The U.S. Food and Drug Administration (FDA) tested the authenticity of olive oil, and the peer-reviewed findings were published in the *Journal of the American Oil Chemists' Society*.¹



Extra virgin olive oil samples taken off the shelves of Washington, D.C.-area retail outlets

NO confirmed adulteration in any of the samples

Conclusion: Occurrence rate of adulteration for the market samples analyzed was "low"

The FDA's findings mirror the results of the NAOOA's robust monitoring efforts:

- Sampled an average of 200 olive oils annually for 20 years
- Samples come directly from retail shelves
- Tested in independent labs certified by the International Olive Council

The cumulative results of the NAOOA's testing support the finding that 98% of olive oil sold in U.S. retail outlets is authentic.

¹ Srigley, C.T., Oles, C.J., Kia, A.R.F. et al. J Am Oil Chem Soc (2016) 93: 171. https://doi.org/10.1007/s11746-015-2759-4