

Australian Standard[®]

Olive oils and olive-pomace oils



This Australian Standard® was prepared by Committee FT-034, Olive Oils. It was approved on behalf of the Council of Standards Australia on 7 July 2011.
This Standard was published on 20 July 2011.

The following are represented on Committee FT-034:

- Australian Customs and Border Security Service
 - Australian National Retailers Association
 - Australian Olive Association
 - Australian Olive Oil Association
 - Consumer Federation of Australia
 - Department of Agriculture, Fisheries and Forestry
 - Food and Grocery Council New Zealand
 - Olive oil laboratories represented by Modern Olives
 - Olives New Zealand
 - NSW Industry and Investment
 - Rural Industries Research and Development Corporation
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This Standard was issued in draft form for comment as DR AS/NZS 5264.

Standards Australia wishes to acknowledge the participation of the expert individuals that contributed to the development of this Standard through their representation on the Committee and through the public comment period.

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First published as AS 5264—2011.

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ISBN 978 0 7337 9892 4

PREFACE

This Standard was prepared by members of Joint Standards Australia/Standards New Zealand Committee FT-034, Olive Oils.

After consultation with stakeholders in both countries, Standards Australia and Standards New Zealand decided to develop this Standard as an Australian Standard rather than an Australian/New Zealand Standard.

This Standard recognizes that olive oil is a natural product and regularly presents variation in its chemical composition. All limits in this Standard have been established to accommodate the most common natural variations, particularly in Australian olive oils, without compromising the ability to detect adulteration.

Compliance with the provisions of this Standard does not override failure to comply with the provisions of the *Australia New Zealand Food Standards Code*, or with applicable Commonwealth, State and Territory laws and regulations.

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STANDARDS AUSTRALIA

Australian Standard

Olive oils and olive-pomace oils

1 SCOPE

This Standard applies to all olive oils and olive-pomace oils that are traded in Australia.

This Standard—

- (a) defines grades of olive oils and olive-pomace oils;
- (b) specifies chemical composition and quality parameters for these grades;
- (c) establishes requirements for labelling and packing; and
- (d) lists acceptable methods of analysis.

2 OBJECTIVE

The purpose of this Standard is to provide all those involved in the olive oil and olive-pomace oil trade, from producers to consumers, with a modern reference document which establishes an objective basis for the trade of these products.

3 REFERENCED DOCUMENTS

The following documents are referred to in this Standard.

AS

6000 Organic and biodynamic products

MP 100 Procedures for certification of organic and biodynamic products

ISO

660 Animal and vegetable fats and oils—Determination of acid value and acidity

661 Animal and vegetable fats and oils—Preparation of test samples

662 Animal and vegetable fats and oils—Determination of moisture and volatile matter content

663 Animal and vegetable fats and oils—Determination of insoluble impurities content

3656 Animal and vegetable fats and oils—Determination of ultraviolet absorbance expressed as specific UV extinction

3960 Animal and vegetable fats and oils—Determination of peroxide value—
Iodometric (visual) endpoint determination

5508 Animal and vegetable fats and oils—Analysis by gas chromatography of methyl esters of fatty acids

5509 Animal and vegetable fats and oils—Preparation of methyl esters of fatty acids

8294 Animal and vegetable fats and oils—Determination of copper, iron and nickel contents—Graphite furnace, atomic absorption method

9936 Animal and vegetable fats and oils—Determination of tocopherol and tocotrienol contents by high-performance liquid chromatography

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