

ISBN 978-0-626-31262-6

SANS 1377:2015

Edition 1

SOUTH AFRICAN NATIONAL STANDARD

Olive oils and olive-pomace oils

SANS 1377:2015
Edition 1

Table of changes

Change No.	Date	Scope

Acknowledgement

The SABS Standards Division wishes to acknowledge the valuable assistance derived from publications of Standards Australia.

Foreword

This South African standard was approved by National Committee SABS/TC 034/SC 11, *Food products – Animal and vegetable fats and oils*, in accordance with procedures of the SABS Standards Division, in compliance with annex 3 of the WTO/TBT agreement.

This document was approved for publication in March 2015.

Reference is made in 3.6 and 3.22 to the "relevant national association". In South Africa this means the South African Olive Industry Association.

Reference is made in 7.3, and clauses 8, 9 and 10 to the "relevant national legislation". In South Africa, this means the Foodstuffs, Cosmetics and Disinfectants Act, 1972 (Act No. 54 of 1972).

Annexes A and B are for information only.

Contents

	Page
Acknowledgement	
Foreword	
1 Scope	3
2 Normative references	3
3 Definitions	3
4 Grades of olive oils and olive-pomace oils	7
4.1 Natural olive oils	7
4.2 Refined olive oils	8
4.3 Olive-pomace oils	8
5 Quality testing	9
6 Authenticity testing	11
7 Food additives	11
8 Contaminants	11
9 Hygiene	11
10 Packaging, labelling and storage	12
11 Methods of analyses	14
Annex A (informative) Recommended test methods to determine the quality of olive oil and olive-pomace oil	15
Annex B (informative) Authenticity testing	16
Bibliography	18

SANS 1377:2015
Edition 1

This page is intentionally left blank

Olive oils and olive-pomace oils

1 Scope

This standard covers all olive oils and olive-pomace oils that are traded in South Africa.

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 a basis for the trade of these products.

This standard

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

2 Normative references

Reserved.

3 Definitions

For the purposes of this document, the following definitions apply.

3.1

absorbency in ultraviolet

absorbance of a 1 % mass/volume fraction solution of the oil in the specified solvent, with reference to a pure solvent in a 1 cm path length cell

3.2

apparent beta-sitosterol

apparent β -sitosterol

sum of the concentrations of β -sitosterol, Δ -5-avenasterol, Δ -5,23-stigmastadienol, Δ -5,24-stigmastadienol, cholesterol and sitostanol

3.3

best-before date

date that signifies the end of the period during which the intact package of oil, if stored in accordance with stated storage conditions, will remain fully marketable and will retain any specific qualities for which express or implied claims have been made