

15.10

15.10 - Other oils and their fractions, obtained solely from olives, whether or not refined, but not chemically modified, including blends of these oils or fractions with oils or fractions of heading 15.09.

This heading covers oils obtained from olives, **other than** the oils of **heading 15.09**.

The oils of this heading may be crude or refined or otherwise treated, provided that no modification of the glyceridic structure has taken place.

The heading includes olive-residue oil, which is obtained by means of solvent-extraction from the residues left after the olives have been pressed to produce olive oil of heading 15.09.

Crude olive-residue oil may be rendered edible by refining methods which do not lead to alterations in the initial glyceridic structure.

The resulting oil is clear, limpid and of a yellow to yellow-brown colour, contains no sediment and has no off-flavour odour or taste.

The heading also covers fractions and blends of oils or fractions of this heading with oils or fractions of heading 15.09. The most common blend consists of a mixture of refined olive-residue oil and virgin olive oil.

*
* *

The absence of re-esterified oils may be confirmed by determination of the sum of the palmitic and stearic acid contents at the 2-position in the triglycerides, which must be lower than 2.2 % (see the Explanatory Note to heading 15.09).

The oils of this heading may be distinguished from those of heading 15.09 by a positive Bellier reaction. In some cases, the presence of olive-residue oil can be established only by investigating the triterpenic diols in the unsaponifiable fraction.

This heading **does not cover** re-esterified oil obtained from olive oil (**heading 15.16**).