

International Olive Oil Award - Zurich

5 Years – Trends, Developements, Experiences, ...

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History

Starting in 2002

- 1st International Olive Oil Award – Zurich 2002
- Foundation of the „Swiss Olive Oil Panel – SOP“
 - (= Panel of Experts for the objective evaluation of olive oil at the University of Applied Sciences Waedenswil)

In the meantime ...

- Partnership with Edition Salz & Pfeffer“ since 2003
- Consolidation of the objective and the subjective evaluation of Olive Oils
 - OLIO - IOOA

Following up ...

- 6 events - up to and including the ongoing „6th International Olive Oil Award – Zurich 2007“
- Developement of the Swiss Olive Oil Panel
 - Recruitment of panelists (40)
 - Intense training and monitoring
 - Classification of Olive Oil according to the EC regulations
 - Description of the Flavour of extra virgin Olive Oil

Evaluation System IOOA

1st Step

- Pre-test of the participating Olive Oils
 - screening according to the intensity of fruitiness
 - Mild / Sweet – Medium - Intense
 - search for defects → classification „extra vergine“

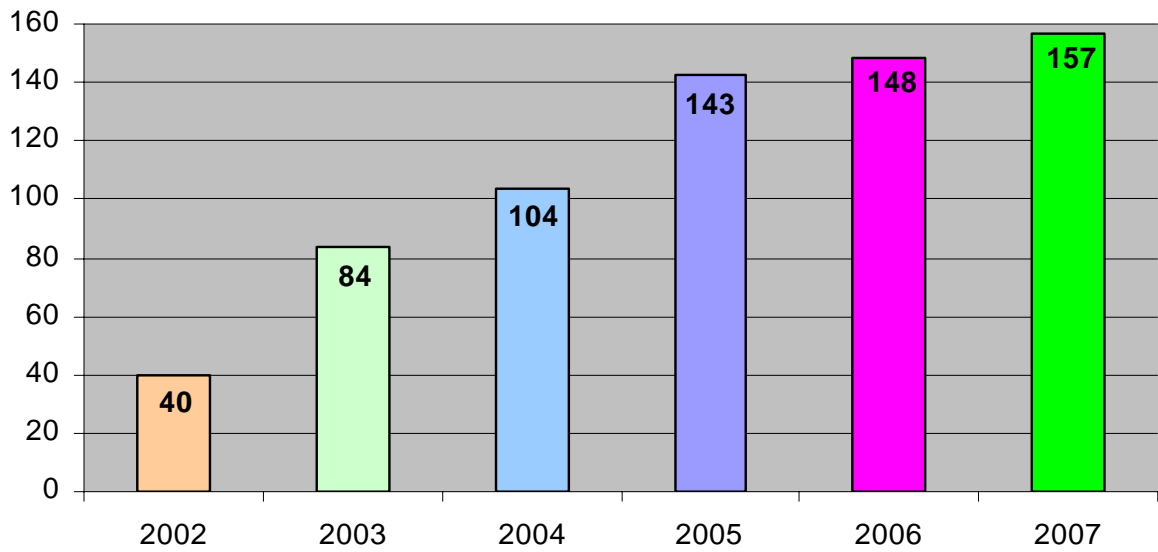
2nd Step

- Blind-Tasting in the Sensory Lab
 - 3 digit code for every single Olive Oil
 - Presentation according to „Latin square“ design
 - Min. 8 results per Olive Oil

3rd Step

- Concluding Blind-Tasting (= final evaluation)
 - 3 digit code for every single Olive Oil
 - Min. 8 results per Olive Oil

Number of participating Olive Oils



Number of Nations

