

Olive oil quality definitions

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:

- **Virgin olive oil fit for consumption** as it is:
 - . **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** as it is, designated 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. It is intended for refining or for technical purposes.

The following by-products are obtained on processing virgin olive oil:

- **Pomace**, the residual olive paste left after processing which still contains a variable percentage of water and oil depending on whether pressing, two-phase centrifugation or three-phase centrifugation is the processing method employed. Pomace is usually used by the extraction industry to obtain crude olive-pomace oil, or for other purposes.