

**Question for written answer E-001663/2024
to the Commission**
Rule 144
Céline Imart (PPE)

Subject: Local harm caused by olive oil regulations

Moulin à huile Paradis, a company based in the French department of Gard, uses artisanal, ancestral techniques to produce ‘traditional’, 100% French olive oil enjoyed by many Michelin-starred chefs. Their oil has also received several awards at the Paris International Agriculture Show’s Concours Général Agricole.

However, this year, following sensory organoleptic tests and in accordance with EU legislation, fraud monitoring services have penalised this oil by categorising it as ‘lampante oil’, making it unsuitable for sale. This decision comes at the same time that chemical tests on the same oil show that the product does conform to European standards.

The sensory tests that found the oil to be unsuitable for sale were carried out by ‘experts’ who tasted the product as part of the tests. The results therefore depended on the experts’ tastes.

It would seem, therefore, that EU regulations are not adapted to local and artisanal productions that eschew industrial techniques. Deciding whether oils can be sold solely on the basis of sensory tests when chemical tests on the same oil are positive will only lead to the disappearance of unique local characteristics.

Is the Commission aware that these regulations discriminate in a way that harms artisanal companies? What measures will the Commission take to preserve the characteristics of ‘traditional’ oils?

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