

**Question for written answer E-014872/2015
to the Commission**
Rule 130
Salvatore Domenico Pogliese (PPE)

Subject: Sale of counterfeit olive oil in Europe

The Italian public prosecutor of Turin has opened an investigation into allegations of commercial fraud relating to the sale of counterfeit olive oil. Prosecutors have accused some major producers of selling bottles of extra-virgin olive oil that did not actually contain extra-virgin oil. To be defined extra-virgin, oil must be obtained solely by the mechanical pressing of the olives and must have an acidity of less than or equal to 0.8%. If, however, the acidity level is between 0.8% and 2%, it is called virgin olive oil. In addition to the financial aspects, there are also aspects relating to food safety. In Europe, the practice of mixing extra-virgin olive oil with other types of olive oil of inferior quality is becoming increasingly common. That said, can the Commission say whether:

1. it intends to propose a review of food safety legislation, in order to impose a requirement to include on labels the place of cultivation and processing of the food product in question;
2. it will promote specific legislation concerning the practice of mixing olive oil in order to ensure the highest quality standards and to combat counterfeiting?