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DELIVERABLE 6.5

Title: Report on the composition of the final OLEUM Network, eventual authorizations to be achieved for the sample exchange, self-declaration about staff health and safety, and informative notes for sensory panellists

Date: February 16th 2021

LEAD BENEFICIARY:

- **Queen's University Belfast (QUB)**

OTHER BENEFICIARIES:

- **EFFOST**
- **UNIBO**
- **CSIC**
- **EUFIC**

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Dissemination Level		
PU	Public	X
PP	Restricted to other programme participants (Including the Commission Services)	
RE	Restricted to a group specified by the consortium (Including the Commission Services)	
CO	Confidential, only for members of the consortium (Including the Commission Services)	

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OLEUM: Advanced solutions for assuring authenticity and quality of olive oil on a global scale

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1. Executive Summary

This deliverable describes the key developments and outputs undertaken to date in constructing and developing a community interested in the quality and authenticity of olive oil, and the administrative templates that have been produced for use in the associated inter-laboratory testing of the newly developed OLEUM analytical methods. OLEUM has used two complementary approaches (i) a LinkedIn group for proposing and discussing general aspects relating to the quality and authenticity of olive oil; (ii) the OLEUM Network (on the Basecamp platform): a secure network for those involved in the laboratory analysis of olive oil.

To date, 15 questions have been published in the 'Question of the Month' LinkedIn group. Most of those questions were derived from the members of the group or sourced from conferences or through individual contacts. There will be published soon as a two-article series in the food magazine NewFood. The LinkedIn group was also used to promote participation in the inter-laboratory validation studies to validate the newly developed OLEUM methods in the last year of the project and in the training workshops and other OLEUM events, such as the final conference.

The OLEUM Network now consists of 120 validated members from a variety of backgrounds and nationalities. The majority members are based in Italy and Spain, the top 2 producing countries in the world. Regarding the affiliation and line of work, most of the Network members are engaged in research and development within their organisations (over 2/3 of the memberships). There is, however, some representation from public bodies (public food testing labs) and industry (private and public food testing labs and olive oil businesses). There are also a few members of the public olive oil consumers or enthusiasts, joined the Network, which was anticipated in the initial planning for the Network. Due to the profile of the Network membership, it was decided not to break the Network into different subgroups according to their sector. The activities of the Network included recruitment for the inter-laboratory validation studies, promotion of the OLEUM Methods Workshops and promotion of the OLEUM scientific outputs (publications). Regarding OLEUM Network members interaction, it stayed consistently good throughout the project. Members posted questions about the workshops and recruitment (Fig. 4), and a Question was subsequently featured in the Question of the Month (LinkedIn group).

2. Composition and Activities of the final OLEUM Network

To achieve the project's objectives, OLEUM has used two complementary approaches (i) a LinkedIn group for proposing and discussing general aspects relating to the quality and authenticity of olive oil; (ii) the OLEUM Network (on the Basecamp platform): a secure network for those involved in the laboratory analysis of olive oil.

(i) OLEUM LinkedIn group

The OLEUM LinkedIn group featuring the 'Question of the month' (<https://www.linkedin.com/groups/13511637/>,) currently has **164** Members - up 50% from the previous reporting period (D6.1). The composition remains similar to before: (~40% industry, 50% researchers, 10% other) – (see **Fig. 1**).

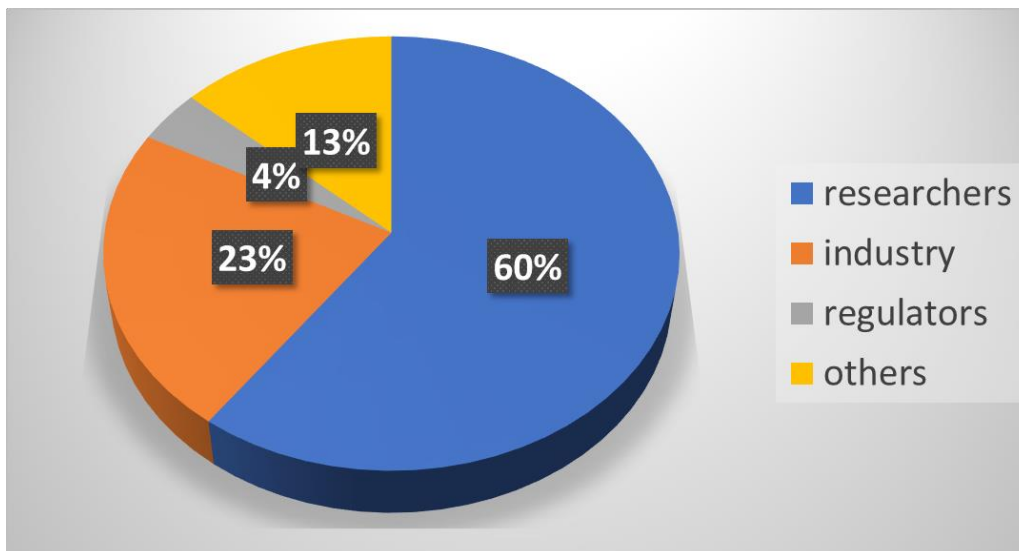


Figure 1: Composition of the OLEUM LinkedIn Group

The group engages with the wider community by hosting and answering general questions, as well as technical questions, on the quality and authenticity of olive oil. The questions are administered by Tassos Koidis and Paul Brereton from QUB, and the answers are provided by researchers within the OLEUM consortium experts in their field.

To date, 15 questions have been published in total (which is 40% more than the previous reporting period). Most of those questions were derived from the members of the group or sourced from conferences or through individual contacts.

Examples of a couple of newly submitted questions are given below, together with answers provided by the OLEUM team:

Q1: Trading standards for Olive Oil: are European regulations the stronger ones worldwide and how they are compared to other countries or regions.

A. EU Regulation as well as the International Olive Council (IOC) trade standard are probably the strongest standards worldwide. The EU Regulation is a piece of legislation, which means that any of the parameters chosen for checking quality and purity of the product must fit the designated limits. Other standards are for national, or in some cases voluntary, application (e.g. Australia, California, South Africa). Unlike the EU Regulation, Codex and IOC are trade standards - not of compulsory application; EU Regulation and IOC trade standard are generally harmonised since EU is a IOC member. However, some mandatory parameters of EU Regulation are not mandatory within Codex (e.g., FAEs, K232, linolenic acid relative content) and vice versa (e.g. relative density, iodine number, flash point). This is due to their different purpose (legislation vs trade standard). Efforts to harmonize standards are in progress, but until now, harmonization is not complete. A stricter limit could be set for free acidity that for EVOO is established at 0.80% within EU, IOC and Codex, while in California (not USA) is 0.5%; Furthermore, Australia, California (not USA) and South Africa standards include also pyropheophytines (PPP) and diacylglycerols (DAGs) while other standards and/or legislation do not. This due to the lack of consensus mainly on the meaning of these parameters and discussion is still open depending on the request of some countries to enclose them in the Codex standard.

Answer supplied by Lanfranco Conte for the OLEUM Network, revised by Alessandra Bendini

Q: What is remolido oil?

A. The technological process of olive processing has undergone significant innovations during the last years mainly to increasing both the extraction yields and the chemical, sensory, and nutritional properties of virgin olive oils. In particular, the separation of oil from olive paste is the step that encountered the highest evolution and is still the object of active engineering research. Different generations of decanters have been designed and set up, there are mainly two type of decanters: two-phase and three-phases. The effects of two- or three-phases decanters on the virgin olive oil quality are well known, having the two-phases one higher contents of phenolic compounds and o-diphenols, as well as higher sensory scores and improved oxidation resistance. However, the two-phases decanter leads to wetter (up to 72%) olive pomace than the three-phases decanter. Moist pomace is scarcely appreciated by the industries of pomace oil extraction because requires prior dehydration, increasing the energy costs. To decrease the amount of moisture, the pomace derived by two-phases decanters can be submitted to a second kneading and a second centrifugation, by means of a three-phase decanter. This repeated process allows to decrease water content in the pomace and also leads to a further oil recovery. The fraction of oil recovered by second centrifugation is named as 'repaso' or 'remolido' olive oil and must be marketed as raw olive pomace oil.

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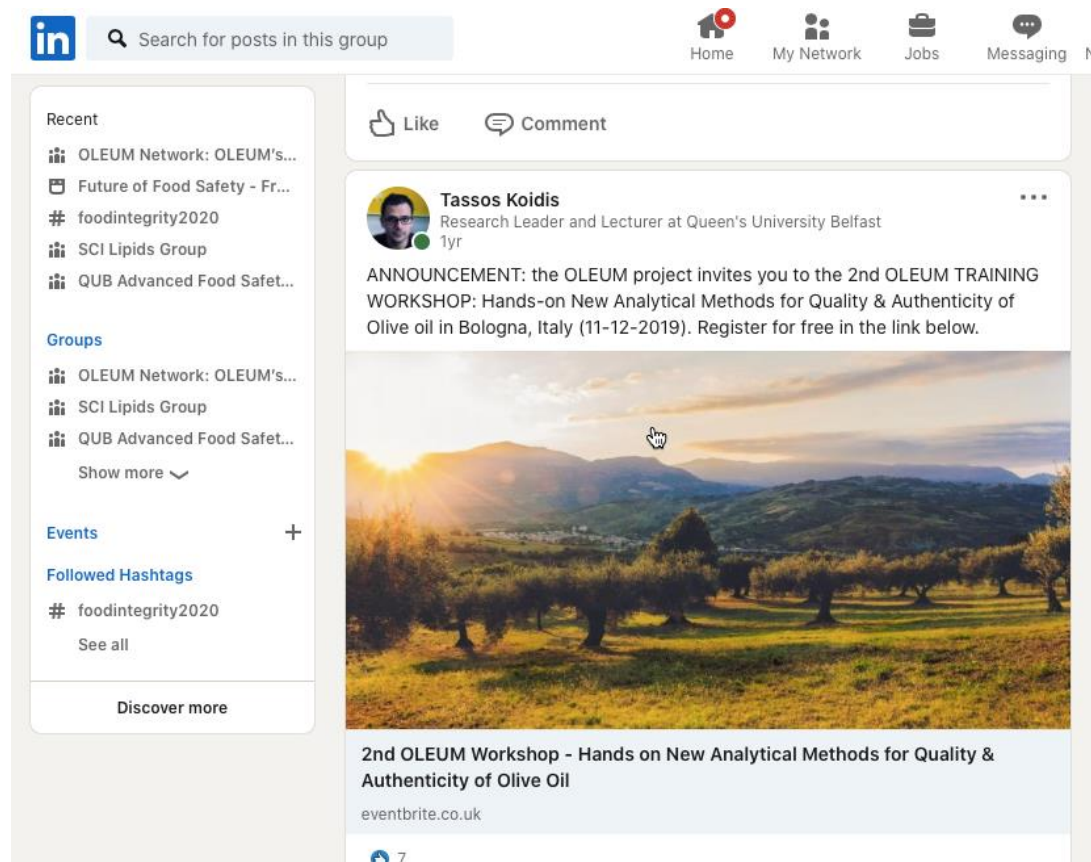
Answer supplied by Wenceslao Moreda for the OLEUM Network, revised by Lanfranco Conte

In addition, 15 “Questions of the Month” will be published in the months of April and May 2021 as a two-article series in the food magazine NewFood (www.newfoodmagazine.com) as confirmed by the Editor Bethan Grylls (bgrylls@russellpublishing.com).

The LinkedIn group was also used to **promote participation** in the inter-laboratory validation studies to validate the newly developed OLEUM methods in the last year of the project.

More specifically:

- Both method workshops were advertised, which led to increased participation in workshops as evidence in the communication with the members via the platform. – (see **Fig. 2**).
- Both inter-laboratory validation studies have been promoted in the LinkedIn group to help with participant recruitment of lab.



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Figure 2: Promotion of the 2nd method training workshop in LinkedIn.

(ii) OLEUM BASECAMP Network

The Network can be accessed here:

<https://3.basecamp.com/3845708/projects/5086048>

(Note that first time users need to register in the platform and then enter the Network if they have an invitation).

Following an extensive recruitment exercise that began at the start of the current reporting period and involved in over 200 invitations to select stakeholders of the OLEUM project, the Network now consists of **120** validated members from a variety of backgrounds and nationalities. See latest graph here.

<http://www.oleumproject.eu/news/article/who-is-the-oleum-network>

Not surprisingly, most of the OLEUM Network members are based in Italy and Spain, the top 2 producing countries in the world. Regarding the affiliation and line of work, the majority of the Network are indeed people engaged in research and development within their organisations (over 2/3 of the memberships; n=75). There is, however, some representation from public bodies (public food testing labs, n=3) and industry (private food testing labs public food testing labs, n=4; and olive oil businesses, n=10). There are also some members of the public, olive oil consumers or enthusiasts, joined the Network, something that was anticipated in the initial planning for the Network.

Due to the profile of the Network membership, it was decided not to break the Network into different subgroups according to their sector (research; private olive oil testing labs; regulatory bodies) despite the initial specification of the Network as described in the Description of Action (DoA) of the Project.

OLEUM Network activities

The activities of the Network driven by the managers (QUB, UNIBO, EFFOST) were as follows:

1. Recruitment for the inter-laboratory validation studies. The method descriptions were posted in the Files section of the Network for all users to look at (Fig. 3). Through messages (“network announcements”), participation was encouraged and specific questions about the methods were answered by the method developers when appropriate.

2. Promotion of the OLEUM Methods Workshops. Through announcements, the Network actively promoted the two OLEUM training workshops of 2019 in the platform to encourage participation.
3. Providing links to the OLEUM publications. Some of the latest OLEUM publications have been shared in the Network (session Files/News and Updates)

Communication for the validation studies:

It was envisioned at the start of the project that the OLEUM project will perform the communication of all the validation and technology transfer activities through the OLEM Network. However, after further consideration the consortium decided that this is not practical because some of the validation study participants were not members of the Network. We did not have to force participation to the Network as a compulsory element of the validation study because a few participants questioned the safety of the platform for privacy and safety of the data. Instead, standard emailing was used as the exclusive communication platform for the coordination of the two validation studies (exchange of Standard Operating Procedures, exchange of result files etc). QUB alone exchanged over 500 emails with the participants.

Regarding OLEUM Network members interaction, it was good throughout the project. Members posted questions about the workshops and recruitment (Fig. 4), and a Question was subsequently featured in the Question of the Month (LinkedIn group).

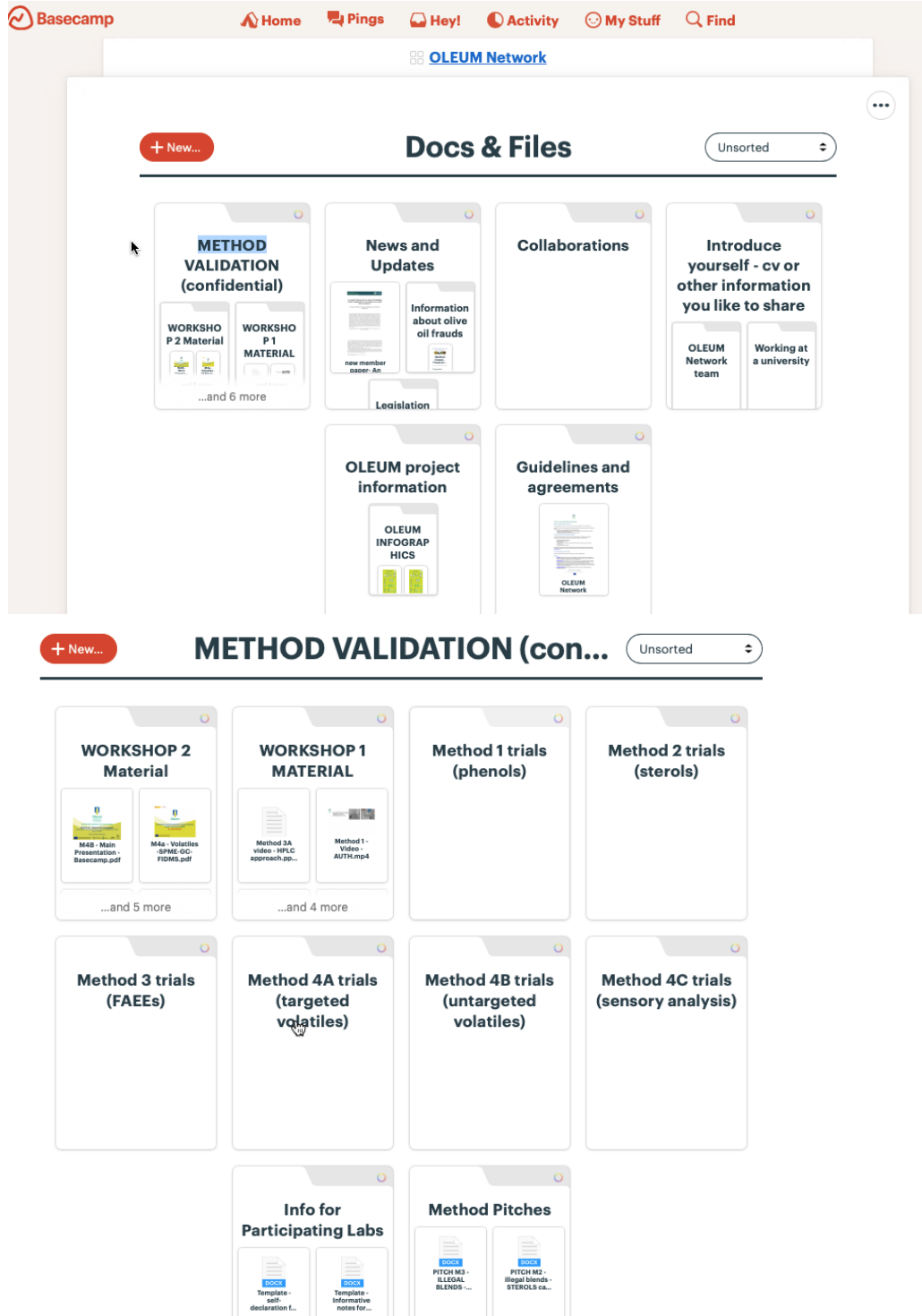


Figure 3. The Files section of OLEUM Network Basecamp Group



OLEUM: Advanced solutions for assuring authenticity and quality of olive oil on a global scale

Home Pings Hey! Activity My Stuff Find

OLEUM Network

New message

Message Board

All messages

- EV** **WORKSHOP - "Nuovi metodi analitici per la prevenzione e il controllo della qualità e dell'autenticità degli oli di oliva: proposte dal progetto europeo OLEUM"** 5
Enrico Valli • Nov 5, 2020 — 16-17 November 2020 OLEUM workshop on-line, in Italian. Free registration by e-mail, see more information in the attached files....and
- EV** **LAST CALL!!! OPPORTUNITY TO TAKE PART IN AN INTERNATIONAL METHOD VALIDATION STUDY - New Analytical Methods for Quality & Authenticity of Olive oil**
Enrico Valli • Jul 29, 2020 — The OLEUM project is providing an opportunity for laboratories to take part in international method validation study on the latest
- LinkedIn Question-of-the-Month - questions needed** 1
Announcement by Tassos Koidis • Apr 7, 2020 — Hello all, I hope you are all keeping up fit and healthy in these difficult and extraordinary times. As you may
- EV** **OPPORTUNITY TO TAKE PART IN AN INTERNATIONAL METHOD VALIDATION STUDY - New Analytical Methods for Quality & Authenticity of Olive oil** 4
Enrico Valli • Feb 25, 2020 — [Minimum requirements of Instrumentation.pdf]The OLEUM project is providing an opportunity for laboratories to take part in
- 2nd OLEUM workshop in Bologna, IT (11/12/19)**
Announcement by Tassos Koidis • Nov 1, 2019 — After the success of the 1st OLEUM workshop in Seville (Spain), the OLEUM project is announcing the 2nd
- JH** **Question: which kind of fraud do we pursue with this method?** 8
Jorge Hurtado • Oct 31, 2019 — As I know, with these methods we want to detect

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- JH** **Question: which kind of fraud do we pursue with this method?** 8
Jorge Hurtado • Oct 31, 2019 — As I know, with these methods we want to detect adulteration by seed oils. But my question is, What types of seed oils can we
- 1st OLEUM Network meeting**
Marielle Ramaekers • Oct 22, 2019 — Dear OLEUM Network members, Coming Thursday the 1st OLEUM Workshop - Hands on New Analytical Methods for Quality
- 1st OLEUM workshop in Seville (24th of October)**
Announcement by Tassos Koidis • Oct 15, 2019 — Next week the OLEUM consortium will be in Seville, Spain, where we have our first workshop titled "1st
- Participate in the OLEUM validation trials** 14
Announcement by Tassos Koidis • Sep 3, 2019 — The OLEUM project provides an opportunity to laboratories to take part in international method validation
- Identifying your needs** 8
Marielle Ramaekers • Apr 15, 2019 — Dear all, Many thanks for joining us at the OLEUM Network Basecamp. Let me first introduce myself: I am Marielle
- NEW OLEUM PUBLICATION (open access)**
Announcement by Tassos Koidis • Mar 19, 2019 — OLEUM researchers have published a new scientific paper in Trends in Food Science and Technology. The

Figure 4. Interactions in the message section of the Network

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3. Self-declaration about staff health and safety

The self-declaration template (D8.4) for participants to confirm that suitable Health and Safety procedures will be adopted for those working on OLEUM activities was sent during the pre-trial and the trial proper and the following forms were collected:

	Private laboratories	Public laboratories	total
Pre- trial and trial proper	23	2	25

4. Informative notes for sensory panellists

The “notes and templates for panellists” (D8.1) for participants taking part in the the inter-laboratory validation sensory studies were sent during the pre-trial and the trial proper and the following forms were collected:

	Private sensory panels	Public sensory panels	total
Pre- trial and trial proper	11	1	12

5. Eventual authorizations to be achieved for the sample exchange

FERA, the OLEUM partner responsible for the logistics of the validation trial in WP6, organised the sample dispatch to all the validation study participants following the “tried and tested” procedure that is followed in their commercial proficiency testing platform. All the necessary documentation including authorisations as previously shown were supplied to the shipping agent. We had some overseas (non-EU) participants (from Australia, China, USA, Japan, Turkey) and all of the international sample dispatches were successful and within the trials’ timeframe receive valid results. The sample exchange and shipping protocol resulted in keeping the samples intact and well within their recommended storage conditions which help maintain the integrity of the validation process.