

Voluntary Report – Voluntary - Public Distribution

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Report Name: Moroccan Notification on Table Olives Characteristics

Country: Morocco

Post: Rabat

Report Category: WTO Notifications, FAIRS Subject Report

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Report Highlights:

Morocco notified G/SPS/N/MAR/75 on April 16, 2021. An unofficial translation is included in this report. Comments are due no later than June 15, 2021. The notification states the names and characteristics of table olives.

<p style="text-align: center;"><i>Kingdom of Morocco</i> ----- <i>Minister of Agriculture, Maritime Fisheries, Rural Development and Water and Forests</i></p> <p style="text-align: center;">Visa of the General Secretariat of the Government</p>	<p style="text-align: center;">Order of the Minister of Agriculture, Maritime Fisheries, Rural Development, Water and Forests N°.....of (...) setting the names and characteristics of table olives</p> <hr/> <p>Minister of Agriculture, Maritime Fisheries, Rural Development and Water and Forests</p> <p>Having regard to Decree No. 2-20-422 on the quality and safety of vegetable preserves marketed, in particular, Article 3 thereof,</p> <p>Having regard to Decree No. 2-12-389 of 11 Joumada II 1434 (22 April 2013) laying down the conditions and detailed rules for labelling food products,</p> <p style="text-align: center;">ORDER:</p> <p>Article 1: "Table olive" is defined as; the product prepared from healthy and ripe fruits of cultivated olive varieties (<i>Olea europaea L.</i>), packed with or without covering liquid and subjected to de-bittering treatments and preserved by natural fermentation, and/or by heat treatment or by other means authorized by the regulations in force, with or without a preservative.</p> <p>Article 2: Table olives are classified in the following types, depending on the degree of maturity of the fresh fruit:</p> <ul style="list-style-type: none"> • Green olives: fruits harvested during the maturity period, prior to coloring and when they have reached normal size. • Olives turning color: fruits harvested before the stage of complete maturity. • Black olives: fruits harvested when they have reached full maturity, or shortly before. <p>Article 3: depending on the method of treatment, the products referred to in Article 1 may be marketed under the following names:</p> <ol style="list-style-type: none"> 1) Treated olives: green or rotating olives or black olives which have undergone an alkaline treatment, put up in brine: <ol style="list-style-type: none"> a. Treated green olives. b. Treated turning color olives. c. Treated black olives.
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- 2) **Natural olives:** green olives, turning color olives or black olives treated directly in brine in which they undergo thru total or partial fermentation and preserved with or without adding acidifying agents:
 - a. Natural green olives.
 - b. Natural turning color olives.
 - c. Natural black olives.
- 3) **Wrinkled olives:** green olives, turning color olives or black olives, whether or not have undergone a light alkaline treatment, preserved in brine or partially dehydrated with dry salt and/or by heating or any other technological process:
 - a. Wrinkled green olives.
 - b. Wrinkled turning color olives.
 - c. Wrinkled black olives.
- 4) **Olives blackened by oxidation:** green olives or olives preserved in brine, fermented or not, blackened by oxidation in an alkaline medium and preserved in hermetic containers by thermal sterilization. Their coloring is uniform black.

Article 4: Olives can be in one of the following forms:

- 1) **Whole olives:**
 - a. **Whole olives:** Olives with or without peduncle, in their natural form and not pitted.
 - b. **Broken olives:** Whole olives subjected to an operation allowing the pulp to burst without crushing the core which remains intact and whole in the fruit.
 - c. **Cut olives:** Whole olives cut in the longitudinal direction by means of incisions made in the skin and part of the pulp.
- 2) **Pitted olives:**
 - a. **Pitted olives:** Olives in their natural form as a whole and from which the pits have been removed.
 - b. **Halves:** Pitted or stuffed olives, cut into two halves perpendicular to the major axis of the fruit.
 - c. **In quarters:** Pitted olives, cut into four parts, following the major axis of the fruit and perpendicular to it.
 - d. **Sections:** Pitted olives, cut lengthwise into more than four parts.
 - e. **Slices:** Pitted or stuffed olives, cut into slices of approximately uniform thickness.
 - f. **Minced:** Small pieces of pitted olives, irregular in shape and practically free (not more than 5 percent by weight of these units) of units identifiable as peduncle insertion points and pieces of rings.
 - g. **Broken:** Olives accidentally broken during pitting or filling.
- 3) **Stuffed olives:** Pitted olives, stuffed with one or more products, in particular chili, onion, almond, celery, anchovies, olive, orange or lemon zest, hazelnuts, capers.
- 4) **Olive paste:** Pulp only of finely crushed olives.

Article 5: The brine used for the preparation of table olives must meet the physicochemical characteristics set out in Annex I of this order.

Article 6: The addition of the following ingredients to the brine used for the preparation of olives is authorized:

- a. Vinegar.
- b. Olive oil.
- c. Sugars.

- d. Any simple or mixed edible food used as an accompaniment or as a stuffing such as chili, onion, almonds, celery, anchovies, capers or their pasta.
- e. Spices and aromatic plants or their natural extracts.

Article 7: Table olives may contain one of the defects defined as follows:

- **Harmless foreign matter:** Any vegetable matter, such as leaves and detached peduncles, not dangerous to health or aesthetically undesirable, not including substances that could be permitted to be added.
- **Marked fruits:** Olives with surface marks or stains which may or may not penetrate the pulp, with an area greater than 9 mm².
- **Mutilated fruits:** Olives damaged by tearing off the epicarp to such an extent that a portion of the mesocarp becomes visible.
- **Broken fruits:** Olives damaged to such an extent that their normal structure is altered.
- **Wrinkled Fruits:** Olives abnormally Wrinkled to such an extent that their appearance is altered. Light, superficial shrivels in some finale products are not considered to be a defect.
- **Abnormal texture:** Olives that are excessively or abnormally soft or hard compared to the considered commercial preparation and to the average of a representative sample of the lot.
- **Abnormal color:** Olives whose coloring differs markedly compared to the one characterizes the considered commercial preparation and to the average of a representative sample of the lot.
- **Peduncles:** Peduncles attached to the olive and protruding more than 3 mm from the most protruding part of the olive. Whole olives presented with peduncle are not considered to be defective.
- **Stuffing defect:** Olives presented as stuffed olives, totally or partially empty compared to the considered commercial preparation and to the average of a representative sample of the lot.
- **Pits or pits' fragments (except in the case of whole olives):** Whole pits or pits' fragments measuring more than 2mm on their major axis.

Article 8: green olives, turning color olives or black olives and olives blackened by oxidation marketed are classified in three (3) categories: Extra category, category I and category II, considering the permitted thresholds for olives with calculated defects based on their number in each lot.

Article 9: The labeling of table olives must include the following information:

- The type of olive, as defined in article 2 above.
- The mode of presentation as defined in Article 4 above.
- For stuffed olives, the method of presentation of the stuffing must be specified:
 - "olives stuffed with ..." (single ingredient or in combination).
 - "olives stuffed with the paste of ..." (single ingredient or in combination).

Article 10: This decree will be published in the Official Bulletin.

Done in Rabat on (Date:).
The Minister of Agriculture, Maritime Fisheries,
Rural Development, Water and Forests

ANNEXES

**Order of the Minister of Agriculture, Maritime Fisheries, Rural Development, Water and Forests
N°.....of (...) setting the names and characteristics of table olives.**

ANNEX I

PHYSICO-CHEMICAL CHARACTERISTICS OF THE BRINE OF TABLE OLIVES

Brine preparations for:	Minimum concentration of Sodium Chloride%	Maximum pH limit
Preserved olives	5	4,3
Natural olives	6	4,3
Pasteurized preserved olives and natural olives	BPF	4,3
Wrinkled olives	8	BPF
Olives blackened by oxidation with alkaline treatment and ripe green olives	BPF	BPF

ANNEX II

ACCEPTED THRESHOLDS FOR DEFECTS BY TYPE AND CATEGORY OF OLIVES

	Extra category			Category I			Category II		
	Green olives	Olives blackened by oxidation	Turning color olives and black olives	Green olives	Olives blackened by oxidation	Turning color olives and black olives	Green olives	Olives blackened by oxidation	Turning color olives and black olives

Pitted or stuffed olives (Maximum tolerances in% of fruit):										
Pits and/or pits' fragments	1	1	2	1	1	2	1	1	2	
Broken fruits	3	3	3	5	5	5	7	7	7	
Stuffing defects - sorted olives	1	1	1	2	2	2	-	-	-	
Stuffing defects - unsorted olives	3	3	3	5	5	5	7	7	7	

Whole olives, pitted or stuffed (Maximum tolerances in% of fruit):									
Marked fruits	4 ^(*)	4	6	6	6	8	10	6	12
Mutilated fruits	2	2	3	4	4	6	8	8	10
Wrinkled fruits	2	2	4	3	3	6	6	6	10
Abnormal texture	4	4	6	6	6	8	10	10	12
Abnormal color	4	4	6	6	6	8	10	10	12
Peduncles	3	3	3	5	5	5	6	6	6
Maximum accumulation of tolerances for	12	12	12	17	17	17	22	22	22

Maximum tolerance in units per kilogram or per fraction:									
Harmless foreign matter	1	1	1	1	1	1	1	1	1

^(*) In addition, at least 30% of the fruit must be practically free from marks or stains.

The tolerance assessment should be carried out on a minimum sample of 200 olives taken in accordance with the appropriate sampling plan.

Attachments:

No Attachments.