



Quality parameters and grading of olive oil

Olive oil quality and grading is evaluated on the basis of certain limits set for chemical and sensory testing. Most agents or country testing criteria follow limits set by the IOC.

Grades and Requirements

Olive oil grades and requirements are defined by the various agencies in chemical terms and by titles which all use as a reference point the most common grades of olive oil: extra virgin olive oil, virgin olive oil, ordinary or lampante virgin olive oil, refined olive oil, olive oil, olive-pomace oil, refined olive-pomace, and crude olive-pomace oil.

Testing Quality Parameters and Grading of Olive Oil Services

Chemical Testing

- Oil Content
- Free Fatty Acids (FFA)
- Peroxide Value (PV)
- Absorbance In Ultraviolet Region (K VALUE)
- Fatty Acid Profile (FAP)
- Wax Content

Other Tests

- Pyropheophytines
- Diglycerides
- Triacylglycerols
- Total sterols
- Trans isomers
- Fatty acid methyl esters (FAMES)
- Fatty acid ethyl esters (FAEEs)
- Equivalent carbon number (ECN)
- Contaminants (e.g. plasticizers)
- Mineral oil components (MOSH/ MOAH)
- Halogenated hydrocarbons
- Trace metals
- Pesticides
- Others

Sensory Testing

- Panel Test (PT)
- Positive Versus Negative Attributes
- Advanced Methodology

These new parameters give testers a more accurate way to determine the overall complexity of olive oils, making it possible to better discriminate at the extra virgin grading level (which is almost 50% of olive oil production).

Testing Pricing

Turnaround Time: 3 working days

| Analyte | Price (excl VAT) |
|---------------------------------|------------------|
| Free fatty Acid Content (% m/m) | R 425.00 |
| Peroxide Value (meq/kg) | R 425.00 |

Pricing valid until end August 2023

Analysis are based on AOCS testing methods and is SANAS accredited. (Accreditation No. T0595)



Certification

- FSSC development program
- FSSC 22000 certification
- HACCP certification
- GLOBALG.A.P certification + Add ons
- SIZA Social audits
- SIZA Environmental audits
- ISO 9001 Quality Management Systems
- ISO 45000 Occupational Health and Safety Management Systems
- ISO 14000 Environmental Management Systems

For more on Certification follow this link



Training Courses

SGS offers various professional training courses to the food industry to meet our customers' evolving needs.

- Food safety management
- Quality management
- Environmental management
- Occupational health and safety
- Social compliance management
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Training is offered through public training, in-house training, virtual training, blended and hybrid training, E-Learning.

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