

Citizen's Petition
Olive Oils and Olive-Pomace Oils
Proposed Standard of Identity
Submitted to U.S. Food and Drug Administration
by North American Olive Oil Association
May 2020

Appendix 1

Proposed Olive Oil Standard of Identity Regulation

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PART 167 – OLIVE OILS AND OLIVE-POMACE OILS

Subpart A – General Provisions

§ 167.1 – Scope

This part applies to olive oils and olive-pomace oils described in § 167.10.

§ 167.3 – Definitions

For purposes of this part:

- (a) **Blend.** The term “blend” means a combination of olive oils and/or olive-pomace oils with an edible oil that is not regulated by this part.
- (b) **Mix and Mixture.** The term “mix” or “mixture” is a combination of olive oils and/or olive-pomace oils.

§ 167.5 – Methods of Analysis and Sampling

Content and sampling in olive oils and olive-pomace oils shall be determined by the following methods of analysis:

- (a) **Organoleptic characteristics** - As determined by the method prescribed in COI/T.20/Doc. no. 15, Rev. 10.
- (b) **Free acidity** - As determined by the method prescribed in COI/T.20/Doc. no. 34 Rev. 1 or ISO 660 1996, amended 2003 or AOCS Cd 3d-63(03).
- (c) **Fatty acid composition** - As determined by the method prescribed in COI/T.20/Doc. no. 33 Rev. 1 and ISO 5508:1990 and AOCS Ch 2-91(02) or AOCS Ce 1f-96 (02). For sample preparation, ISO 5509:2000 or AOCS Cc 2-66(97)
- (d) **Trans fatty acids content** - As determined by the method prescribed in COI/T.20/Doc. no. 33 Rev. 1 or ISO 15304:2002 or AOCS Ce 1f-96 (02).
- (e) **Wax content** - As determined by the method prescribed in COI/T.20/Doc. no. 28 Rev. 2 or AOCS Ch 8-02 (02).
- (f) **Calculation of the difference between the actual and theoretical ECN 42 triglyceride content** - As determined by the method prescribed in COI/T.20/Doc. no. 20 Rev. 4 or AOCS Ce 5b-89 (97).
- (g) **Content of waxes, fatty acid methyl esters and fatty acid ethyl esters by capillary gas chromatography** - As determined by the method prescribed in COI/T.20/Doc. no. 28 Rev. 2 or AOCS Ce 5b-89 (97).
- (h) **Sterol composition and content** - As determined by the method prescribed in COI/T.20/Doc. no. 26 Rev. 4 or ISO 12228:1999 or AOCS Ch 6-91 (97).
- (i) **Erythrodiol content** - As determined by the method prescribed in COI/T.20/doc. No 26 Rev.4

- (j) **Percentage of 2-glyceryl monopalmitate** - As determined by the method prescribed in COI/T.20/Doc. no. 23 Rev. 1
- (k) **Stigmastadienes** - As determined by the method prescribed in COI/T.20/Doc. no. 11 Rev. 3 or ISO 15788-1:1999 or AOCS Cd 26-96 (03) or ISO 15788-2:2003.
- (l) **Peroxide value** - As determined by the method prescribed in COI/T.20/Doc. no. 35 Rev. 1 or ISO 3960:2001 or AOCS Cd 8b-90 (03).
- (m) **Absorbency in ultra-violet** - As determined by the method prescribed in COI/T.20/Doc. no. 19 Rev. 5 or ISO 3656:2002 or AOCS Ch 5-91 (01).
- (n) **Alpha-tocopherol** - As determined by the method prescribed in ISO 9936:1997.
- (o) **Detection of traces of halogenated solvents** - As determined by the method prescribed in COI/T.20/Doc. no. 8.
- (p) **Moisture and volatile matter** - As determined by the method prescribed in ISO 662:1998.
- (q) **Insoluble impurities in light petroleum** - As determined by the method prescribed in ISO 663:2000.
- (r) **Trace metals (iron, copper)** - As determined by the method prescribed in ISO 8294:1994 or AOAC 990.05.
- (s) **Trace metals (arsenic)** - As determined by the method prescribed in AOAC 952.13 or AOAC 942.17 or AOAC 985.16
- (t) **Trace metals (lead)** - As determined by the method prescribed in ISO 12193 or AOCS Ca 18c-91 or AOAC 994.02.
- (u) **Sampling** - According to ISO 661:1989 and ISO 5555:2001.

Subpart B – Requirements for Specific Standardized Olive Oils and Olive-Pomace Oils

167.10 – Olive Oils and Olive-Pomace Oils

(a) Identity –

(1) Description.

(i) **Olive Oil.** Olive oil is the oil obtained solely from the fruit of the olive tree (*Olea europaea* L.), with no oils obtained using solvents or re-esterification processes.

(ii) **Olive-Pomace Oil.** Olive-pomace oil is the oil obtained by treating olive pomace, which is the product remaining after the mechanical extraction of olive oil, with solvents other than halogenated solvents or by other physical treatments, to the exclusion of oils obtained by re-esterification processes.

(2) Ingredient Statements.

(i) **Olive Oil and Olive-Pomace Oil.** Unless a product governed by this part identifies the grade or grades of olive oils and/or olive-pomace oils it contains in the name of the food on the principal display panel, such product must include an ingredient statement that identifies the grades of any and all component oils in the product. E.g., a product that contains 100% extra virgin olive oil for which the name of the food identifies the grade (i.e., “Extra Virgin Olive Oil”) need not

include an ingredient statement, but if the name omits the grade (e.g., is labeled as “Olive Oil”), then an ingredient statement is required specifying the grade of the oil (e.g., “Contains: extra virgin olive oil”).

(ii) **Mixture of Olive Oils.** A product that contains a mixture of different grades of olive oils such as refined olive oil and virgin olive oil for which the name of the food is “Olive Oil” must include an ingredient statement identifying the grades of the component oils (e.g., “Contains: refined olive oil and extra virgin olive oil”).

(3) Labeling Requirements.

(i) **Olive Oils.** For olive oils, the name of the food shall either be “olive oil” or the specific category, grade or grades identified in subsection (b)(1) contained in the product. In the case “olive oil” is used as the name, the product must bear an ingredient statement identifying the specific categories and grades of olive oils in the product in order of predominance by volume. Any product called “olive oil” may only contain 100% olive oils.

(ii) **Olive-Pomace Oils.** For olive-pomace oils, the name of the food shall either be “olive-pomace oil” or the specific grade or grades identified in subsection (b)(2) contained in the product. In the case “olive-pomace oil” is used as the name, the product must bear an ingredient statement identifying the specific categories and grades of olive-pomace oil and, if any, olive oils, in the product in order of predominance by volume. A product called “olive-pomace oil” may only contain 100% refined olive-pomace oil and/or olive oils.

(iii) No characterization of grade for an olive oil product shall be made on labels or otherwise except as determined in accordance with subsections (b) and (d), and § 167.5.

(iv) If subsequent to bottling a product fails any highly dynamic quality parameters (indicated by a delta symbol “Δ” within subsection (d)), the product nonetheless will be considered consistent with the part for the labeled grade if the product in question is shown to be in compliance with all non-dynamic quality and all purity parameters, and has a ‘best if used by’ date reasonably supported by technical evidence.

(v) **Blends of Olive Oils and Olive-Pomace Oils with Edible Oil Not Derived from Olives.** When a product constituting a blend of an olive oil or olive-pomace oil with a different edible oil indicates on the label either by words (other than in the ingredient statement) or by suggestive images, that it contains oil derived from olives, the name of the food on the principal display panel must clearly:

(a) indicate common or usual name in letter fonts equivalent in size and prominence of the component oils in the blend in order of predominance by volume; and

(b) indicate the percentage of each component oil in the blend (e.g., “Canola Oil (90%) and Virgin Olive Oil (10%);” “Blend of Vegetable (40%), Refined Olive-Pomace (35%) and Extra Virgin Olive (25%) Oils”).

If such a blend does not indicate or suggest the presence of olive oil by words or images, an appropriately descriptive name of the blend (e.g., “Cooking Oil Blend”) shall be used, and the component oils shall be identified by common or usual name in the ingredient statement. Notwithstanding the foregoing, the label of an olive oil blend may not indicate or suggest the presence of olive oil by images unless the blend contains more than 50% olive oils.

(iv) **100% Mixtures of Olive Oils.** When a product is a 100% mixture of different grades or categories of olive oil, the name of the food may be “olive oil” or may identify the component oils by category and grade.

(v) **100% Mixtures of Refined Olive-Pomace and Olive Oils.** When a product is a 100% mixture of refined olive-pomace oil and olive oil, the name of the food may be “olive-pomace oil” or may identify the component oils by category and grade.

(vi) **Prohibited Terminology and Misleading Terms.** Indications shown on the labeling must not mislead the purchaser as to the characteristics of the oil contained therein by attributing to it characteristics that it does not possess, nor by suggesting grades that do not exist. Examples of prohibited designations include but are not limited to “lite” or “light” except that the term “light” may be used to describe flavor or color provided it is not part of the identity statement and the meaning is clearly indicated. The terms “pure” and “extra” should not be used to describe a product subject to this part that is not 100% extra virgin olive oil.

(vii) **Lot & Best-If-Used-By-Date.** Each container must be permanently marked to identify the lot. Labels that declare a best-if-used-by date must include a statement of storage conditions necessary to ensure the validity of that date, and must not exceed two years from the date of bottling.

(viii) **Provenance.** When a statement of provenance other than country of origin is made on a label, it must comply with all pertinent government regulations as stipulated for the use of such statements in the area and country in which it was grown, harvested, and milled, provided such rules from foreign jurisdictions are consistent with the applicable laws in the United States. In the absence of applicable provenance regulations, companies must follow the following rules:

- (a) **Country or State Identified by Text or Image:** 100% of the oil must be from olives grown, harvested and milled in the identified country or state;
- (b) **Region or Geographic Area Within a Country or State Identified by Text or Image:** at least 85% of the oil must be from olives grown, harvested and milled in that region; and
- (c) **Estate Identified by Text or Image:** 100% of the oil must be from olives grown, harvested and milled on the identified estate, where estate is defined as the location of the olive grove, mill, and bottling facility owned by the company whose brand marks the package.

(ix) **Varietals.** If olive varietal names are used on the label, then varietals comprising 85% of the oil by weight must be listed in their order of predominance.

(x) **Labeling of Non-Retail Containers.** Information on the above labeling requirements shall be given either on the container or in accompanying documents, except that the name of the food, lot identification and the name and address of the manufacturer or packer shall appear on the container. However, lot identification and the name and address of the manufacturer or packer may be replaced by an identification mark, provided that such a mark is clearly identifiable with the accompanying documents.

(b) Quality –

(1) The standard of quality for olive oil is as follows:

(i) **Virgin olive oil** is olive oil obtained from the fruit of the olive tree solely by mechanical or other physical means under conditions, particularly thermal conditions, that do not lead to alterations in the oil, and which have not undergone any treatment other than washing, decanting, centrifuging and filtration. The three grades of virgin oil shall be designated by the appropriate name as:

(a) “*Extra virgin olive oil*,” a superior grade, when the virgin olive oil has a free acidity, expressed as oleic acid, of not more than 0.50 grams per 100 grams and the other physico-chemical and organoleptic characteristics that correspond to those fixed for this category in this standard.

(b) “*Virgin olive oil*,” when the virgin olive oil has a free acidity, expressed as oleic acid, of not more than 2.0 grams per 100 grams and the other physico-chemical and organoleptic characteristics that correspond to those fixed for this category in this standard.

(c) “*Lampante virgin olive oil*,” an inferior grade, when the virgin olive oil has a free acidity, expressed as oleic acid, of more than 2.0 grams per 100 grams and/or the other physico-chemical and organoleptic characteristics that correspond to those fixed for this category in this standard. It is intended for further manufacturing or for technical use. Notwithstanding anything herein to the contrary, any references in this part to mixtures or blends made with virgin olive oils expressly excludes the use of lampante virgin olive oil which may not be sold for retail sale or mixed with other oils unless it is refined.

(ii) **Refined olive oil** is olive oil obtained from lampante or other virgin olive oils by refining methods which do not lead to alterations in the initial glyceridic structure. It has a free acidity, expressed as oleic acid, of not more than 0.30 grams per 100 grams and the other physico-chemical characteristics that correspond to those fixed for this category in this standard.

(2) The standard of quality for olive-pomace oil is as follows:

(i) **Crude olive-pomace oil** is oil extracted from olive pomace, the physico-chemical characteristics of which correspond to those fixed for this category in this standard. It is not fit for consumption without refining and thus is intended for refining or for technical use.

(ii) **Refined olive-pomace oil** is oil obtained from crude olive-pomace oil by refining methods which do not lead to alterations in the initial glyceridic structure. It has a free acidity, expressed as oleic acid, of not more than 0.30 grams per 100 grams and its other physico-chemical characteristics correspond to those fixed for this category in this standard.

(c) Food Additives –

(1) **Virgin Olive Oil.** No additives are permitted in these products.

(2) **Refined Olive Oil and Refined Olive-Pomace oil.** The addition of alpha-tocopherols (d-alpha tocopherol (INS 307a); mixed tocopherol concentrate (INS 307b); dl-*alpha*-tocopherol (INS 307c)) to the above products is permitted to restore natural tocopherol lost in the refining process. The concentration of alpha-tocopherol in the final product shall not exceed 200 mg/kg.

(d) Physico-Chemical and Organoleptic Characteristics – The physico-chemical and organoleptic characteristics set forth in Tables 1 to 16 shall be used to determine purity and quality of oils subject to this part. Characteristics indicated by the delta symbol (“Δ”) are considered highly-dynamic and influenced by ambient conditions of storage and handling.

TABLE 1 - ORGANOLEPTIC CHARACTERISTICS (ODOR AND TASTE) OF VIRGIN OLIVE OILS (Δ)

Virgin Olive Oil Grade	Median of the defect	Median of the fruity attribute
Extra virgin olive oil	Me = 0.0	Me > 0.0
Virgin olive oil	0 < Me \leq 2.5	Me > 0
Lampante virgin olive oil	Me > 2.5*	Me = 0*

* Virgin olive oils that meet one or both of indicated characteristic are graded "lampante."

TABLE 2 - FATTY ACID COMPOSITION AS DETERMINED BY GAS CHROMATOGRAPHY

(% TOTAL FATTY ACIDS)

	Extra virgin olive oil and virgin olive oil	Lampante virgin olive oil	Refined olive oil and refined olive oil mixed with virgin olive oils	Crude olive-pomace oil	Refined olive-pomace oil and refined olive-pomace oil mixed with virgin olive oils
Fatty Acid					
C14:0	0.00 - 0.03	0.00 - 0.03	0.00 - 0.03	0.00 - 0.03	0.00 - 0.03
C16:0	7.50 - 20.00	7.50 - 20.00	7.50 - 20.00	7.50 - 20.00	7.50 - 20.00
C16:1	0.30 - 3.50	0.30 - 3.50	0.30 - 3.50	0.30 - 3.50	0.30 - 3.50
C17:0	0.00 - 0.40	0.00 - 0.40	0.00 - 0.40	0.00 - 0.40	0.00 - 0.40
C17:1	0.00 - 0.60	0.00 - 0.60	0.00 - 0.60	0.00 - 0.60	0.00 - 0.60
C18:0	0.50 - 5.00	0.50 - 5.00	0.50 - 5.00	0.50 - 5.00	0.50 - 5.00
C18:1	55.00 - 83.00	55.00 - 83.00	55.00 - 83.00	55.00 - 83.00	55.00 - 83.00
C18:2	2.50 - 21.00	2.50 - 21.00	2.50 - 21.00	2.50 - 21.00	2.50 - 21.00
C18:3	0.00 - 1.00	0.00 - 1.00	0.00 - 1.00	0.00 - 1.00	0.00 - 1.00
C20:0	0.00 - 0.60	0.00 - 0.60	0.00 - 0.60	0.00 - 0.60	0.00 - 0.60
C20:1	0.00 - 0.50	0.00 - 0.50	0.00 - 0.50	0.00 - 0.50	0.00 - 0.50
C22:0	0.00 - 0.20	0.00 - 0.20	0.00 - 0.20	0.00 - 0.30	0.00 - 0.30
C24:0	0.00 - 0.20	0.00 - 0.20	0.00 - 0.20	0.00 - 0.20	0.00 - 0.20
Trans Fatty Acids					
C18:1 T	0.00 - 0.05	\leq 0.10	0.00 - 0.20	0.00 - 0.40	0.00 - 0.40
C18:2 T + C18:3 T	0.00 - 0.05	\leq 0.10	0.00 - 0.30	0.00 - 0.35	0.00 - 0.35

TABLE 3 - STEROL AND TRITERPENE DIOLCOHOL COMPOSITION
 - DESMETHYLSTEROL COMPOSITION (% TOTAL STEROLS)

Cholesterol	≤ 0.5
Brassicasterol	≤ 0.2 for refined olive-pomace oil and refined olive-pomace oil mixed with virgin olive oils; ≤ 0.1 for olive oils
Campesterol	≤ 4.0*
Stigmasterol	< campesterol
Delta-7-stigmastenol	≤ 0.5**
Beta-sitosterol + delta-5-avenasterol + delta-5-23-stigmastadienol + clerosterol + sitostanol + delta-5-24-stigmastadienol	≥ 93.0

* When an authentic oil naturally has a campesterol level > 4.0% and ≤ 4.5%, it is considered virgin or extra virgin olive oil if the stigmasterol level is ≤ 1.4% and the delta-7-stigmastenol level is ≤ 0.3%. The other parameters shall meet the limits set out in the standard.

**When an authentic oil naturally has a delta-7-stigmastenol level > 0.5% and ≤ 0.8%: it is considered virgin or extra virgin olive oil if the stigmasterol level is ≤ 1.4%, campesterol level is ≤ 3.3%, the ratio app. beta-sitosterol (campesterol + delta-7-stigmastenol) is ≥ 25, and delta-ECN42 is ≤ |0.10|, and it is considered lampante virgin olive oil if campesterol level is ≤ 3.3%, stigmastadienes is ≤ 0.30 mg/kg and delta-ECN42 is ≤ |0.15|. When an authentic oil naturally has a delta-7-stigmastenol level > 0.5% and ≤ 0.7% it is considered crude olive-pomace oil or refined olive-pomace oil if the delta-ECN42 is ≤ |0.40| and the stigmasterol level is ≤ 1.4%. In all cases, all other parameters shall meet the limits set out in the standard.

TABLE 4 - STEROL AND TRITERPENE DIALCOHOL COMPOSITION - MINIMUM VALUE FOR TOTAL STEROLS (mg/kg)

Virgin olive oils, including lampante	1,000 mg/kg
Refined olive oil	1,000 mg/kg
Refined olive oil mixed with extra virgin or virgin olive oils	1,000 mg/kg
Crude olive-pomace oil	2,500 mg/kg
Refined olive-pomace oil	1,800 mg/kg
Refined olive-pomace oil mixed with extra virgin or virgin olive oils	1,600 mg/kg

TABLE 5 - STEROL AND TRITERPENE DIALCOHOL COMPOSITION - MAXIMUM ERYTHRODIOL AND UVAOL CONTENT (% TOTAL STEROLS)

Virgin olive oils, including lampante	≤ 4.5
Refined olive oil	≤ 4.5
Refined olive oil mixed with extra virgin or virgin olive oils	≤ 4.5
Crude olive-pomace oil	> 4.5
Refined olive-pomace oil	> 4.5
Refined olive-pomace oil mixed with extra virgin or virgin olive oils	> 4.5

TABLE 6 - WAX CONTENT (mg/kg)

Esters (C42+C44+C46)	
Extra virgin olive oil and virgin olive oil	≤ 150 mg/kg
Esters (C40+42+C44+C46)	
Lampante virgin olive oil	≤ 300 mg/kg*
Refined olive oil	≤ 350 mg/kg
Refined olive oil mixed with extra virgin or virgin olive oil	≤ 350 mg/kg
Crude olive-pomace oil	> 350 mg/kg**
Refined olive-pomace oil	> 350 mg/kg
Refined olive-pomace oil mixed with extra virgin or virgin olive oil	> 350 mg/kg

* When the oil has a wax content between 300 mg/kg and 350 mg/kg it is considered a lampante virgin olive oil if the total aliphatic alcohol content is < 350 mg/kg or the erythrodiol + uvaol content is < 3.5%.

** When the oil has a wax content between 300 mg/kg and 350 mg/kg it is considered a crude olive-pomace oil if the total aliphatic alcohol content is > 350 mg/kg and the erythrodiol + uvaol content is > 3.5%.

TABLE 7 - MAXIMUM DIFFERENCE BETWEEN THE ACTUAL AND THEORETICAL ECN 42 TRIGLYCERIDE CONTENT (ABSOLUTE VALUE)

Extra virgin olive oil and virgin olive oil	≤ 0.20
Lampante virgin olive oil	≤ 0.30
Refined olive oil	≤ 0.30
Refined olive oil mixed with extra virgin or virgin olive oil	≤ 0.30
Crude olive-pomace oil	≤ 0.60
Refined olive-pomace oil	≤ 0.50
Refined olive-pomace oil mixed with extra virgin or virgin olive oil	≤ 0.50

TABLE 8 - MAXIMUM STIGMASTADIENE CONTENT
(mg/kg)

Extra virgin olive oil and virgin olive oil	0.05 mg/kg
Lampante virgin olive oil	0.50 mg/kg

TABLE 9 - CONTENT OF 2-GLYCERYL
MONOPALMITATE (%)

Extra virgin olive oil and virgin olive oil C16:0 ≤ 14.00%; 2P ≤ 0.9% C16:0 > 14.00%, 2P ≤ 1.0%
Refined olive oil mixed with extra virgin or virgin olive oil C16:0 ≤ 14.00%; 2P ≤ 0.9% C16:0 > 14.00%, 2P ≤ 1.0%
Lampante virgin olive oil and refined olive oils C16:0 ≤ 14.00%; 2P ≤ 0.9% C16:0 > 14.00%, 2P ≤ 1.1%
Refined olive-pomace oil mixed with extra virgin or virgin olive oil ≤ 1.2%
Crude olive-pomace oil and refined olive-pomace oils ≤ 1.4%

TABLE 10 - PEROXIDE VALUE (Δ) (mEq/kg)

Extra virgin olive oil and virgin olive oil	≤ 20.0 milliequivalents of active oxygen/kg oil
Lampante virgin olive oil	No limit
Refined olive oil	≤ 5.0 milliequivalents of active oxygen/kg oil
Refined olive oil mixed with extra virgin or virgin olive oil	≤ 15.0 milliequivalents of active oxygen/kg oil
Refined olive-pomace oil	≤ 5.0 milliequivalents of active oxygen/kg oil
Crude olive-pomace oil	No limit
Refined olive-pomace oil mixed with extra virgin or virgin olive oil	≤ 15.0 milliequivalents of active oxygen/kg oil

TABLE 11 - ABSORBENCY IN ULTRA-VIOLET K270 AND DELTA-K (Δ)

	Absorbency in ultra-violet at 270 nm	Delta-K
Extra virgin olive oil	≤ 0.22	≤ 0.01
Virgin olive oil	≤ 0.25	≤ 0.01
Refined olive oil	≤ 1.25	≤ 0.16
Refined olive oil mixed with extra virgin or virgin olive oil	≤ 1.15	≤ 0.15
Refined olive-pomace oil	≤ 2.00	≤ 0.20
Refined olive-pomace oil mixed with extra virgin or virgin olive oil	≤ 1.70	≤ 0.18

TABLE 12 - FATTY ACID ETHYL ESTERS (mg/kg)

Extra virgin olive oil	≤ 35.0 mg/kg
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TABLE 13 - ABSORBENCY IN ULTRA-VIOLET K232 (Δ)

	Absorbency in ultra-violet at 232 nm
Extra virgin olive oil	≤ 2.50
Virgin olive oil	≤ 2.60

TABLE 14 - MOISTURE AND VOLATILE MATTER, MAXIMUM LEVEL (%)

Extra virgin olive oil and virgin olive oil	0.2%
Lampante virgin olive oil	0.3%
Refined olive oil	0.1%
Refined olive oil mixed with extra virgin or virgin olive oil	0.1%
Crude olive-pomace oil	1.5%
Refined olive-pomace oil	0.1%
Refined olive-pomace oil mixed with extra virgin or virgin olive oil	0.1%

TABLE 15 - INSOLUBLE IMPURITIES, MAXIMUM LEVEL (%)

Extra virgin olive oil and virgin olive oil	0.10%
Lampante virgin olive oil	0.20%
Refined olive oil	0.05%
Refined olive oil mixed with extra virgin or virgin olive oil	0.05%
Crude olive-pomace oil	N/A
Refined olive-pomace oil	0.05%
Refined olive-pomace oil mixed with extra virgin or virgin olive oil	0.05%

TABLE 16 - FLASH POINT FOR CRUDE OLIVE-POMACE OIL (°C)

Crude olive-pomace oil	≥ 120 °C
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(e) Contaminants – The oils subject to this part shall comply with the maximum contaminant content values set forth in Table 1.

TABLE 1 – CONTAMINANTS - HALOGENATED SOLVENTS AND TRACE METALS, MAXIMUM CONTENT (mg/kg)

Extra virgin olive oil and virgin olive oil, lampante virgin olive oil, refined olive oil, refined olive oil mixed with extra virgin or virgin olive oil, crude olive-pomace oil, refined olive-pomace oil, refined olive-pomace oil mixed with extra virgin or virgin olive oil	Maximum content of each halogenated solvent	0.1 mg/kg
	Maximum content of the sum of all halogenated solvents	0.2 mg/kg
	Maximum content of Iron (Fe)	3.0 mg/kg
	Maximum content of Copper (Cu)	0.1 mg/kg
	Maximum content of Arsenic (As)	0.1 mg/kg
	Maximum content of Lead (Pb)	0.1 mg/kg