



TECHNICAL COURSE FOR ASPIRING OLIVE OIL TASTERS

IMPERIA, 9-10-11-12-13 April 2018

Contact: 0183/767412
onaoo@oliveoil.org

Panel Leader: Marcello Scoccia

Headquarters: Chamber of Commerce RIVIERE DI LIGURIA – Via Tommaso Schiva 29, 18100 Imperia.

Purpose: the course is held in accordance with the Attachment No. 12 of the European Community Regulations No. 2568/91 and further modifications.

Certificates issued:

- **Certificate of Attendance**
- **Certificate of Physiological Suitability for the tasting of virgin olive oils** (released as a result of successfully overcome Selective Trials): one of the requirements to be signed to the National List of Technicians and Specialist of virgin and extra virgin olive oils.

PROFESSORS:

- **AMELIO MAURO:** Scientific Advisor and Taster of ONA.O.O.
- **GUCCI RICCARDO:** Department of Agricultural, Food and Agro-Environmental Sciences of the University of Pisa
- **MACCHIAVELLO FRANCO:** Director of ICQRF Northwest
- **PASETTO CARLOTTA:** Sociologist and Taster of ONA.O.O.
- **SCOCIA MARCELLO:** Technical Vice President and Panel Leader of ONA.O.O.
- **TRIPODI BENIAMINO:** North Centre Sales Manager of the Peralisi Group
- **VISIOLI FRANCESCO:** Department of Molecular Medicine of the University of Padua

REGISTRATION FEE:

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| <i>FOREIGN COMPANIES</i> (not subject to VAT) | Selective Trials Excluded (4 days): € 1.200 | Selective Trials Included (5 days): € 1.700 |
| <i>FOREIGN INDIVIDUALS</i> (VAT included) | Selective Trials Excluded (4 days): € 1.464 | Selective Trials Included (5 days): € 2.074 |
| <i>ITALIAN COMPANIES –</i> <i>FOREIGN ITALIAN (VAT</i> <i>included)</i> | Selective Trials Excluded (4 days): € 1.464 | Selective Trials Included (5 days): € 2.074 |

PROGRAM OF THE COURSE

Monday, April 09

- 09:00 – 09:30** Registration of participants
Introduction to the course
Dott. Lucio Carli – President of ONA.O.O.
- 09:30 – 11:00** Introduction to sensory analysis
- 11:00 – 13:00** Olive oil sensory evaluation: THE METHOD.
- 13:00 – 14:00** LUNCH BREAK
- 14:00 – 16:00** Olive oil composition and chemical analysis.
- 16:00 – 17:00** The technique for the sensory analysis of olive oils.
- 17:00 – 18:00** Writing out the profile sheet and guided tasting session: organoleptic evaluation of the three intensities of fruitiness and description of the optional terminology of label.

GRUPPO

PIERALISI
INNOVATORI PER PASSIONE

ORGANIZZAZIONE NAZIONALE ASSAGGIATORI OLIO DI OLIVA
RICONOSCIMENTO GIURIDICO N. 561/2008

Sede amministrativa/Segreteria ONA.O.O. c/o C.C.I.A.A. Riviera di Liguria Imperia La Spezia Savona – Via Tommaso Schiva 29, 18100 Imperia
Sede Legale ONA.O.O. c/o Unione Italiana delle Camere di Commercio I.A.A., Piazza Sallustiana 21, 00187 Roma
Codice Fiscale: 91003470084 - P. IVA: 05006011000
www.oliveoil.org



Tuesday, April 10

- 09:00 – 11:00** Influence of technology on the quality: effects of harvesting, storing, mill process on the organoleptic characteristics of the oils.
- 11:00 – 13:00** Tasting session and writing out the profile sheet: organoleptic evaluation of the negative attributes of virgin olive oils.
- 13:00 – 14:00** *LUNCH BREAK*
- 14:00 – 16:30** The raw material: biology, varieties, growing techniques and product quality.
- 16:30 – 18:00** Tasting session and writing out the profile sheet: organoleptic evaluation of the negative attributes of virgin olive oils.

Wednesday, April 11

- 09:00 – 11:00** The sensory characteristics of olive oils: origins and cultivar. Tasting session and description of the organoleptic characteristics of the Mediterranean oils.
- 11:00 – 13:00** Classification and Regulation of the olive oils.
- 13:00 – 14:00** *LUNCH BREAK*
- 14:00 – 15:30** The sensory characteristics of olive oils: origins and cultivar. Tasting session and description of the organoleptic characteristics of the extra Mediterranean oils.
- 15:30 – 16:30** Sensory analysis, production, consumption and marketing
- 16:30 – 18:00** Tasting sessions and Panel Test simulation.

Thursday, April 12

- 09:00 – 11:00** Oils and fats in the diet: physiological and healthy aspects.
- 11:00 – 12:30** Tasting session and writing out the profile sheet: organoleptic evaluation of both negative and positive attributes of virgin olive oils.
- 12:30 – 13:00** Final discussion
Degree Ceremony
- 13:00 – 14:00** *LUNCH BREAK*
- FIRST SESSION OF SELECTIVE TRIALS**
- 14:00 – 16:00** First Selective Trials: four sessions per attribute
- 16:00 – 18:00** Second Selective Trials: four sessions per attribute

Friday, April 13

- SECOND SESSION OF SELECTIVE TRIALS**
- 08:00 – 10:00** Third Selective Trials: four sessions per attribute
- 10:00 – 13:00** Fourth Selective Trials: four sessions per attribute

END OF THE COURSE



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