Commission Regulation (EEC) No 2568/91 of 11 July 1991 on the characteristics of olive oil and olive-residue oil and on the relevant methods of analysis

---

ANNEXES

SUMMARY

ANNEX I

OLIVE OIL CHARACTERISTICS

Quality characteristics

Purity characteristics

Notes:

(a) The results of the analyses must be expressed to the...

(b) If just a single characteristic does not match the values...

(c) For lampante olive oil, both quality characteristics marked with an...

(d) If a characteristic is marked with two asterisks (**), this...

Appendix

Decision trees

ANNEX Ia

SAMPLING OF OLIVE OIL OR OLIVE-POMACE OIL DELIVERED IN IMMEDIATE PACKAGING

This method of sampling is applied to batches of olive...
'Batch' shall mean a set of sales units which are...
' Increment ' shall mean the quantity of oil contained...

1. CONTENT OF PRIMARY SAMPLE
   - 1.1. Immediate packaging not exceeding 5 litres
   - 1.2. Immediate packaging exceeding 5 litres

2. ANALYSES AND RESULTS
   - 2.1. Each primary sample must be subdivided into laboratory samples, in...
   - 2.2. Where all the results of the analyses comply with the...

3. VERIFICATION OF THE CATEGORY OF BATCH
   - 3.1. In order to verify the batch category, the competent authority...
   - 3.2. When one of the results of the analyses referred to...

ANNEX Ib

FLOW-CHART FOR VERIFYING WHETHER AN OLIVE OIL SAMPLE IS CONSISTENT WITH THE CATEGORY DECLARED

General table

Table 1 — Extra Virgin Olive Oil — Quality criteria...

Table 2 — Virgin Olive Oil — Quality criteria

Table 3 — Extra Virgin Olive Oil and Virgin Olive...

Table 4 — Lampante Olive Oil — Purity criteria

Table 5 — Refined Olive Oil — Quality criteria

Table 6 — Olive Oil (composed of refined olive oil...

Table 7 — Refined Olive Oil and olive oil composed...

Table 8 — Crude Olive-Pomace Oil — Purity criteria

Table 9 — Refined Olive-Pomace Oil — Quality criteria

Table 10 — Olive Pomace Oil — Quality criteria

Table 11 — Refined Olive-Pomace Oil and Olive-Pomace Oil —...

ANNEX II

DETERMINATION OF FREE FATTY ACIDS, COLD METHOD

ANNEX III

DETERMINATION OF PEROXIDE VALUE

ANNEX IV

DETERMINATION OF WAX CONTENT BY CAPILLARY COLUMN GAS CHROMATOGRAPHY

1. SUBJECT

2. PRINCIPLE

3. EQUIPMENT
   - 3.1. 25 ml Erlenmeyer flask.
   - 3.2. Glass column for gas chromatography, internal diameter 15,0 mm, length...
   - 3.3. Suitable gas chromatograph with a capillary column, equipped with a...
     - 3.3.1. Thermostatic chamber for the columns, equipped with a temperature programmer....
     - 3.3.2. Cold injector for direct introduction into the column.
     - 3.3.3. Flame ionisation detector and converter-amplifier.
     - 3.3.4. Recorder-integrator capable of working with the converter-amplifier (3.3.3), rate of...
     - 3.3.5. Glass or fused silica capillary column 8 to 12 m...
   - 3.4. 10 µl microsyringe for on-column injection, equipped with a hardened...
   - 3.5. Electrovibrator.
   - 3.6. Rotary evaporator.
   - 3.7. Muffle furnace.
   - 3.8. Analytical balance with guaranteed precision of ± 0,1 mg.
   - 3.9. Normal laboratory glassware.

4. REAGENTS
   - 4.1. Silica gel with a granule size of between 60 and...
   - 4.2. n-hexane, for chromatography.
   - 4.3. Ethyl ether, for chromatography.
   - 4.4. n-heptane, for chromatography.
   - 4.5. Standard solution of lauryl arachidate, at 0,1 % (m/v) in...
     - 4.5.1. Sudan 1 (1-phenyl-azo-2-naphthol).
   - 4.6. Carrier gas: hydrogen or helium, gas-chromatographic purity.
   - 4.7. Auxiliary gases:

5. PROCEDURE
   - 5.1. Preparation of the chromatographic column.
     NB:
   - 5.2. Analysis by gas chromatography
     - 5.2.1. Preparatory work
     - 5.2.2. Choice of operating conditions
   - 5.3. Performance of the analysis

ANNEX V

DETERMINATION OF THE COMPOSITION AND CONTENT OF STEROLS AND TRITERPENES DIALCOHOLS BY CAPILLARY-COLUMN GAS CHROMATOGRAPHY

Note 1: . . . . .

5.1.2. . . . .

5.1.3. . . . .

5.1.4. . . . .

5.1.5. . . . .

5.2. Separation of the sterol and triterpene dialcohols fraction (erythrodiol +...

5.2.1. . . . .

Note 3: . . . . .

5.2.2. . . . .

Note 4: . . . . .

5.2.3. . . . .

5.2.4. . . . .

5.2.5. . . . .

5.2.6. . . . .

5.3. . . . .

5.3.1. . . . .

Note 6: . . . . .

5.3.2. . . . .

Note 7: . . . . .

5.4. . . . .

5.4.1. . . . .

5.4.1.1. Fit the column (point 3.11) in the gas chromatograph, by...

5.4.1.2. If the column is being used for the first time,...

Note 8: . . . . .

5.4.2. . . . .

5.4.2.1. The operating conditions are as follows:

5.4.3. Analytical procedure

5.4.3.1. By using the 10 µl microsyringe, take 1 µl of...

5.4.3.2. . . . .

5.4.4. Peak identification

5.4.5. . . . .

5.4.5.1. . . . .

5.4.5.2. Calculate the concentration of each individual sterol, in mg/kg of...

6. EXPRESSION OF THE RESULTS

6.1. Report individual sterol concentrations as mg/kg of fatty material and...

6.2. Calculate the percentage of each individual sterol from the ratio...

6.3. . . . .

6.4. Calculate the percentage of erythrodiol and uvaol:

Appendix

Determination of the linear speed of the gas

ANNEX VI

DETERMINATION OF ERYTHRODIOL AND UVAOL

INTRODUCTION

ANNEX VII

DETERMINATION OF THE PERCENTAGE OF 2-GLYCERYL MONOPALMITATE

3.19. 10 µl microsyringe fitted with a hardened needle, at least...

4. REAGENTS
- 4.1. Silica gel with a grain size of between 0,063 and...
- 4.2. n-hexane (chromatography grade). Hexane may be replaced by iso-octane (2,2,4-...
- 4.3. Isopropanol
- 4.4. Isopropanol, 1/1 (v/v) aqueous solution
- 4.5. Pancreatic lipase. It must have an activity of between 2,0...
- 4.6. Buffer solution of trishydroxymethylaminomethane: 1 M aqueous solution adjusted to...
- 4.7. Enzyme-quality sodium cholate, 0,1 % aqueous solution (this solution must...
- 4.8. Calcium chloride, 22 % aqueous solution
- 4.9. Diethyl ether for chromatography
- 4.10. Developer solvent: mixture of n-hexane/diethyl ether (87:13 v:v)
- 4.11. Sodium hydroxide, 12 % by weight solution
- 4.12. Phenolphthalein, 1 % solution in ethanol
- 4.13. Carrier gas: hydrogen or helium, for gas chromatography
- 4.14. Auxiliary gases: hydrogen, 99 % minimum purity, free from moisture...
- 4.15. Silanisation reagent: mixture of pyridine/hexamethyldisilazane, trimethylchlorosilane 9/3/1 (v/v/v). (Ready-to-use solutions...
- 4.16. Reference samples: pure monoglycerides or monoglyceride mixtures with a known...

5. METHOD
- 5.1. Sample preparation
  - 5.1.1. Oils with a free acidity of less than 3 %...
    - 5.1.1.1. Pour 50 g of oil and 200 ml n-hexane into...
  - 5.1.2. Put 1,0 g of the oil prepared as above into...
  - 5.1.3. Preparation of the chromatography column
  - 5.1.4. Column chromatography
- 5.2. Hydrolysis by pancreatic lipase
  - 5.2.1. Weigh into the centrifuge tube 0.1 g of the oil...
  - 5.2.2. Add 20 mg of lipase, shake carefully (avoid wetting the...
  - 5.2.3. Add 1 ml of diethyl ether, stopper and shake vigorously,...
- 5.3. Preparation of the silanised derivatives and gas chromatography
  - 5.3.1. With a microsyringe insert 100 µl of solution (5.2.3) into...
  - 5.3.2. Remove the solvent under a slight nitrogen current, add 200...
  - 5.3.3. After 20 minutes, add 1 to 5 ml of n-hexane...
- 5.4. Gas chromatography
  - 5.4.1. Identification of the peaks
  - 5.4.2. Quantitative evaluation

6. EXPRESSION OF RESULTS

7. ANALYSIS REPORT

Figure 2

(A) unesterified olive oil, after lipase; after silanisation; under these conditions...

(B) unesterified oil after lipase; after silanisation; under these conditions (8-12...

8. NOTES

ANNEX VIII

DETERMINATION OF TRILINOLEIN CONTENT

ANNEX IX

SPECTROPHOTOMETRIC INVESTIGATION IN THE ULTRAVIOLET

2. PRINCIPLE OF THE METHOD

3. EQUIPMENT
   - 3.1. A spectrophotometer suitable for measurements at ultraviolet wavelengths (220 nm...
     - 3.1.1. Wavelength scale: This may be checked using a reference material...
     - 3.1.2. Absorbance scale: This may be checked using commercially available sealed...
   - 3.2. Rectangular quartz cuvettes, with covers, suitable for measurements at the...
   - 3.3. One- mark volumetric flasks, capacity 25 ml, class A.
   - 3.4. Analytical balance, capable of being read to the nearest 0,0001...

4. REAGENTS

5. PROCEDURE
   - 5.1. The sample must be perfectly homogeneous and without suspended impurities....
   - 5.2. Weigh accurately approximately 0,25 g (to the nearest 1 mg)...
   - 5.3. If necessary, correct the baseline (220-290 nm) with solvent in...
   - 5.4. After measuring the absorbance at 268 or 270 nm, measure...

6. EXPRESSION OF THE RESULTS
   - 6.1. Record the specific extinctions (extinction coefficients) at the various wavelengths...
   - 6.2. Variation of the specific extinction (ΔK)

ANNEX X

DETERMINATION OF FATTY ACID METHYL ESTERS BY GAS CHROMATOGRAPHY

1. SCOPE

2. PRINCIPLE

PART A

PREPARATION OF THE FATTY ACID METHYL ESTERS FROM OLIVE OIL...

1. SCOPE

2. FIELD OF APPLICATION

3. METHODOLOGY
   - 3.1. Trans-esterification with methanolic solution of potassium hydroxide at room temperature...
     - 3.1.1. Principle
     - 3.1.2. Reagents
       - 3.1.2.1. Methanol containing not more than 0,5 % (m/m) water.
       - 3.1.2.2. Hexane, chromatographic quality.
       - 3.1.2.3. Heptane, chromatographic quality.
       - 3.1.2.4. Diethyl ether, stabilised for analysis.
       - 3.1.2.5. Acetone, chromatographic quality.

PART B

ANALYSIS OF FATTY ACID METHYL ESTERS BY GAS CHROMATOGRAPHY

ANNEX XI

DETERMINATION OF VOLATILE HALOGENATED SOLVENTS CONTENT OF OLIVE OIL

4.4. Expression of results: in ppm (mg/kg). The detection limit for...

ANNEX XII

THE INTERNATIONAL OLIVE COUNCIL'S METHOD FOR THE ORGANOLEPTIC ASSESSMENT OF VIRGIN OLIVE OIL

1. PURPOSE AND SCOPE

2. GENERAL BASIC VOCABULARY FOR SENSORY ANALYSIS

3. SPECIFIC VOCABULARY
   - 3.1. Negative attributes
     - 3.1.1. Other negative attributes
   - 3.2. Positive attributes
   - 3.3. Optional terminology for labelling purposes

4. GLASS FOR OIL TASTING

5. TEST ROOM

6. ACCESSORIES

7. PANEL LEADER AND TASTERS
   - 7.1. Panel leader
     - 7.1.1. Deputy panel leader
   - 7.2. Tasters

8. TEST CONDITIONS
   - 8.1. Presentation of the sample
   - 8.2. Test and sample temperature
   - 8.3. Test times
   - 8.4. Tasters: general rules of conduct

9. PROCEDURE FOR THE ORGANOLEPTIC ASSESSMENT AND CLASSIFICATION OF VIRGIN OLIVE...
   - 9.1. Tasting technique
     - 9.1.1. The tasters shall pick up the glass, keeping it covered...
     - 9.1.2. When organoleptically assessing a virgin olive oil, it is recommended...
   - 9.2. Use of the profile sheet by tasters
   - 9.3. Use of the data by the panel leaders
   - 9.4. Classification of the oil
     - Note 1: When the median of the bitter and/or pungent attribute is...
   - 9.5 Criteria for the acceptance and rejection of duplicates

Appendix

Method for calculating the median and the confidence intervals
- Median
- Robust standard deviation
- Robust coefficient of variation (%)

Confidence intervals of the median at 95%

References

(1) Wilkinson, L. 1990. Systat: The system for statistics. Evanston, IL.SYSTAT...
(2) Cicchitelli, G. 1984. Probabilità e Statistica. Maggioli Editore, Rimini.
(3) Massart, D.L.; Vandeginste, B.G.M.; Deming, Y.; Michotte, L. 1988. Chemometrics....
(4) Kendall, M.G.; Stuart, A. 1967. The advanced theory of statistics....
(5) McGill, R.; Tukey, J.W.; Larsen, W.A. 1978. Variation of Box...
(6) IOC/T.28/Doc. No 1 September 2007, Guidelines for the accreditation of...
(7) IOC/T.20/Doc. No 14.
(8) IOC/T.20/Doc. No 15.
(9) ISO/IEC 17025:05.

ANNEX XIII

NEUTRALIZATION AND DECOLORIZATION OF OLIVE OIL IN THE LABORATORY

1. NEUTRALIZATION AND DECOLORIZATION OF OLIVE OIL IN THE LABORATORY
   - 1.1. Neutralization of the oil
     - 1.1.1. Apparatus
     - 1.1.2. Reagents
     - 1.1.3. Procedure
       - (a) Oils with a free fatty acid content, expressed as oleic...
       - (b) Oils with a free fatty acid content expressed as oleic...
   - 1.2. Decolorization of neutralized oil
     - 1.2.1. Apparatus
     - 1.2.2. Procedure

ANNEX XIV

ADDITIONAL NOTES 2, 3 AND 4 TO CHAPTER 15 OF THE COMBINED NOMENCLATURE

2. A. . . . .
   - A. . . . .
   - B. . . . .
     - I. . . . .
     - II. . . . .
   - C. . . . .
   - D. . . . .
   - E. . . . .

3. . . . .

4. . . . .

ANNEX XV

ANNEX XVI

DETERMINATION OF IODINE VALUE

8. EXPRESSION OF RESULTS

ANNEX XVII

METHOD FOR THE DETERMINATION OF STIGMASTADIENES IN VEGETABLE OILS

1. PURPOSE

2. SCOPE

3. PRINCIPLE

4. APPARATUS
   - 4.1. 250 ml flasks suitable for use with a reflux condenser....
   - 4.2. Separating funnels of 500 ml capacity.
   - 4.3. 100 ml round-bottom flasks.
   - 4.4. Rotary evaporator.
   - 4.5. Glass chromatography column (1,5 to 2,0 cm internal diameter by...
   - 4.6. Gas chromatograph with flame ionization detector, split or cold on-column...
   - 4.7. Fused silica capillary column for gas chromatography (0,25 or 0,32...
     Note 1:
   - 4.8. Integrator-recorder with possibility of valley-valley integration mode.
   - 4.9. 5 to 10 ml microsyringe for gas chromatography with cemented...
   - 4.10. Electrical heating mantle or hot place.

5. REAGENTS
   - 5.1. Hexane or mixture of alkanes of b.p. interval 65 to 70 °C,...
   - 5.2. 96 v/v ethanol.
   - 5.3. Anhydrous sodium sulphate.
   - 5.4. Alcoholic potassium hydroxide solution at 10 %. Add 10 ml...
     Note 3:
   - 5.5. Silica gel 60 for column chromatography, 70 to 230 mesh,...
     Note 4:
   - 5.6. Stock solution (200 ppm) of cholesta-3,5-diene (Sigma, 99 % purity)...
   - 5.7. Standard solution of cholesta-3,5-diene hexane at concentration of 20 ppm,...
     Note 5:
   - 5.8. Solution of n-nonacosane in hexane at concentration of approximately 100...
   - 5.9. Carrier gas for chromatography: helium or hydrogen of 99,9990 %...
   - 5.10. Auxiliary gases for flame ionization detector: hydrogen of 99,9990 %...

6. PROCEDURE
   - 6.1. Preparation of unsaponifiable matter
     - 6.1.1. Weigh 20 ± 0,1 g of oil into a 250-ml...
       Note 6:
     - 6.1.2. Transfer the aqueous phase beneath to a second separating funnel...
     - 6.1.3. Pass the hexane solution through anhydrous sodium sulphate (50 g),...
   - 6.2. Separation of steroidal hydrocarbon fraction
     - 6.2.1. Take the residue to the fractioning column with the aid...
       Note 7:
     - 6.2.2. Evaporate the second fraction in a rotary evaporator at 30...
       Note 8:

ANNEX XVIII

DETERMINATION OF THE DIFFERENCE BETWEEN ACTUAL AND THEORETICAL CONTENT OF TRIACYLGLYCEROLS WITH ECN 42

1. SCOPE

2. FIELD OF APPLICATION

3. PRINCIPLE

4. METHOD

4.1. Apparatus

4.1.1. Round-bottomed flasks, 250 and 500 ml.
4.1.2. Beakers 100 ml.
4.1.3. Glass chromatographic column, 21 mm internal diameter, 450 mm length,...
4.1.4. Separating funnels, 250 ml, with normalised cone (male) at the...
4.1.5. Glass rod, 600 mm length.
4.1.6. Glass funnel, 80 mm diameter.
4.1.7. Volumetric flasks, 50 ml.
4.1.8. Volumetric flasks, 20 ml.
4.1.9. Rotary evaporator.
4.1.10. High performance liquid chromatograph, allowing thermostatic control of column temperature....
4.1.11. Injection units for 10 µl delivery.
4.1.12. Detector: differential refractometer. The full scale sensitivity should be at...
4.1.13. Column: stainless steel tube 250 mm length x 4,5 mm...
4.1.14. Data processing software.
4.1.15. Vials, of about 2 ml volumes, with Teflon-layered septa and...

4.2. Reagents

4.2.1. Petroleum ether 40-60 °C chromatographic grade or hexane. Hexane may be...
4.2.2. Ethyl ether, peroxide-free, freshly distilled.
4.2.3. Elution solvent for purifying the oil by column chromatography mixture...
4.2.4. Silica gel, 70-230 mesh, type Merck 7734, with water content...
4.2.5. Glass wool.
4.2.6. Acetone for HPLC.
4.2.7. Acetonitrile or propionitrile for HPLC.

(b)
(b)

ANNEX XIX

DETERMINATION OF THE STEROL COMPOSITION AND CONTENT AND ALCOHOLIC COMPOUNDS BY...

1. SCOPE
2. PRINCIPLE

PART 1

PREPARATION OF THE UNSAPONIFIABLE MATTER

1. SCOPE
2. PRINCIPLE
3. APPARATUS
4. REAGENTS
5. PROCEDURE
   Note 1: Animal or vegetable oils and fats containing appreciable quantities of...
   Note 2: Any emulsion can be destroyed by adding small quantities of...

PART 2

SEPARATION OF THE ALCOHOLIC COMPOUNDS FRACTIONS

1. SCOPE
2. PRINCIPLE
3. APPARATUS
4. REAGENTS
5. REFERENCE METHOD: SEPARATION OF THE ALCOHOLIC COMPOUNDS BY BASIC THIN-LAYER...
   Note 3: The developing mixture should be replaced for every test, in...
   Note 4: Higher temperature could worsen the separation.
6. SEPARATION OF THE ALCOHOLIC FRACTION BY HPLC
   Note 5: Carefully control the pressure of the HPLC pump, the ethyl...

PART 3

GAS CHROMATOGRAPHIC ANALYSIS OF THE ALCOHOLIC COMPOUNDS FRACTIONS

Appendix

ANNEX XX

Method for the determination of the content of waxes, fatty acid methyl esters and fatty acid ethyl esters by capillary gas chromatography

3.2. Glass column for liquid chromatography, internal diameter 15 mm, length...
3.3. Gas chromatograph suitable for use with a capillary column, equipped...
3.3.1. Thermostat-controlled oven with temperature programming .
3.3.2. Cold injector for direct on-column injection
3.3.3. Flame ionisation detector and converter-amplifier .
3.3.4. Recorder-integrator (Note 1) for use with the converter-amplifier (point 3.3.3),...
Note 1: Computerised systems may also be used where the gas chromatography...
3.3.5. Capillary column, fused silica (for analysis of the waxes and...
Note 2: Suitable commercial liquid phases are available for this purpose such...
3.4. Microsyringe , 10 µl, with hardened needle, for direct on-column...
3.5. Electric shaker .
3.6. Rotary evaporator .
3.7. Muffle oven .
3.8. Analytical balance for weighing to an accuracy of ± 0,1...
3.9. Usual laboratory glassware.

4. REAGENTS
4.1. Silica gel , 60-200 µm mesh. Place the silica gel...
4.2. n-hexane, chromatography grade or residue grade. Hexane may be replaced...
4.3. Ethyl ether, chromatography grade
4.4. n-heptane , chromatography grade, or iso-octane
4.5. Standard solution of lauryl arachidate (Note 3), at...
Note 3: Palmityl palmitate, myristyl stearate or arachidyl laureate may also be...
4.6. Standard solution of methyl heptadecanoate, at 0,02 % (m/V) in...
4.7. Sudan 1 (1-phenylazo-2-naphthol) .
4.8. Carrier gas: hydrogen or helium, pure, gas chromatography grade ....
WARNING
4.9. Auxiliary gases :
WARNING

5. PROCEDURE
5.1. Preparation of the chromatography column
Note 4: The n-hexane/ethyl ether (99:1) mixture should be freshly prepared every...
Note 5: 100 µl of Sudan I dye at 1 % in...
5.2. Gas chromatography analysis
5.2.1. Preliminary procedure
5.2.2. Choice of operating conditions for waxes and methyl and ethyl...
Note 6: Due to the high final temperature, positive drift is allowed...
5.3. Performance of the analysis
5.4. Peak identification
5.5. Quantitative analysis of the waxes
5.5.1. Quantitative analysis of the methyl and ethyl esters

6. EXPRESSION OF RESULTS
Note 7: The components for quantification refer to the peaks with even...

Appendix A

Determination of linear gas speed

ANNEX XXa

METHOD FOR THE DETECTION OF EXTRANEOUS OILS IN OLIVE OILS

1. SCOPE

2. PRINCIPLE

3. MATERIAL AND REAGENTS
   - 3.1. Oil purification
     - 3.1.1. . . . .
     - 3.1.2. . . . .
     - 3.1.3. . . . .
     - 3.1.4. . . . .
     - 3.1.5. . . . .
     - 3.1.6. . . . .
     - 3.1.7. . . . .
   - 3.2. HPLC analysis of triacylglycerols
     - 3.2.1. . . . .
     - 3.2.2. . . . .
     - 3.2.3. . . . .
   - 3.3. Preparation of fatty acid methyl esters
     - 3.3.1. . . . .
     - 3.3.2. . . . .
     - 3.3.3. . . . .
     - 3.3.4. . . . .
   - 3.4. GC analysis of FAMEs
     - 3.4.1 . . . .
     - 3.4.2 . . . .
     - 3.4.3 . . . .
     - 3.4.4 . . . .
     - 3.4.5. . . . .

4. APPARATUS
   - 4.1. . . . .
   - 4.2. . . . .
   - 4.3. HPLC equipment composed of:
   - 4.4 Capillary gas chromatography equipment described in Annex X A, provided...
   - 4.5. . . . .

5. ANALYTICAL PROCEDURE
   - 5.1. Oil purification
   - 5.2. HPLC analysis of triacylglycerols
   - 5.3. Preparation of fatty acid methyl esters
   - 5.4. GC analysis of fatty acid methyl esters

6. INTEGRATION OF CHROMATOGRAPHIC PEAKS
   - 6.1. HPLC chromatogram

6.2. GC chromatogram

7. DETECTION OF EXTRANEOUS OILS IN OLIVE OILS

ANNEX XXI

(**1**) OJ No 172, 30.9.1966, p. 3025/66.

(**2**) OJ No L 353, 17.12.1990, p. 23.

(**3**) OJ No L 128, 24.5.1977, p. 6.

(**4**) OJ No L 166, 1.7.1988, p. 10.

Changes to legislation:
There are outstanding changes not yet made to Commission Regulation (EEC) No 2568/91. Any changes that have already been made to the legislation appear in the content and are referenced with annotations.
View outstanding changes

Changes and effects yet to be applied to :

- Art. 1(1)-(7) words substituted by S.I. 2019/1422 reg. 6(2)(a)
- Art. 2(2) words omitted by S.I. 2019/1422 reg. 6(3)(a)(i)(aa)
- Art. 2(2) words substituted by S.I. 2019/1422 reg. 6(3)(a)(i)(bb)
- Art. 2(2) words substituted by S.I. 2019/1422 reg. 6(3)(a)(ii)
- Art. 2(2) words substituted by S.I. 2019/1422 reg. 6(3)(a)(iii)
- Art. 2(2) words substituted in earlier amending provision S.I. 2019/1422, reg. 6(3)(a)(i)(bb) by S.I. 2020/1453 reg. 14(16)(b)
- Art. 2(3) words substituted by S.I. 2019/1422 reg. 6(3)(b)(i)
- Art. 2(3) words substituted by S.I. 2019/1422 reg. 6(3)(b)(ii)
- Art. 2a(1) words substituted by S.I. 2019/1422 reg. 6(4)(a) (This amendment not applied to legislation.gov.uk. Reg. 6(4)(a) substituted immediately before IP completion day by S.I. 2020/1453, regs. 1(2)(b), 14(16)(c)(i))
- Art. 2a(1) words substituted by S.I. 2019/1422, reg. 6(4)(a) (as substituted) by S.I. 2020/1453 reg. 14(16)(c)(i)
- Art. 2a(2) words substituted by S.I. 2019/1422 reg. 6(4)(b)
- Art. 2a(4) words substituted by S.I. 2019/1422 reg. 6(4)(d)(i)
- Art. 2a(4) words substituted by S.I. 2019/1422 reg. 6(4)(d)(ii)
- Art. 2a(4) words substituted in earlier amending provision S.I. 2019/1422, reg. 6(4)(d)(ii) by S.I. 2020/1453 reg. 14(16)(c)(iii)
- Art. 2a(5) words substituted by S.I. 2019/1422 reg. 6(4)(e)
- Art. 4 substituted by S.I. 2019/1422 reg. 6(6)
- Art. 4 words substituted in earlier amending provision S.I. 2019/1422, reg. 6(6) by S.I. 2020/1453 reg. 14(16)(d)(i)
- Art. 4 words substituted in earlier amending provision S.I. 2019/1422, reg. 6(6) by S.I. 2020/1453 reg. 14(16)(d)(ii)
- Art. 7 words substituted by S.I. 2019/1422 reg. 6(7)
- Art. 7a words omitted by S.I. 2019/1422 reg. 6(8)
- Art. 8 omitted by S.I. 2019/1422 reg. 6(9)
- Art. 10 omitted by S.I. 2019/1422 reg. 6(9)

Changes and effects yet to be applied to the whole legislation item and associated provisions

- Signature words omitted by S.I. 2019/1422 reg. 6(10)
- Art. 1(8) inserted by S.I. 2019/1422 reg. 6(2)(b)
- Art. 1(8)(a)(ii)(bb) omitted in earlier amending provision S.I. 2019/1422, reg. 6(2)(b) by S.I. 2020/1453 reg. 14(16)(a)(i)
- Art. 1(8)(b) words substituted in earlier amending provision S.I. 2019/1422, reg. 6(2)(b) by S.I. 2020/1453 reg. 14(16)(a)(ii)
- Art. 1(8)(c)(ii) omitted in earlier amending provision S.I. 2019/1422, reg. 6(2)(b) by S.I. 2020/1453 reg. 14(16)(a)(iii)
- Annex 1a para. 1.1 words substituted by S.I. 2019/1422 reg. 6(11)(a)
- Annex 1a para. 1.2 words substituted by S.I. 2019/1422 reg. 6(11)(b)
- Art. 2a(3)(e) words substituted by S.I. 2019/1422 reg. 6(4)(c) (This amendment not applied to legislation.gov.uk. Reg. 6(4)(c) substituted immediately before IP completion day by S.I. 2020/1453, regs. 1(2)(b), 14(16)(c)(ii))
- Art. 2a(3)(e) words substituted by S.I. 2019/1422, reg. 6(4)(c) (as substituted) by S.I. 2020/1453 reg. 14(16)(c)(ii)
- Art. 3 words substituted by S.I. 2019/1422 reg. 6(5)(a)

– Art. 3 words substituted by S.I. 2019/1422 reg. 6(5)(b)