

International Olive Council's Definition of Extra Virgin Olive Oil

Virgin olive oil is classified in one of the following designations according to its physico-chemical and organoleptic characteristics as defined in the IOC trade standard applying to olive oils and olive-pomace oils.

Extra Virgin Olive Oil: Virgin olive oil which has a free acidity, expressed as oleic acid, of not more than 0.8 grams per 100 grams, and the other characteristics of which correspond to those laid down for this category in the standard.

Virgin Olive Oil: Virgin olive oil which has a free acidity, expressed as oleic acid, of not more than 2 grams per 100 grams and the other characteristics of which correspond to those laid down for this category in the standard.

Ordinary Virgin Olive Oil: Virgin olive oil which has a free acidity, expressed as oleic acid, of not more than 3.3 grams per 100 grams and the other characteristics of which correspond to those laid down for this category in the standard.

Virgin Olive Oil Not Fit for Consumption: *lampante* virgin olive oil, is virgin olive oil which has a free acidity, expressed as oleic acid, of more than 3.3 grams per 100 grams and/or the organoleptic characteristics and other characteristics of which correspond to those laid down for this category in the standard.