



Taste it, enjoy it. it's olive oil.

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ICEX

#alimentosdespaña

**EL PAÍS
MÁS RICO DEL
MUNDO**



MINISTERIO DE AGRICULTURA, PESCA Y ALIMENTACIÓN

■ Classification of virgin olive oils

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■ Classification of virgin olive oils

Virgin olive oils are a natural product obtained directly from olives and solely by mechanical means.

■ **Classification of virgin olive oils**

Virgin olive oils are classified into different categories according to their acidity and organoleptic characteristics.

■ **Classification of virgin olive oils**

According to the IOC (International Olive Council) standard in accordance with Annex B of the current International agreement on olive oil and table olives agreement, in force until December 31, 2026, the following types of virgin olive oils are established:

Classification of virgin olive oils

Extra virgin olive oil

- Acidity below 0.8%
- Absence of defects
- fruitiness

Virgin olive oil

- Acidity between 0.8% and 2%
- Defective, median intensity ≤ 3.5 + fruitiness

Ordinary virgin olive oil

- A maximum acidity of 3.3
- Defective, median intensity between 3.5 and 6
- Defect ≤ 3.5 + no fruitiness

Lampante virgin olive oil

- Acidity greater than 3.3
- Defect ≤ 3.5 + no fruitiness
- Defective, median intensity > 6

■ **Classification of virgin olive oils**

In the European Union Regulation, COMMISSION DELEGATED REGULATION (EU) 2022/2104 of 29 July 2022 the classification is as follows:

■ Classification of virgin olive oils

Extra virgin olive oil

- Acidity below 0.8%
- Absence of defects
- fruitiness

Virgin olive oil

- Acidity between 0.8% and 2%
- Defective, median intensity ≤ 3.5 + fruitiness

Lampante virgin olive oil

- Acidity greater than 2.0
- Defective, median intensity > 3.5
- Defect ≤ 3.5 + no fruitiness

■ **Classification of virgin olive oils**

In addition to these classification parameters, there are other characteristic physicochemical parameters within the different categories of virgin olive oils:

■ Classification of virgin olive oils

Extra Virgin Olive Oil (EVOO) other parameters (1):

- Ethyl esters of fatty acids: ≤ 35 mg/kg
- K232: ≤ 2.50
- K268 or K270: ≤ 0.22
- ΔK : ≤ 0.01
- Total trans oleic isomers (%): ≤ 0.05
- Total trans linoleic + trans linolenic isomers (%): ≤ 0.05

■ Classification of virgin olive oils

Extra Virgin Olive Oil (EVOO) other parameters (2):

- Stigmastadienes (mg/kg): ≤ 0.05
- $\Delta\text{ECN}42$: $\leq |0.20|$
- 2-glyceryl monopalmitate (%): ≤ 0.9 if the total % of palmitic acid $\leq 14.00\%$ or ≤ 1.0 if the total % of palmitic acid $> 14.00\%$
- Waxes (mg/kg): $C42 + C44 + C46 \leq 150$

■ Classification of virgin olive oils

Virgin Olive Oil (VOO) other parameters (1):

- K232: ≤ 2.60
- K268 or K270: ≤ 0.25
- ΔK : ≤ 0.01
- Total trans oleic isomers (%): ≤ 0.05
- Total trans linoleic + trans linolenic isomers (%): ≤ 0.05

■ Classification of virgin olive oils

Virgin Olive Oil (VOO) other parameters (2):

- Stigmastadienes (mg/kg): ≤ 0.05
- $\Delta\text{ECN}42$: $\leq |0.20|$
- 2-glyceryl monopalmitate (%): ≤ 0.9 if the total % of palmitic acid $\leq 14.00\%$ or ≤ 1.0 if the total % of palmitic acid $> 14.00\%$
- Waxes (mg/kg): $C42 + C44 + C46 \leq 150$

■ Classification of virgin olive oils

Lampante Olive Oil (LOO) other parameters (1):

- Total trans oleic isomers (%): ≤ 0.10
- Total trans linoleic + trans linolenic isomers (%): ≤ 0.10
- Stigmastadienes (mg/kg): ≤ 0.50
- $\Delta\text{ECN}42: \leq |0.30|$

■ Classification of virgin olive oils

Lampante Olive Oil (LOO) other parameters (2):

- 2-glyceryl monopalmitate (%): ≤ 0.9 if the total % of palmitic acid $\leq 14.00\%$ or ≤ 1.1 if the total % of palmitic acid $> 14.00\%$
- Waxes (mg/kg): $C40 + C42 + C44 + C46 \leq 300$ *
 - * 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 %.

■ **Classification of virgin olive oils**

In conclusion, the standard define virgin olive oils and their characteristics, including their classification. Each category has its own requirements and physicochemical or organoleptic parameters that must be met to ensure the authenticity of the virgin olive oils.



*Taste it, enjoy it.
it's olive oil.*

Thank you!

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