Olive oil is the oil obtained solely from the fruit of the olive (Olea europaea L.), its use is greatly appreciated since antiquity, though not exactly known its origin. The oil can be classified both by its technological process and by the acidity, which should be informed in their labeling, and other information required in accordance with Resolution Nº 482/1999 and RDC259/2002 of ANVISA. The objective was to conduct an evaluation of the labeling information of different types of olive oils, listing the main points mentioned in the type, origin, forms of conservation before and after opening, among other legislation. Information on total fat both samples of olive oil as the extra virgin olive oil is mostly 22% Daily Value (DV) for a portion of 13 ml, with percentages of 75% and 81% respectively. As the origin, Portugal is the country that exports more oil, with a total of 61 samples and one that has all the varieties of olive oils studied the expiration date midway between the samples of olive oil and extra virgin oils is 3 years and in 38 samples. Were not informed the expiry date (only the expiration date or maturity, which are impossible to calculate the expiration date) in three samples of olive oils. Thus, it is concluded that the labeling information can provide appropriate choices according to the profile of the consumer's health.