

PARNON
ESTATES

GRADES & STANDARDS



OLIVE OIL

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Grades of Olive Oil

1. U.S. Extra Virgin Olive Oil is virgin olive oil which has excellent flavor and odor (median of defects equal to zero and median of fruitiness greater than zero) and a free fatty acid content, expressed as oleic acid, of not more than 0.8 grams per 100 grams, and meets the additional requirements as outlined in §52.1539, as appropriate.

2. U.S. Virgin Olive Oil is virgin olive oil which has reasonably good flavor and odor (median of defects between zero and 2.5 and median of fruitiness greater than zero) and a free fatty acid content, expressed as oleic acid, of not more than 2.0 grams per 100 grams, and meets the additional requirements as outlined in §52.1539 as appropriate. Olive oil that falls into this classification shall not be graded above "U.S. Virgin Olive Oil" (this is a limiting rule).

3. U.S. Virgin Olive Oil Not Fit For Human Consumption Without Further Processing sometimes designated as "U.S. Lampante Virgin Olive Oil", is virgin olive oil which has poor flavor and odor (median of defects between 2.5 and 6.0 or when the median of defects is less than or equal to 2.5 and the median of fruit is zero), a free fatty acid content, expressed as oleic acid, of more than 2.0 grams per 100 grams, and meets the additional requirements as outlined §52.1539 as appropriate. Olive oil that falls into this classification shall not be graded above "U.S. Virgin Olive Oil Not Fit for Human Consumption Without Further Processing" (this is a limiting rule). It is intended for refining or for purposes other than food use.

4. U.S. Olive Oil is the oil consisting of a blend of refined olive oil and virgin olive oils fit for consumption without further processing. It has a free fatty acid content, expressed as oleic acid, of not more than 1.0 gram per 100 grams, has acceptable odor and flavor characteristic of "virgin olive oil" and meets the additional requirements as outlined in §52.1539 as appropriate. Olive oil that falls into this classification shall not be graded above "U.S. Olive Oil" (this is a limiting rule). The maximum level permitted of total alpha-tocopherol in the final product is 200 mg/kg.

5. U.S. Refined Olive Oil is the olive oil obtained from virgin olive oils by refining methods that do not lead to alterations in the initial glyceridic structure (basic glycerin-fatty acid structure). It has a free fatty acid content, expressed as oleic acid, of not more than 0.3 grams per 100 grams, is flavorless and odorless and meets the additional requirements as outlined in §52.1539 as appropriate. Olive oil that falls into this classification shall not be graded above "U.S. Refined Olive Oil" (this is a limiting rule). The addition of alpha-tocopherol is permitted to restore natural tocopherol lost in the refining process. The maximum level is 200 mg/kg of total alpha-tocopherol in the final product.

OLIVE-POMACE OIL GRADES & STANDARDS



Grades of Olive-Pomace Oil

1. U.S. Olive-pomace Oil is the oil comprising a blend of refined olive-pomace oil and virgin olive oils fit for consumption without further processing. It has a free fatty acid content, expressed as oleic acid, of not more than 1.0 gram per 100 grams, acceptable flavor and odor slightly characteristic of olive oil, and meets the additional requirements as outlined in §52.1539, as appropriate. Olive pomace oil that falls into this classification shall not be graded above "U.S. Olive-pomace Oil" (this is a limiting rule).

2. U.S. Refined Olive-pomace Oil is the oil obtained from crude olive-pomace oil by refining methods that do not lead to alterations in the initial glyceridic structure. It has a free fatty acid content, expressed as oleic acid, of not more than 0.3 grams per 100 grams, acceptable flavor and odor, and meets the additional requirements as outlined in §52.1539, as appropriate. Olive-pomace oil that falls into this classification shall not be graded above "U.S. Refined Olive-pomace Oil" (this is a limiting rule).

3. U.S. Crude Olive-pomace Oil is olive-pomace oil that meets the requirements as outlined in §52.1539, as appropriate. Olive oil that falls into this classification shall not be graded above "U.S. Crude Olive-pomace Oil" (this is a limiting rule). It is intended for refining for use for human consumption or for purposes other than food use.

