gas.
- Any other parameters that may influence the results.

For supply chain monitoring of blended extra virgin olive oil products, the same protocol can be used beginning at the time of bottling.

Data provided preferably should be accompanied by a certificate issued by a laboratory authorized by the national authority. Information about the laboratory/panel which performs the analysis shall be provided (*country, name of the laboratory, address, email, accreditation/recognition status*).

(\*) Not for blended oils.

(\*\*) In case of a blend, the information to be provided are referred to all oils.

---

<sup>1</sup> The method used shall be indicated. Note that the two methods are not identical and may show variability in their results, therefore the method chosen shall be consistently used for the whole data collection.

