

Australian Olive Industry Code of Best Practice Product Guide for Olive Oil & Flavoured Olive Oil

Third Edition 3.0 (July 2019)
(Incorporating Exporter and Importer Certification)

Excerpt for Flavoured Olive Oils Labelling Guidelines and Approved Flavouring Methods and Food Safety

Appendix No. 2– Product Labelling

2.5 Flavoured Olive Oils Labelling Guidelines

Flavoured olive oils include infused olive oil, and co-processed, where the flavouring ingredients are co-milled and malaxed with the olives. Olives co-milled with citrus fruits are described as Agrumato style.

The following *Australian Flavoured Olive Oil™* and *Australian Agrumato Olive Oil™* logos are for the exclusive use of Code Signatories, and indicates a product bearing this logo is compliant with the Code Labelling Guidelines Appendix 2 and 3,



Note: The application of the AEV® logo is NOT PERMITTED on flavoured olive oils.

AS5264-2011® Section 12.2.2.3 (part) “When edible natural olive oils, refined olive oils or pomace oils are used as a principal ingredient of food, the labelling of the food product shall specify the grade of the oil used in accordance with clause 12.2.2.2”.

It is recognised that infused olive oils are typically made from extra virgin olive oils or virgin olive oils, so it is important to specify the actual grade of olive oil used. However, it must NOT be implied on the label that flavoured oils are Extra Virgin Olive Oils, or Virgin Olive Oils.

It is recommended that flavoured olive oils be labelled in accordance with the Code provisions for labelling of Extra Virgin Olive oil, including batch numbers, best before data, and nutrition panel.

Where a Certified Australian Extra Virgin™ Olive Oil is **exclusively** used as the base oil for an infused olive oil using a distilled essence or essential oil as which meets FSANZ - Food Standards Code as the flavouring agent, then a producer may say on the label that it has been made using Australian Extra Virgin Olive Oil (subject to AS5624-2011 labelling requirements (see 2.2 above).

Note: The best before date for an Infused or co-processed / Agrumato style olive oil needs to be established by an oxidative stability test.

The essential requirement is that the Infused or Co-processed / Agrumato product does not develop sensory defects or lose flavour within the stated BBD.

Recommended terminology to be used with flavoured (Infused) olive oils.

FRONT LABEL:

XXXX (e.g. LEMON) INFUSED (FLAVOURED)

Extra Virgin Olive Oil (or Virgin Olive Oil or Refined Olive Oil)

[XX] being optional descriptors

With the characterising ingredient (Lemon Infused) shown on a separate line in equal or larger type case as the oil grade.

BACK LABEL:

Ingredients: Australian Extra Virgin Olive Oil (or other grades of oils), and (distilled) essence of (e.g. lemon), (as well as including the normal nutrition panel, batch code and best before date).

Recommended label terminology to be used for flavoured Agrumato style olive oils.

FRONT LABEL:

XXXX (e.g. Lemon) Agrumato [Style or traditional method] Olive Oil, or OLIVE OIL CO-PROCESSED with XXXX (e.g. Lemon)

[Style or traditional method] being optional descriptors.

Note: The use of grade terminology 'extra virgin' or 'virgin' is not permitted in the labelling of a Co-processed / Agrumato style product given the oil was never of EVOO or VOO grade, nor is EVOO or VOO used as an ingredient to these products.

BACK LABEL:

Ingredients: Olives co- processed with XXX (e.g. fresh lemons), (as well as including the normal nutrition panel, batch code and best before date).

Appendix No. 3 – Flavoured Olive Oils

3.3. Approved Flavouring Methods and Food Safety

For food safety reasons, flavoured olive oils must not contain emulsions (mixtures of olive oil and other substances not soluble in oil (such as water or vinegar), and should not be made with fresh flavouring agents containing water (such as fresh garlic, lemon peel, fresh peppers, fresh herbs, etc). Particular care needs to be taken to reduce water content and achieve safe pH levels in flavoured oils. See *Food Safety Requirements for Table Olives and Infused Olive Oil prepared by Jim Smyth (Olives SA 2007) pp 6-8.*^[1], and *FSANZ Guidelines for the microbiological examination of ready - to - eat foods.*^[2]

Producers of flavoured olive oils should consult with a qualified food technologist.

Note: AOA market surveys may include infused and Agrumato style olive oil products and will be assessed against microbiological and organoleptic standards and labelling requirements.

(a) Flavoured (Infused) Olive Oils (using distilled essences/essential oils)

It is recommended that ONLY Australian Extra Virgin Olive Oil or Australian Virgin Olive Oil be used as the base oil in the production of flavoured (infused) oils; and ONLY use flavouring agents that meet the requirements of the FSANZ - Food Standards Code.

Under OliveCare® guidelines a producer of infused flavoured olive oil may use up to 1% imported content and remain eligible to use the Certified Australian Flavoured Olive Oil logo.

Under CoOL regulations the use of imported flavour essences must be reflected in the Australian content declaration.

(b) Agrumato Style / Co-processed Olive Oils

Agrumato olive oils are traditionally made from crushing citrus fruits with ripe olives, which produces a naturally lower pH product. It is also common practice for co-processed olive oils to be made from olives crushed with fresh herbs, fruits, spices or other plants.

3.3. Non-Approved Flavouring Methods and Food Safety

(c) Hot Infused Olive Oils

Made by adding herbs, fruits or spices to an olive oil which is then heated to achieve flavours and then the oil strained to remove any residual vegetable matter. In this case the heating process degrades the oil rendering it less than Extra Virgin quality.

Note: For product quality and food safety reasons “hot infused” olive oils are not approved under the Code.

[1] Food Safety Requirements for Table Olives and Infused Olive Oil (James Smyth Olives SA 2007), pg. 6-8: <http://www.olives-sa.org.au/images/foodsafetytableolives.pdf>

[2] FSANZ Guidelines for the microbiological examination of ready - to - eat foods: <http://www.foodstandards.gov.au/srcfiles/Guidelines%20for%20Micro%20exam.pdf>

(d) Display Infused Olive Oils

Where fresh or dried herbs, spices or fruits are added to an olive oil leaving behind residual matter such as leaves, grains or vanilla stalks.

Note: *For product quality and food safety reasons “display infused” olive oils are not approved under the Code.*

-ENDS-