

Communiqué

From the Ministry of Agriculture and Rural Affairs:

TURKISH FOOD CODEX COMMUNIQUÉ ON OLIVE OIL AND OLIVE-POMACE OIL (Communiqué No: 2010/35)

Objective

ARTICLE 1 – (1) The objective of this Communiqué is to define the characteristics of olive oil and olive-pomace oil for ensuring production, preparation, processing, preservation, storage, transportation and marketing in accordance with relevant techniques and in a hygienic manner.

Scope

ARTICLE 2 – (1) This Communiqué covers olive oils and olive-pomace oils.

Basis

ARTICLE 3 – (1) This Communiqué has been prepared on the basis of the 7th and 8th articles of the Law on Adoption of the Amended Decree Having the Force of Law Concerning the Production, Consumption and Inspection of Food numbered 5179 and dated 27/5/2004.

Definitions

ARTICLE 4 – (1) For the purposes of this Communiqué;

a) Crude olive-pomace oil: Oil that is obtained by extraction of olive-pomace by solvents or other physical processes, which have not been subjected to re-esterification, and which have not been mixed with other oils or mixtures thereof, that is not suitable for direct consumption but suitable for use in refining or for technical purposes.

b) Olive-pomace oil: Oil that is composed of the mixture of refined olive-pomace oil and virgin olive oil that is suitable for consumption of which the free fatty acid content is not more than 1,0 gram, expressed as oleic acid in 100 grams.

c) Refined olive-pomace oil: Oil which is obtained by refining crude olive-pomace oil by methods that do not cause any change in its natural triglyceride structure and the free fatty acid content of which is not more than 0,3 gram, expressed as oleic acid in 100 grams.

ç) Olive oil: Oils obtained only from the fruits of the olive tree, *Olea europaea* L. Oils obtained by extraction with a solvent or the oils of which the natural triglyceride structure have been changed by re-esterification and their mixture with other oils are excluded in this definition.

1) Virgin olive oil: Oils that are obtained from the fruits of the olive tree, under heating conditions that do not cause any changes in their natural characteristics, only through the implementation of mechanical and physical processes as washing, decantation, centrifugation and filtration; having the physical, chemical and organoleptic properties of the products in the same category.

Virgin olive oils are classified as follows:

aa) Extra virgin olive oil: Oils suitable for direct consumption of which the free fatty acid content is not more than 0,8 gram, expressed as oleic acid in 100 grams,

bb) Virgin olive oil: Oils suitable for direct consumption of which the free fatty acid content is not more than 2,0 gram, expressed as oleic acid in 100 grams,

cc) Crude olive oil/Lampante olive oil: Oils of which the free fatty acid content is more than 2,0 gram, expressed as oleic acid in 100 grams or oil which is not suitable for direct consumption in terms of organoleptic and characteristic properties, suitable for use in refining or for technical purposes.

2) Refined olive oil: Oil which is obtained by refining crude olive oil by methods that do not cause any changes in its natural triglyceride structure and the free fatty acid content of which is not more than 0,3 gram, expressed as oleic acid in 100 grams.

3) Riviera olive oil: Oil which is composed of the mixture of refined olive oil and virgin olive oils suitable for direct consumption and the free fatty acid content of which is not more than 1,0 gram, expressed as oleic acid in 100 grams.

4) Flavoured olive oil: Oil which is obtained by adding various spices, herbs, fruits, and vegetables and having the characteristics of the products in the same category within the context of this Communiqué with respect to other characteristics.

d) Olive Oil Committee: The Olive Oil Working Group of the Fats and Oils Expert Sub-Committee, established by the National Food Codex Committee.

Product specifications

ARTICLE 5 – (1) The characteristics of the products covered by this Communiqué are given below:

a) The quality and purity criteria of olive oils and olive-pomace oils are given in Annex-1;

b) Organoleptic properties of virgin olive oils are given in Annex-2;

c) Only the provisions related with the quality and purity criteria specified in Annex-1 shall be applied for flavoured and/or aromatic olive oils. Organoleptic properties specified in Annex-2 shall not be taken into consideration for these products.

ç) Olive oil cannot be mixed with other oils and other oils cannot be mixed with olive oil.

Special Provisions

ARTICLE 6 – (1) The changes that shall occur in sterol composition, the content of Delta-7-stigmastanol and total sterol, and ultraviolet absorption in accordance with the climatologic and agronomic conditions of the olive oil produced domestically shall be determined by the Olive Oil Committee. Special provisions shall not be applied in importation.

Additives

ARTICLE 7 – (1) The additives that shall be used in products covered by this Communiqué should be in compliance with the Turkish Food Codex – Communiqué on Food Additives Other than Colours and Sweeteners published in the Official Gazette numbered 26883 and dated 22/5/2008. In addition to this Communiqué the following points should be taken into consideration;

a) No food additives shall be added to virgin olive oils.

b) Alpha-tocopherol may be added for the purpose of regenerating natural alpha-tocopherols lost during the process of refining for refined olive oil, riviera olive oil, refined olive-pomace oil and olive-pomace oil. However, alpha-tocopherol concentration should not exceed 200 mg/kg value in the final product.

Flavourings

ARTICLE 8 - (1) Natural flavourings to be used in olive oils should be in compliance with the provisions specified in the Aroma Substances for Foods Section of the Turkish Food Codex Regulation.

Contaminants

ARTICLE 9 – (1) The amounts of contaminants in the products covered by this Communiqué should be in compliance with the provisions specified in the Turkish Food Codex – Communiqué on Determining the Maximum Levels of Certain Contaminants in Foodstuffs published in the Official Gazette numbered 26879 and dated 17/5/2008.

Pesticide Residues

ARTICLE 10 – (1) The amounts of pesticide residues in the products covered by this Communiqué should be in compliance with the provisions specified in the Turkish Food Codex – Communiqué on Maximum Residue Limits of Pesticides Permitted to be in Foodstuffs published in the Official Gazette dated 31/12/2009 with the 6th Reiterated number 27449.

Hygiene

ARTICLE 11 – (1) The products covered by this Communiqué should be produced in compliance with the general rules in the Food Hygiene Section of the Turkish Food Codex Regulation and should be in compliance with the provisions specified in the Turkish Food Codex – Communiqué on Microbiological Criteria published in the Official Gazette numbered 27133 and dated 6/2/2009.

Specifications for Establishments

ARTICLE 12 – (1) The establishments producing the products covered by this Communiqué should be in compliance with the general rules specified in the Specifications for Establishments Producing Foodstuffs Section of the Turkish Food Codex Regulation.

Packaging, Labelling and Marking

ARTICLE 13- (1) The products covered by this Communiqué should be in compliance with the provisions specified in the Packaging, Labelling and Marking Section of the Turkish Food Codex and Turkish Food Codex – Communiqué on Rules for General Labelling and Nutritional Labelling of Foodstuffs published in the Official Gazette numbered 24857 and dated 25/8/2002. In addition to these provisions, the following points should be taken into consideration;

a) When flavours and/or aroma is added to olive oil, the name of the flavour and/or aromatic substance should be specified before the product name, at the same font size with the product name.

b) Only extra virgin olive oils and virgin olive oils shall carry geographical indication in compliance with the relevant legislation on their labels.

c) Olive-pomace oil cannot be named as olive oil under no circumstances.

ç) The following information may be given on the label for the olive oils produced in accordance with the definitions specified in the 4th Article of this Communiqué:

1) As for extra virgin olive oil; “superior category olive oil obtained directly from olives and solely by mechanical means”

2) As for virgin olive oil; “olive oil obtained directly from olives and solely by mechanical means”

3) As for riviera olive oil; “oil comprising exclusively olive oils that have undergone refining and oils obtained directly from olives”

4) As for olive-pomace oil; “oil comprising exclusively oils obtained by treating the product obtained after the extraction of olive oil and oils obtained directly from olives” or “oil comprising exclusively oils obtained by processing olive pomace oil and oils obtained directly from olives.”

d) the indication ‘first cold pressing’ may appear only for virgin or extra virgin olive oils obtained at a temperature below 27 °C from a first mechanical pressing of the olive paste by using hydraulic presses

e) The indication ‘cold extraction’ may appear only for virgin or extra virgin olive oils obtained at a temperature below 27 °C by percolation or centrifugation of the olive paste

f) The indications specified in the article 3.3 of the Annex 10 concerning the organoleptic properties of the Turkish Food Codex – Communiqué on Sampling and Analysis Methods for Olive Oil and Olive-Pomace Oil with respect to the organoleptic properties for taste and/or smell shall only be used for extra virgin olive oils and virgin olive oil on the condition that they have been assessed in compliance with the method specified in the same Annex.

g) The products offered for direct consumption covered by this Communiqué cannot be marketed for sale to the final consumer in bulk.

ğ) If the acidity or maximum acidity will be indicated on the product label, peroxide value, wax content and ultraviolet absorption should be on the same side and at the same size. These values should be determined within the framework of the Turkish Food Codex – Communiqué on Sampling and Analysis Methods for Olive Oil and Olive-Pomace Oil.

Transportation and Storage

ARTICLE 14 – (1) Transportation and storage of the products covered by this Communiqué should be in compliance with the rules specified in the Transportation and Storage of Foodstuffs Section of the Turkish Food Codex Regulation.

Sampling and Analysis Methods

ARTICLE 15 – (1) Sampling and analysis of the products covered by this Communiqué should be carried out in compliance with the provisions specified in the “Sampling and Analysis Methods Section” of the Turkish Food Codex Regulation and Turkish Food Codex – Communiqué on Sampling and Analysis Methods for Olive Oil and Olive-Pomace Oil.

(2) Internationally recognized analysis methods should be used for the analyses not covered by the Communiqué on Sampling and Analysis Methods for Olive Oil and Olive-Pomace Oil.

Registration and Inspection

ARTICLE 16 – (1) The establishments producing the products covered by this Communiqué should comply with the provisions of this Communiqué during registration and licensing, import transactions, control and inspection. Legal action shall be taken in accordance with the provisions of the Law on the Approval of the Amended Decree having the Force of Law about the Production, Consumption and Inspection of Food numbered 5179 and dated 27/5/2004.

(2) Inspection concerning the implementation of the provisions specified in this Communiqué shall be carried out by the Ministry of Agriculture and Rural Affairs in accordance with the Law numbered 5179.

Repealed Legislation

ARTICLE 17 – (1) Turkish Food Codex – Communiqué on Olive Oil and Olive-Pomace Oil (Communiqué No: 2007/36) that entered into force with its publication in the Official Gazette numbered 26602 and dated 3/8/2007 has been repealed.

PROVISIONAL ARTICLE 1 – (1) Ordinary virgin olive oil, mixed olive-pomace oil, flavoured olive oil and crude olive oil that has been produced or that will be produced by the establishments still operating and producing the products covered by this Regulation shall be on the market in conformity with the provisions of the Turkish Food Codex – Communiqué on Olive Oil and Pomace Oil (2007/36) published in the Official Gazette numbered 26602 and dated 3/8/2007 until the date of 1/8/2011.

Enforcement

ARTICLE 18 – (1) Sub-paragraph (f) of the first paragraph of the 13th article of this Communiqué shall enter into force on the date of 1/3/2011, sub-paragraph (ğ) of the same article shall enter into force on the date of 1/8/2011 and other articles shall enter into force on the date of its publication.

Execution

ARTICLE 19 – (1) The provisions of this Communiqué shall be executed by the Minister of Agriculture and Rural Affairs.

Annex-1

Özellikler	Değerler							
	Ham Zeytinyağı	Natürel Sızma Zeytinyağı	Natürel Birinci Zeytinyağı	Rafine Zeytinyağı	Riviera Zeytinyağı	Ham Pirina Yağı	Rafine Pirina Yağı	Pirina Yağı
1. Quality criteria								
1.1. Free acidity (% max., expressed as oleic acid)	> 2,0	≤ 0,8	≤ 2,0	≤ 0,3	≤ 1,0	-	≤ 0,3	≤ 1,0
1.2. Peroxide value, (O₂/kg /kg ,max.)	-	20	20	5	15	-	5	15
1.3. Ultraviolet absorption (E)								
E (232 nm)	-	≤ 2,5	≤ 2,60	-	-	-	-	-
E (270 nm)	-	≤ 0,22	≤ 0,25	≤ 1,10 ⁽⁴⁾	≤ 0,90 ⁽⁴⁾	-	≤ 2,00	≤ 1,70
Delta E	-	≤ 0,01	≤ 0,01	≤ 0,16 ⁽⁴⁾	≤ 0,15 ⁽⁴⁾	-	≤ 0,20	≤ 0,18
1.4. Fatty acid methyl esters (FAMES) and fatty acid ethyl esters (FAEEs) (mg/kg)	-	ΣFAME+ΣFAEE ≤75 veya ΣFAME+ΣFAEE >75 ve ≤150 ise ΣFAEE/ΣFAME ≤ 1,5	-	-	-	-	-	-
1.5. Halogenated solvents	Maximum concentration of each halogenated solvent should not exceed 0,1 mg/kg, Maximum concentration of total halogenated solvents 0,2 mg/kg							
2. Purity criteria								
2.1. Fatty Acid Composition of Olive Oils and Olive Pomace Oils as Determined by Gas Chromatography, (% m/m Methyl Esters)								
Myristic acid (C14:0)	≤ 0,05	≤ 0,05	≤ 0,05	≤ 0,05	≤ 0,05	≤ 0,05	≤ 0,05	≤ 0,05
Palmitic acid (C16:0)	7,5-20	7,5-20	7,5-20	7,5-20	7,5-20	7,5-20	7,5-20	7,5-20
Palmitoleic acid (C16:1)	0,3-3,5	0,3-3,5	0,3-3,5	0,3-3,5	0,3-3,5	0,3-3,5	0,3-3,5	0,3-3,5
Heptadecanoic/margaric acid (C17:0)	≤ 0,3	≤ 0,3	≤ 0,3	≤ 0,3	≤ 0,3	≤ 0,3	≤ 0,3	≤ 0,3
Heptadecenoic/margoleic acid (C17:1)	≤ 0,3	≤ 0,3	≤ 0,3	≤ 0,3	≤ 0,3	≤ 0,3	≤ 0,3	≤ 0,3
Stearic acid (C18:0)	0,5-5,0	0,5-5,0	0,5-5,0	0,5-5,0	0,5-5,0	0,5-5,0	0,5-5,0	0,5-5,0
Oleic acid (C18:1)	55,0-83,0	55,0-83,0	55,0-83,0	55,0-83,0	55,0-83,0	55,0-83,0	55,0-83,0	55,0-83,0
Linoleic acid (C18:2)	3,5-21,0	3,5-21,0	3,5-21,0	3,5-21,0	3,5-21,0	3,5-21,0	3,5-21,0	3,5-21,0
Linolenic acid (C18:3)	≤ 1,0	≤ 1,0	≤ 1,0	≤ 1,0	≤ 1,0	≤ 1,0	≤ 1,0	≤ 1,0
Arachidic acid (C20:0)	≤ 0,6	≤ 0,6	≤ 0,6	≤ 0,6	≤ 0,6	≤ 0,6	≤ 0,6	≤ 0,6
Eicosenoic acid (C20:1)	≤ 0,4	≤ 0,4	≤ 0,4	≤ 0,4	≤ 0,4	≤ 0,4	≤ 0,4	≤ 0,4
Behenic acid (C22:0)	≤ 0,2	≤ 0,2	≤ 0,2	≤ 0,2	≤ 0,2	≤ 0,3	≤ 0,3	≤ 0,3
Lignoceric acid (C24:0)	≤ 0,2	≤ 0,2	≤ 0,2	≤ 0,2	≤ 0,2	≤ 0,2	≤ 0,2	≤ 0,2
2.2. 2-glyceril monopalmitate (%)								
2.2.1. Total Palmitic acid (%) ≤ 14	≤ 0,9	≤ 0,9	≤ 0,9	≤ 0,9	≤ 0,9	≤ 1,4	≤ 1,4	≤ 1,2
2.2.2. Total Palmitic acid (%) > 14	≤ 1,1	≤ 1,0	≤ 1,0	≤ 1,1	≤ 1,0			
2.3. Sterols composition								
2.3.1. %'s in Total Sterol								
Cholesterol	≤ 0,5	≤ 0,5	≤ 0,5	≤ 0,5	≤ 0,5	≤ 0,5	≤ 0,5	≤ 0,5
Brassicasterol	≤ 0,1	≤ 0,1	≤ 0,1	≤ 0,1	≤ 0,1	≤ 0,2	≤ 0,2	≤ 0,2
Campesterol	≤ 4,0	≤ 4,0	≤ 4,0	≤ 4,0	≤ 4,0	≤ 4,0	≤ 4,0	≤ 4,0
Stigmasterol	< Kampasterol							

Delta-7-stigmastenol	≤ 0,5 ⁽⁴⁾	≤ 0,5 ⁽⁴⁾	≤ 0,5 ⁽⁴⁾	≤ 0,5 ⁽⁴⁾	≤ 0,5 ⁽⁴⁾	≤ 0,5 ⁽⁴⁾	≤ 0,5 ⁽⁴⁾	≤ 0,5 ⁽⁴⁾
Σ Beta-sitosterol (Beta-sitosterol + delta-5-avenasterol + delta-5,23-stigmastadienol+ chlerosterol+ sitostanol + delta-5,24-stigmastadienol)	≥ 93	≥ 93	≥ 93	≥ 93	≥ 93	≥ 93	≥ 93	≥ 93
2.3.2. Total Sterols, (mg/kg, min.)	1000	1000	1000	1000 ⁽⁴⁾	1000 ⁽⁴⁾	2500	1800	1600
2.4. Erythrodiol ve Uvaol Content (in total Sterols), (%)	≤ 4,5 ⁽²⁾	≤ 4,5	≤ 4,5	≤ 4,5	≤ 4,5	> 4,5 ⁽³⁾	> 4,5	> 4,5
2.5. Trans Fatty Acids								
C 18:1T (%)	≤ 0,10	≤ 0,05	≤ 0,05	≤ 0,20	≤ 0,20	≤ 0,20	≤ 0,40	≤ 0,40
C18:2 T (%) + C 18:3 T (%)	≤ 0,10	≤ 0,05	≤ 0,05	≤ 0,30	≤ 0,30	≤ 0,10	≤ 0,35	≤ 0,35
2.6. Determination of Seed Oils, Maximum difference between real and theoretical ECN 42 triglyceride content	0,3	0,2	0,2	0,3	0,3	0,6	0,5	0,5
2.7. Determination of Refined Vegetable Oils, Stigmastadiens (mg/kg)	≤ 0,50 ⁽⁵⁾	≤ 0,10 ⁽⁵⁾	≤ 0,10 ⁽⁵⁾	-	-	-	-	-
2.8. Waxes (C40+C42+C44+C46), (mg/kg)	≤ 300 ⁽²⁾	≤ 250	≤ 250	≤ 350	≤ 350	> 350 ⁽³⁾	> 350	> 350

- (1) Specific absorption measured after passing through active aluminium oxide, for example 270 nm wavelength, must be equal to or less than 0,11
- (2) When oil has waxes between 300 mg/kg and 350 mg/kg, in order to identify this oil as crude olive oil, the total aliphatic alcohol content must be ≤ 350 mg/kg or erythrodiol + Uvaol content must be ≤ % 3,5.
- (3) When oil has waxes between 300 mg/kg and 350 mg/kg, in order to identify this oil as crude pomace oil, the total aliphatic alcohol content must be > 350 mg/kg or erythrodiol + Uvaol content must be > % 3,5
- (4) The changes that may be seen in specifications of olive oil produced domestically depending on climatologic and agronomic conditions are determined by the Olive Oil Committee by evaluation of monitoring studies from the olive production regions. Special provisions shall not be applied in importation.
- (5) Total isomers which could or could not be separated by capillary column.

Annex-2

	Organoleptic evaluation median defect (Md)	Organoleptic evaluation fruity median (Mf)
Natürel Sızma Zeytinyağı	Md=0	Mf >0
Natürel Birinci Zeytinyağı	0 < Md ≤ 3,5	Mf >0
Ham zeytinyağı*	Md > 3,5	

* When the organoleptic evaluation fruity median is zero, even if organoleptic evaluation median defect equals to 3,5 or smaller than 3,5; it is recognized as crude olive oil.