

CALIFORNIA CODES
HEALTH AND **SAFETY CODE**
SECTION 112875-112879

112875. "**Olive** oil," as used in this chapter means the edible oil obtained solely from the fruit of the **olive** tree (*olea europea L.*) to the exclusion of oils obtained using solvents or reesterification processes and of any mixture with oils derived of other kinds except in the making of flavored **olive** oil.

112876. **Olive** oil grades shall be in the following order of quality:

- (a) Virgin **olive** oils.
 - (1) Extra virgin **olive** oil.
 - (2) Virgin **olive** oil.
 - (3) Ordinary virgin **olive** oil.
- (b) **Olive** oil.
- (c) Refined **olive** oil.
- (d) **Olive**-pomace oils.
 - (1) **Olive**-pomace oil.
 - (2) Refined **olive**-pomace oil.
 - (3) Crude **olive**-pomace oil.

112877. **Olive** oil grades are defined as follows:

(a) "Virgin **olive** oils" means those oils fit for consumption as they are, 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. Virgin **olive** oils fit for consumption as they are include:

(1) "Extra virgin **olive** oil" means virgin **olive** oil which has a free acidity, expressed as oleic acid, of not more than 0.8 grams per 100 grams oil, has a peroxide value of not more than 20 milliequivalent peroxide oxygen per kilogram oil and meets the sensory standards of extra virgin **olive** oil as determined by a taste panel certified by the International **Olive** Council, or, if the International **Olive** Council ceases to certify taste panels, meets the sensory standards of a taste panel that is operated by the University of California or California State University according to guidelines adopted by the International **Olive** Council as of 2007.

(2) "Virgin **olive** oil" means virgin **olive** oil which has a free acidity, expressed as oleic acid, of not more than 2 grams per 100 grams oil and has a peroxide value of not more than 20 milliequivalent peroxide oxygen per kilogram oil.

(3) "Ordinary virgin **olive** oil" means virgin **olive** oil which has a free acidity, expressed as oleic acid, of not more than 3.3 grams per 100 grams oil and has a peroxide value of not more than 20 milliequivalent peroxide oxygen per kilogram oil.

(b) "**Olive** oil" is the oil consisting of a blend of refined **olive** oil and virgin **olive** oils fit for consumption as they are as defined

in this section. It has a free acidity, expressed as oleic acid, of not more than 1 gram per 100 grams oil.

(c) "Refined **olive** oil" means the **olive** oil obtained from 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 0.3 grams per 100 grams oil.

(d) "**Olive**-pomace oils" means oils obtained by treating **olive** pomace with solvents or other physical treatments, to the exclusion of oils obtained by reesterification processes and of any mixture with oils of other kinds. They shall be labeled and marketed with the following designations and definitions:

(1) "**Olive**-pomace oil" is the oil comprising the blend of refined **olive**-pomace oil and virgin **olive** oils fit for consumption as they are. It has a free acidity, expressed as oleic acid, of not more than 1 gram per 100 grams oil. In no case shall this blend be called or labeled "**olive** oil."

(2) "Refined **olive**-pomace oil" is the 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 0.3 grams per 100 grams oil.

(3) "Crude **olive**-pomace oil" means **olive**-pomace oil that is intended for refining for use for human consumption or that is intended for technical use.

112877. **Olive** oil grades are defined as follows:

(a) "Virgin **olive** oils" means those oils fit for consumption as they are, 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. Virgin **olive** oils fit for consumption as they are include:

(1) "Extra virgin **olive** oil" means virgin **olive** oil which has a free acidity, expressed as oleic acid, of not more than 0.8 grams per 100 grams oil, has a peroxide value of not more than 20 milliequivalent peroxide oxygen per kilogram oil and would meet the sensory standards of extra virgin **olive** oil as determined by a taste panel certified by the International **Olive** Council, or, if the International **Olive** Council ceases to certify taste panels, would meet the sensory standards of a taste panel that is operated by the University of California or California State University according to guidelines adopted by the International **Olive** Council as of 2007.

(2) "Virgin **olive** oil" means virgin **olive** oil which has a free acidity, expressed as oleic acid, of not more than 2 grams per 100 grams oil and has a peroxide value of not more than 20 milliequivalent peroxide oxygen per kilogram oil.

(3) "Ordinary virgin **olive** oil" means virgin **olive** oil which has a free acidity, expressed as oleic acid, of not more than 3.3 grams per 100 grams oil and has a peroxide value of not more than 20 milliequivalent peroxide oxygen per kilogram oil.

(b) "**Olive** oil" is the oil consisting of a blend of refined **olive** oil and virgin **olive** oils fit for consumption as they are as defined in this section. It has a free acidity, expressed as oleic acid, of not more than 1 gram per 100 grams oil.

(c) "Refined **olive** oil" means the **olive** oil obtained from 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 0.3 grams per 100 grams oil.

(d) "**Olive**-pomace oils" means oils obtained by treating **olive** pomace with solvents or other physical treatments, to the exclusion of oils obtained by reesterification processes and of any mixture with oils of other kinds. They shall be labeled and marketed with the following designations and definitions:

(1) "**Olive**-pomace oil" is the oil comprising the blend of refined **olive**-pomace oil and virgin **olive** oils fit for consumption as they are. It has a free acidity, expressed as oleic acid, of not more than 1 gram per 100 grams oil. In no case shall this blend be called or labeled "**olive** oil."

(2) "Refined **olive**-pomace oil" is the 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 0.3 grams per 100 grams oil.

(3) "Crude **olive**-pomace oil" means **olive**-pomace oil that is intended for refining for use for human consumption or that is intended for technical use.

112878. "Flavored **olive** oil," as used in this chapter, means extra virgin **olive** oil, virgin **olive** oil, or **olive** oil, that is mixed with a flavoring, or olives that are processed into oil with any fruit, vegetable, herb, nut, seed, or spice and the product resulting from either process contains not less than 90 percent extra virgin **olive** oil, virgin **olive** oil, or **olive** oil, and is labeled for sale as an **olive** oil that has been flavored.

112879. "Imitation **olive** oil," as used in this chapter, means the mixture of any edible oil artificially colored or flavored to resemble **olive** oil.