COMMISSION REGULATION (EC) No 282/98

of 3 February 1998

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

THE COMMISSION OF THE EUROPEAN COMMUNITIES,

Having regard to the Treaty establishing the European Community,

Having regard to Council Regulation No 136/66/EEC of 22 September 1966 on the establishment of a common organisation of the market in oils and fats [1], as last amended by Regulation (EC) No 1581/96 [2], and in particular Article 35a thereof,

Whereas Commission Regulation (EEC) No 2568/91 [3], as last amended by Regulation (EC) No 2472/97 [4], defines the characteristics of olive oil and olive-residue oil and the relevant methods of analysis;

Whereas subsequent verification has revealed the need to correct the text of Regulation (EC) No 2472/97; whereas, as a result, the text of Regulation (EEC) No 2568/91 should be adapted;

Whereas Regulation (EC) No 2472/97 enters into force on the 60th day following its publication in the *Official Journal of the European Communities*, that is on 10 February 1998; whereas this Regulation should also enter into force on that date;

Whereas the measures provided for in this Regulation are in accordance with the opinion of the Management Committee for Oils and Fats,

HAS ADOPTED THIS REGULATION:

Article 1

Figures 1, 2, 3 and 4 annexed to this Regulation are hereby added to Annex XVIII to Regulation (EEC) No 2568/91.

Article 2

This Regulation shall enter into force on 10 February 1998.

This Regulation shall be binding in its entirety and directly applicable in all Member States.

Done at Brussels, 3 February 1998.

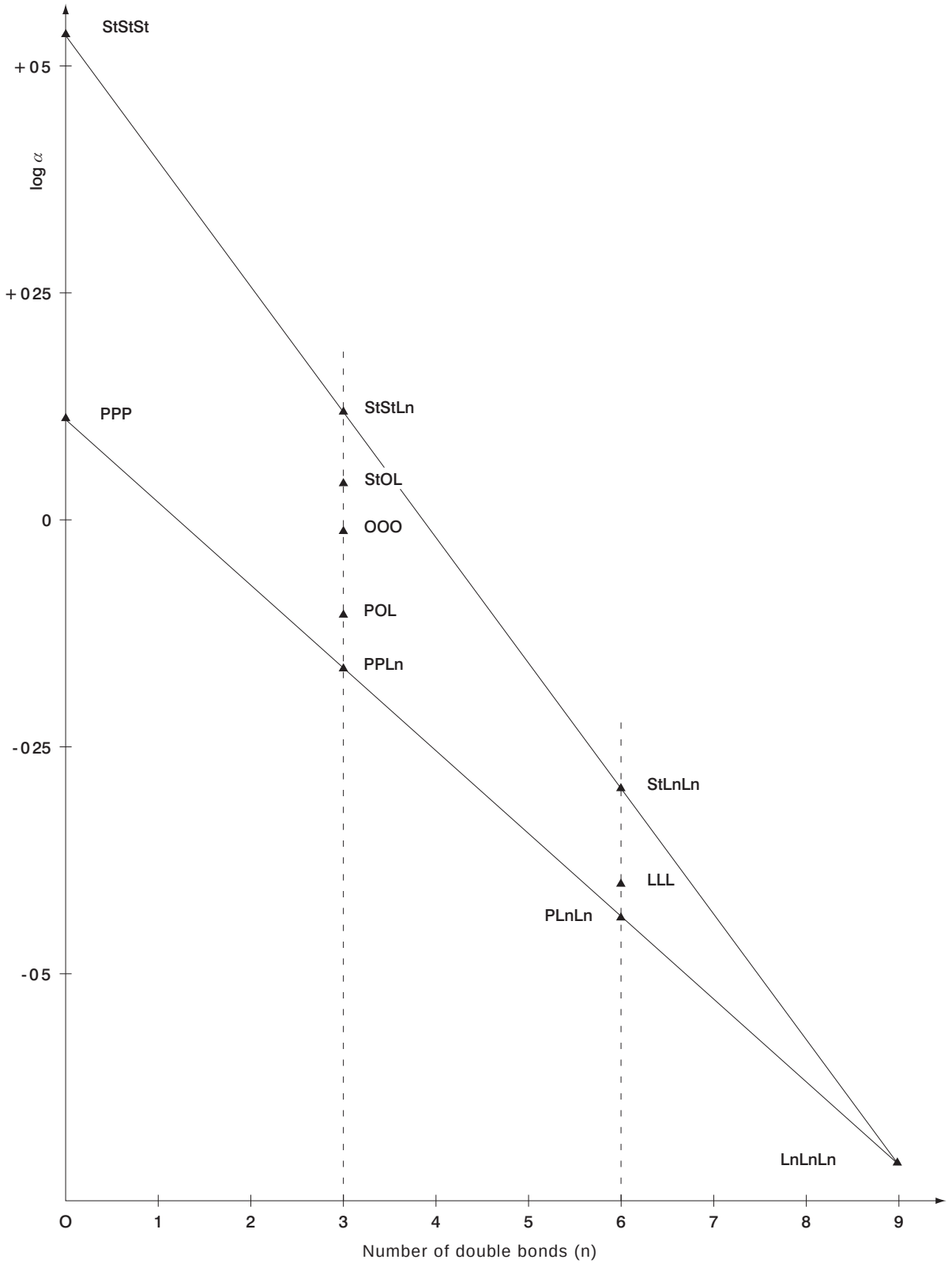
For the Commission
Franz FISCHLER
Member of the Commission

---

[1] OJ 172, 30. 9. 1966, p. 3025/66.
[2] OJ L 206, 16. 8. 1996, p. 11.
[3] OJ L 248, 5. 9. 1991, p. 1.
[4] OJ L 341, 12. 12. 1997, p. 25.

ANNEX

Figure 1: *Graph of log α against f (number of double bonds)*



Note: La = lauric acid; My = myristic acid; P = palmitic acid; St = stearic acid; O = oleic acid; L = linoleic acid; Ln = linolenic acid.

Figure 2: *Soyabean oil*

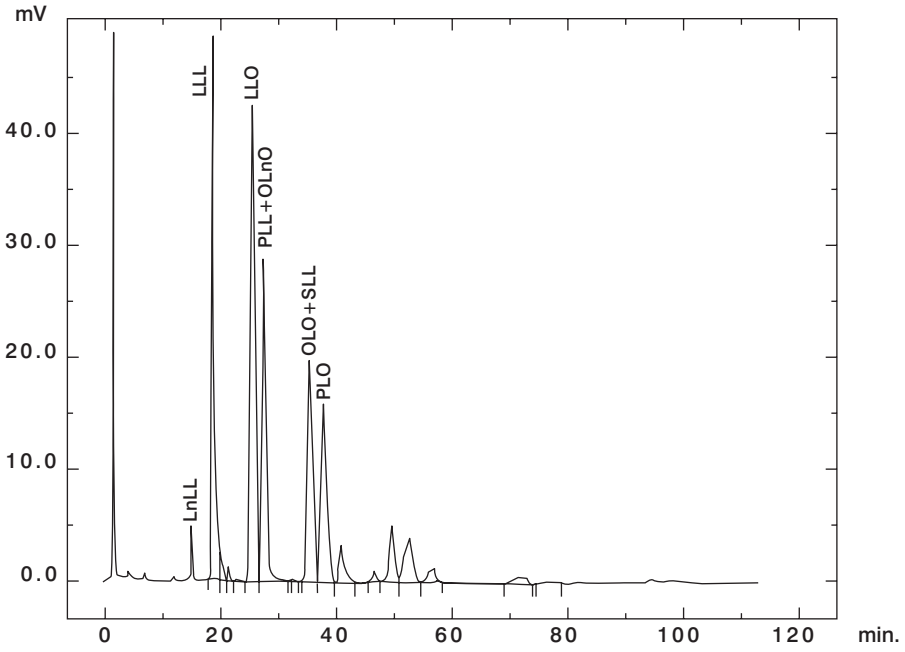


Figure 3: *Soyabean oil / olive oil 30/70*

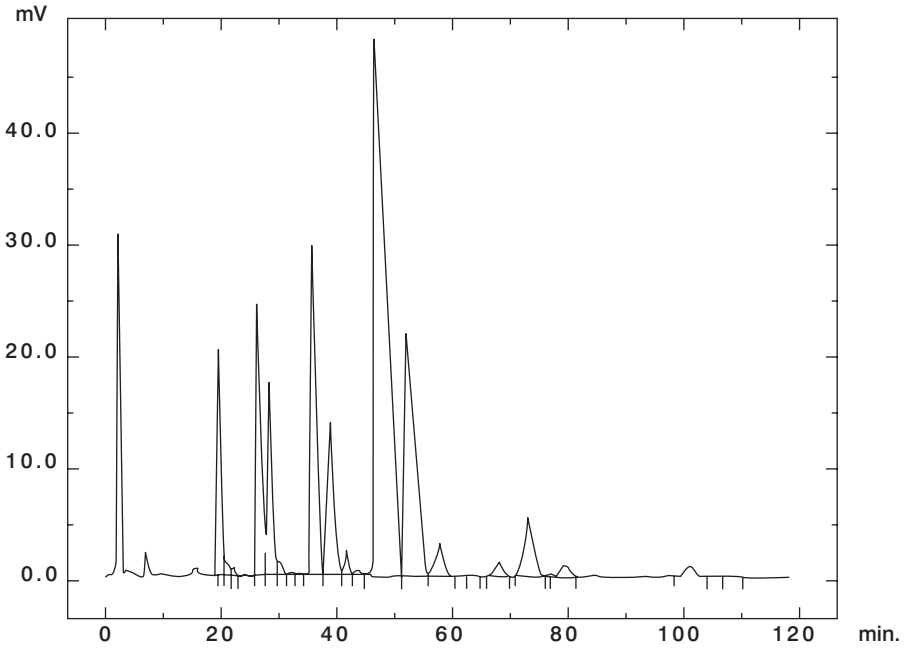


Figure 4: *Olive oil*