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ANNEX I

METHODS OF ANALYSIS USED FOR DETERMINING THE CHARACTERISTICS OF OLIVE OILS

	Characteristics of olive oils	IOC method to be used
1	Acidity	COI/T.20/Doc. No 34 (*Determination of free fatty acids, cold method*)
2	Peroxide value	COI/T.20/Doc. No 35 (*Determination of peroxide value*) or COI/ T.20/ Doc. No°38 (*Determination of peroxide value*)
3	2-glyceryl monopalmitate	COI/T.20/Doc. No 23 (*Determination of the percentage of 2-glyceryl monopalmitate*)
4	K232, K268 or K270, ΔK	COI/T.20/Doc. No 19 (*Spectrophotometric investigation in the ultraviolet*)
5	Organoleptic characteristics	COI/T.20/Doc. No 15 (*Sensory analysis of olive oil – Method for the organoleptic assessment of virgin olive oil*) – except for its points 4.4 and 10.4
6	Fatty acid composition, including trans-isomers	COI/T.20/Doc. No 33 (*Determination of fatty acid methyl esters by gas chromatography*)
7	Fatty acid ethyl esters, waxes	COI/T.20/Doc. No 28 (*Determination of the content of waxes and fatty acid ethyl esters by capillary gas chromatography*)
8	Total sterols, sterol composition, erythrodiol, uvaol and aliphatic alcohols	COI/T.20/Doc. No 26 (*Determination of the composition and content of sterols, triterpenic dialcohols and aliphatic alcohols by capillary gas chromatography*)
9	Stigmastadienes	COI/T-20/Doc. No 11 (*Determination of stigmastadienes in vegetable oils*)
10	ΔECN42	COI/T.20/Doc. No 20 (*Determination of the difference between actual and theoretical content of triacyglycerols with ECN 42*)

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