



Überblick über die sensorische Qualität von Premium-Olivenölen des Schweizerischen Marktes

Erfahrungen und Ergebnisse aus 10 Jahren «International Olive Oil Award – Zurich»

Annette Bongartz, Dipl. oec. troph.
Leitung der Fachstelle Sensorik an der ZHAW
Panelleitung des Schweizer Olivenölpanels SOP



International Olive Oil Award – Zurich Test Procedure IOOA (1)

1st step

- Pre-Test (Screening)
- 3 trained experts/panelists → orientation
- Screening of the intensity of fruitiness
 - light
 - medium
 - intense
- Search for defects

→ **Aim:** Selection of Oils for Panel Test 1
(blind tasting)



International Olive Oil Award – Zurich Test Procedure IOOA (2)



2nd Step

- Panel-Test 1 (blind tasting)
- Swiss Olive Oil Panel (SOP) → min. 8 - 10 results / olive oil
- Blind-Tasting in the Sensory Lab → 3 digit coding and „latin square“ presentation design
- advanced profile sheet
 - according to EC regulation 640/ 2008
 - advanced with description of aromatic compounds, harmony and persistency

→ **Aim:** Selection of Oils for Panel Test 2
(blind tasting / final evaluation)



International Olive Oil Award – Zurich Profile Sheet IOOA → Positive Attributes (1)

Positive Attributes

7a fruity

Nose (orthonasal) →

GREEN

	+	++	+++
Green olive	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Freshly cut grass	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Green nutskin	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Green almondskin	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Green pineskin	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Green artichoke	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Green tomato	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Herbs (rosemary, oregano, thyme, ...)	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Green apple	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Green banana	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Citrus	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

RIPE

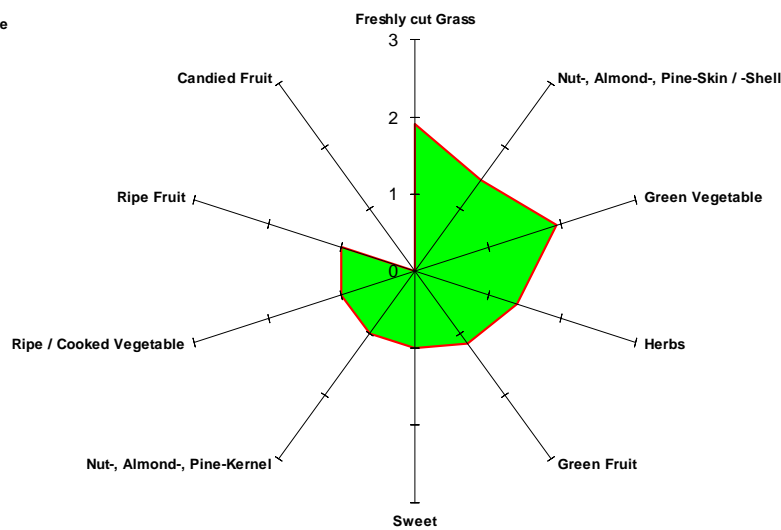
	+	++	+++
Ripe olive	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Sweet (not bitter)	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Dried nuts	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Dried almonds	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Dried pinekernel	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Cooked artichoke	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Ripe tomato	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Mushrooms	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Ripe apple	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Ripe banana	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Cassis	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Melon	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Candied fruit	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>



Example: Spider-Web → Aromatic Description

Mean / Intensity Scale 0 - 3

- 0 = not detectable
- 1 = slightly
- 2 = noticeable
- 3 = intense



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International Olive Oil Award – Zurich Profile Sheet IOOA → Positive Attributes (2)



Additional attributes (to specify and evaluate)

+ ++ +++

1	_____	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
2	_____	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
3	_____	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

7b fruity

Palate (retronasal) _____ →

8 bitter

_____ →

9 pungent

_____ →

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International Olive Oil Award – Zurich Profile Sheet IOOA → Overall Impression



Overall-Impression

10 Harmony (Flavour)

defective / unharmonious _____ average _____ complex / harmonious →

11 Persistency

short _____ average _____ long →

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International Olive Oil Award – Zurich Test Procedure IOOA (3)

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für Angewandte Wissenschaften

zhaw



3rd Step

- Panel-Test 2 (blind tasting / final evaluation)
- Swiss Olive Oil Panel (SOP) → min. 8 -10 results / olive oil
- Blind-Tasting → 3 digit coding and „latin square“ presentation design
- advanced profile sheet
 - according to EC regulation 640 / 2008
 - advanced with description of aromatic compounds, harmony and persistency

→ **Aim:** Defining «Winning Oils» in the categories
„Golden Olive“ / „Silver Olive“ / „Award“

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Booklet

Zürcher Hochschule
für Angewandte Wissenschaften

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- Navigation System for producers, retailers and consumers
- Containing interesting information out of the “World of Olive Oil”
- Containing all “extra virgin” Olive Oils of the actual Olive Oil Award year
- Including a short sensory description of each Olive Oil



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International Olive Oil Award – Zurich Test Procedure IOOA (4)

4th Step

- Consumer test (blind tasting)
- Participants of Gourmesse Zurich → min. 90 results / olive oil
- Blind-Tasting → 3 digit coding
- Acceptance-Test (→ Overall Liking)
 - 9-point hedonic scale



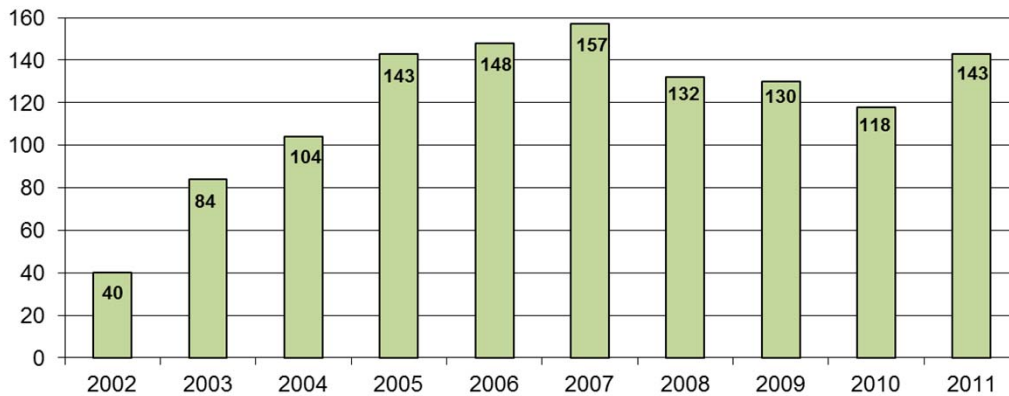
→ **Aim:** Definition of the «Most Liked» Olive Oils



2002 - 2011

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Number of Participating Olive Oils (2002-2011)



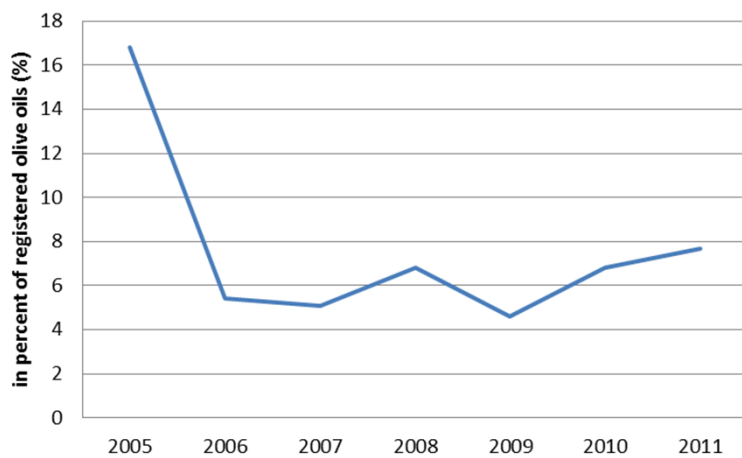
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Defect Olive Oils (2006-2011)



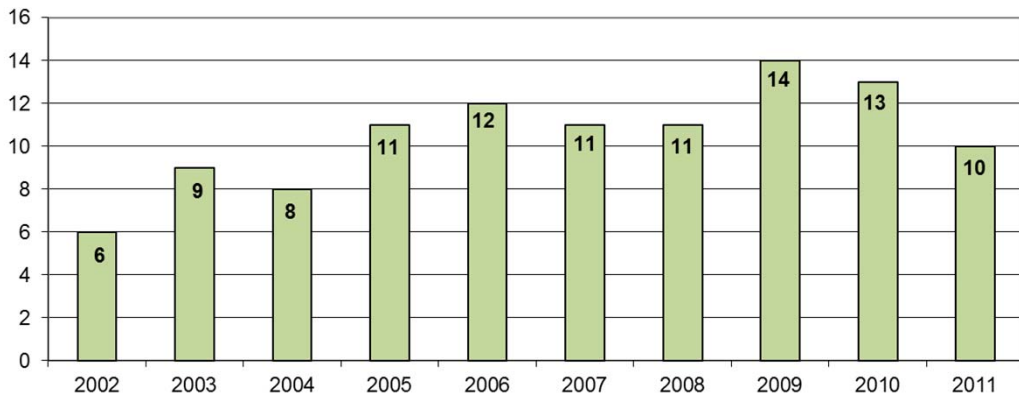
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Number of Countries (2002-2011)



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All Participating Countries so far ... (2002-2011)



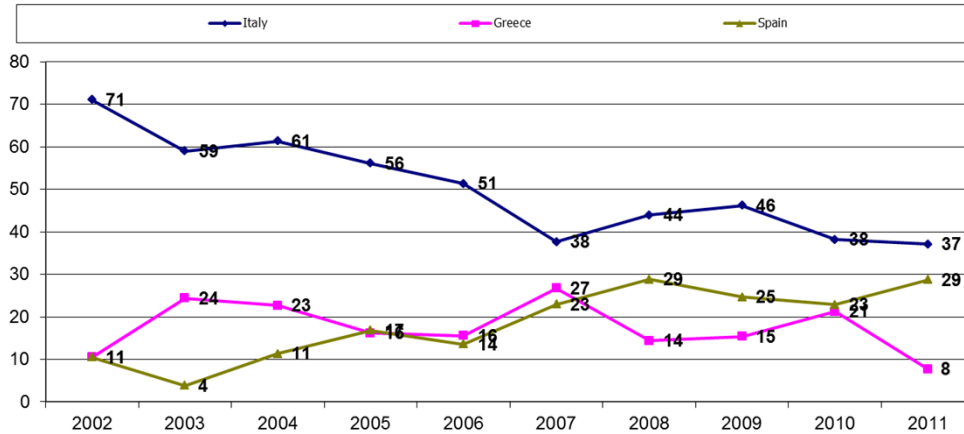
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Participants per Country (2002-2011) in % (1)

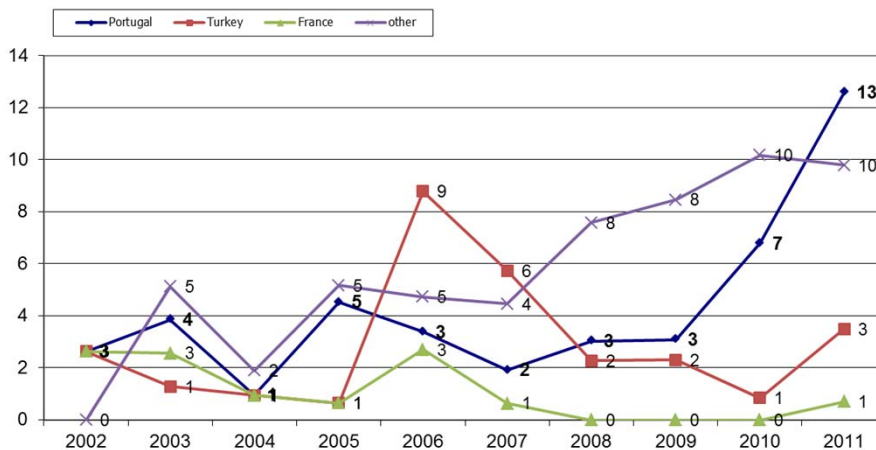


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Participants per Country (2002-2011) in % (2)

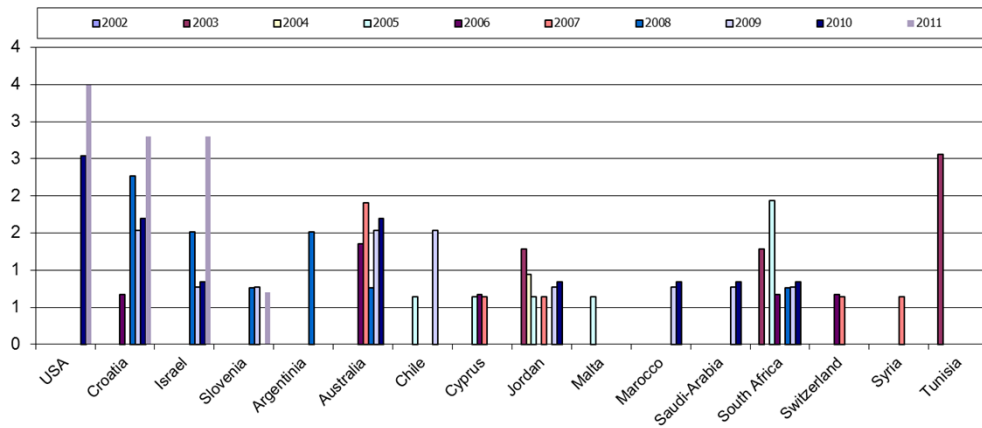


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"Other" Participants (2002-2011) in % (3)



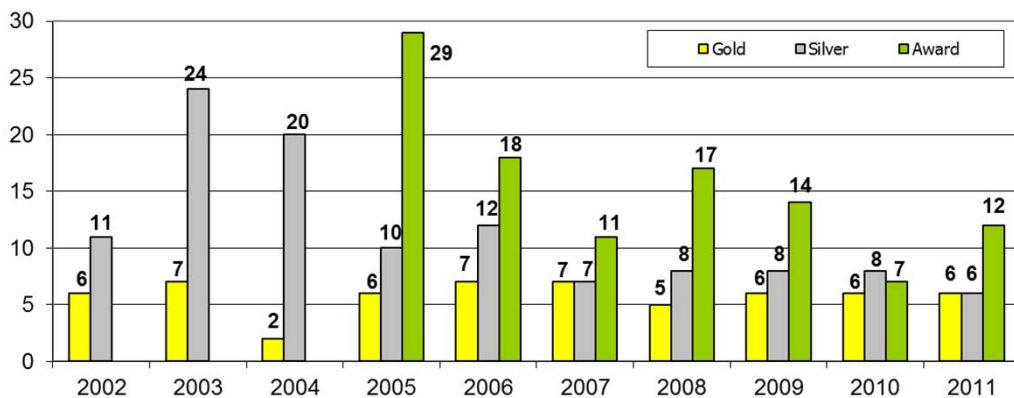
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Amount of Awards (2002-2011)

→ Golden Olive / Silver Olive / Award

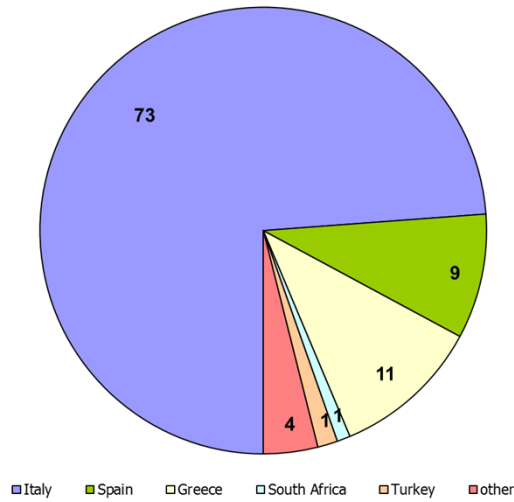


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Golden / Silver Olives (2002-2011) in %



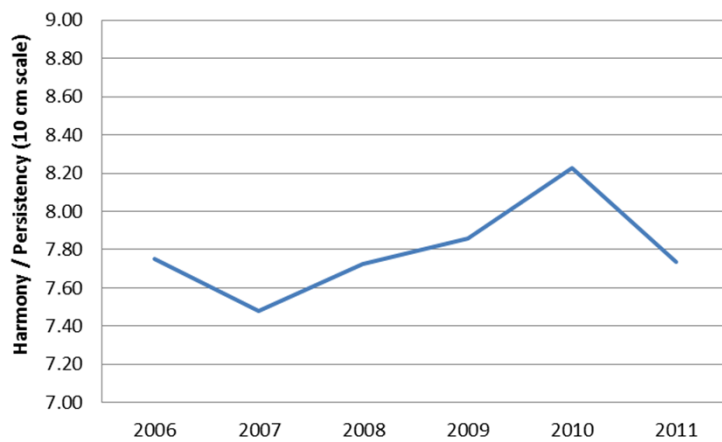
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Harmony Evaluation over the Years (2006-2011) → Quality Development of "Golden Olives"



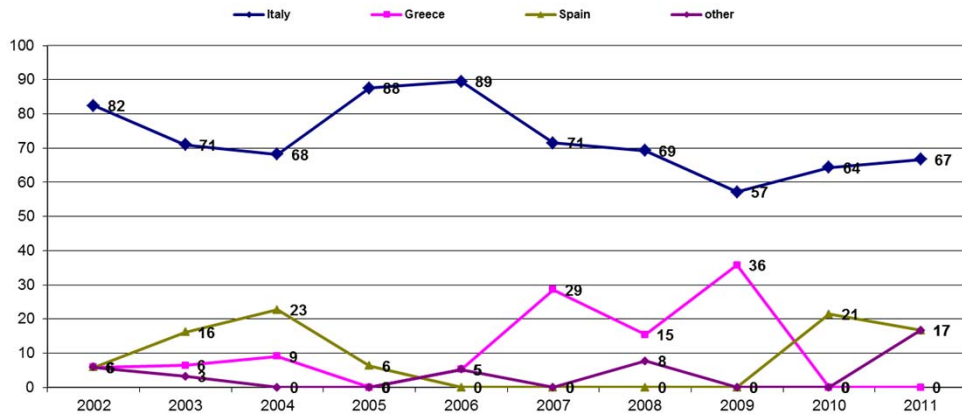
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Golden / Silver Olives (2002-2011) in %



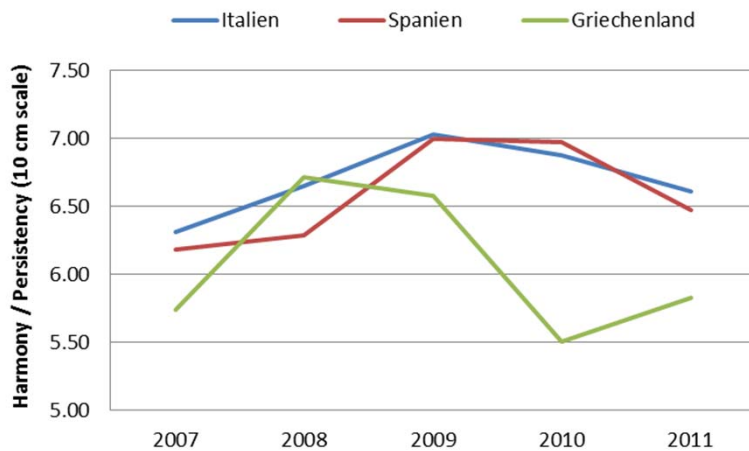
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Harmony Evaluation over the Years (2007-2011) → Quality Development in Italy, Spain and Greece



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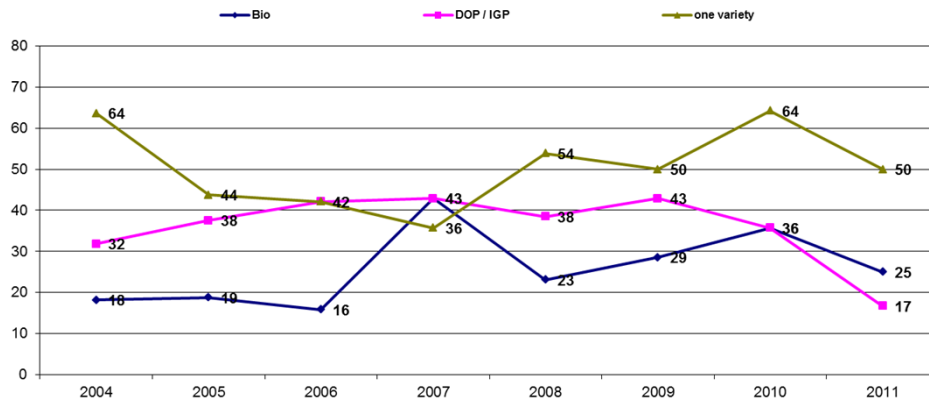


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“Special” Olive Oils (2004-2011) in %

→ Organic (Bio) / PDO and PGI / Mono-Varieties



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International Olive Oil Award – Zurich

→ Special Aspects

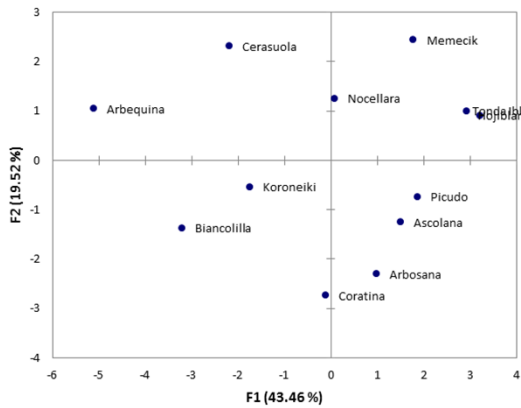
Korrelationsmatrix (Pearson (n)):

Variablen	Bitter	Pungent	Sweet	Freshly cut Green	Nut-Skin / Almond-Skin	Green Artichoke	Green Tomato	Herbs	Green Apple	Green Banana	Citrus	Dried Nutkernel	Dried Almond	Artichoke Core	Ripe Tomato	Ripe Apple	Ripe Banana	fruity mean
Bitter	1	0.870	-0.696	0.524	0.250	0.627	-0.008	0.416	0.435	0.608	-0.044	-0.201	-0.602	-0.548	-0.271	-0.475	-0.421	0.867
Pungent	0.870	1	-0.604	0.649	0.256	0.418	0.057	0.375	0.237	0.699	0.112	-0.319	-0.584	-0.324	-0.379	-0.540	-0.322	0.877
Sweet	-0.696	-0.604	1	-0.500	-0.037	-0.597	-0.034	-0.469	-0.577	-0.576	0.322	0.107	0.212	0.350	0.226	0.103	0.326	-0.703
Freshly cut Green	0.524	0.649	-0.500	1	0.365	0.238	0.034	0.138	0.136	0.585	0.124	-0.297	-0.251	-0.425	-0.474	-0.380	-0.752	0.532
Nut-Skin / Almond-Skin	0.250	0.256	-0.037	0.365	1	-0.175	0.576	0.610	-0.180	0.353	0.660	-0.189	-0.614	-0.101	-0.138	-0.476	-0.293	0.389
Green Artichoke	0.627	0.418	-0.597	0.238	-0.175	1	-0.187	-0.164	0.624	0.091	-0.454	-0.403	-0.014	-0.310	0.156	0.121	-0.305	0.494
Green Tomato	-0.008	0.057	-0.034	0.034	0.576	-0.187	1	0.279	0.273	-0.036	0.727	-0.539	-0.380	0.361	0.247	0.291	-0.023	0.225
Herbs	0.416	0.375	-0.469	0.138	0.243	-0.064	0.138	1	-0.037	0.411	-0.121	0.128	-0.559	-0.154	-0.057	-0.444	-0.268	0.507
Green Apple	0.435	0.237	-0.577	0.136	-0.180	0.624	0.273	-0.079	1	0.411	-0.121	0.128	-0.559	-0.154	-0.057	-0.444	-0.268	0.507
Green Banana	0.608	0.699	-0.576	0.585	0.353	0.091	-0.036	0.411	0.435	1	-0.121	0.128	-0.559	-0.154	-0.057	-0.444	-0.268	0.507
Citrus	-0.044	0.112	0.322	0.124	0.660	-0.454	0.727	-0.121	0.435	-0.036	1	0.128	-0.559	-0.154	-0.057	-0.444	-0.268	0.507
Dried Nutkernel	-0.201	-0.319	0.107	-0.297	-0.189	-0.403	-0.539	0.128	-0.201	-0.319	0.107	1	0.212	0.350	0.226	0.103	0.326	-0.703
Dried Almond	-0.602	-0.584	0.212	-0.251	-0.614	-0.014	-0.380	-0.559	-0.602	-0.584	0.212	-0.251	1	0.350	0.226	0.103	0.326	-0.703
Artichoke Core	-0.548	-0.324	0.350	-0.425	-0.101	-0.310	0.361	-0.154	-0.548	-0.324	0.350	-0.425	-0.101	1	0.156	0.247	0.291	-0.023
Ripe Tomato	-0.271	-0.379	0.226	-0.474	-0.138	0.156	0.247	-0.057	-0.271	-0.379	0.226	-0.474	-0.138	0.156	1	0.291	0.291	-0.023
Ripe Apple	-0.475	-0.540	0.103	-0.380	-0.476	0.121	0.291	-0.444	-0.475	-0.540	0.103	-0.380	-0.476	0.121	0.291	1	0.291	-0.023
Ripe Banana	-0.421	-0.322	0.326	-0.752	-0.293	-0.305	-0.023	-0.268	-0.421	-0.322	0.326	-0.752	-0.293	-0.305	-0.023	-0.268	1	-0.023
fruity mean	0.867	0.877	-0.703	0.532	0.389	0.494	0.225	0.507	0.867	0.877	-0.703	0.532	0.389	0.494	0.225	0.507	-0.023	1

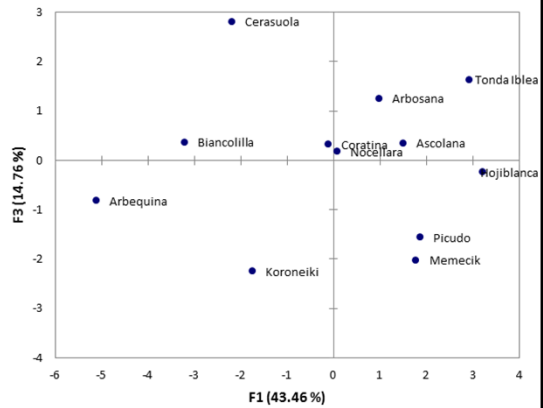
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→ Special Aspects ... concerning Varieties

Beobachtungen (Achsen F1 und F2: 62.98 %)



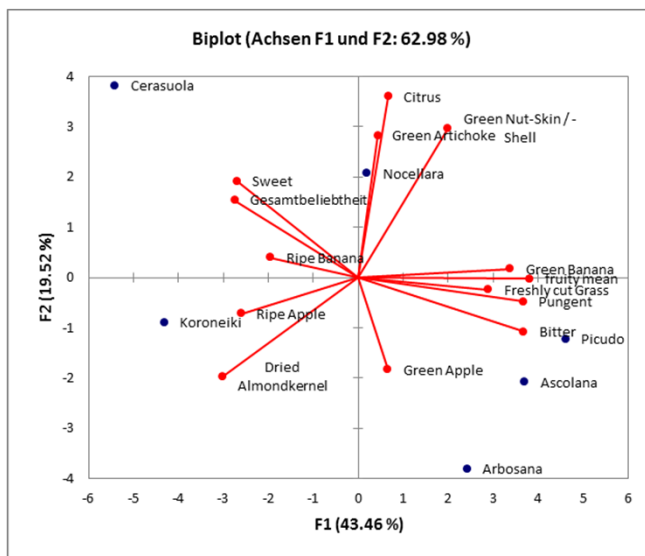
Beobachtungen (Achsen F1 und F3: 58.22 %)



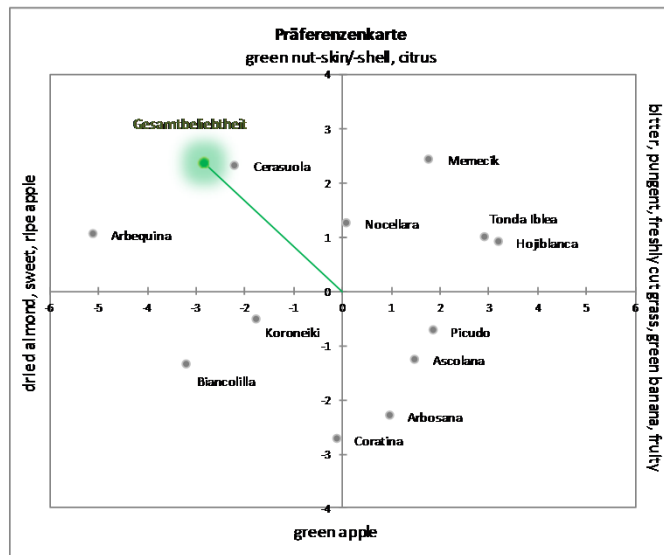
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→ Special Aspects ... concerning Varieties

Biplot (Achsen F1 und F2: 62.98 %)



International Olive Oil Award – Zurich → Special Aspects ... concerning Acceptance



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Herzlichen Dank für Ihre Aufmerksamkeit !



Thank you very much for your attention !

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