

UC Davis study critical of imported 'extra virgin' olive oil

By Mark Glover, Sacramento Bee

For the second time in a year, a University of California, Davis, study has found that most olive oil imported into the United States fails to meet the international criteria for "extra virgin."

The new study released by the Olive Center at UCD found that 73 percent of 134 samples of the five top selling imported extra virgin olive oil brands failed the International Olive Council sensory standards based on the results of two IOC-accredited sensory panels.

Sensory defects are indicators that the oil samples were oxidized, of poor quality or adulterated with cheaper refined olive oil.

A UCD study released in 2010 found that 69 percent of samples of imported olive oils labeled as extra virgin and sold in California failed to meet international extra virgin standards since the oils were too old, poorly made and/or adulterated.

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