



OFFICIAL TECHNICAL COURSE FOR OLIVE OIL TASTERS for the achievement of the certificate of Physiological Suitability for Tasting

IMPERIA, OCTOBER 25-26-27-28-29, 2021

CONTACTS: 0183767412 | info@onao.it | www.onao.it

O.N.A.O.O. PRESIDENT: Dr. Lucio Carli

PANEL LEADER: Marcello Scoccia marcello.scoccia@onao.it

SECRETARIAT: Barbara Ricca barbara.ricca@onao.it | info@onao.it

Sara Bruzzone sara.bruzzone@onao.it

COURSE LOCATION:

→ Hotel Corallo (Corso Garibaldi 29, 18100 Imperia)

→ Panel Room c/o Camera di Commercio Riviere di Liguria (Via Schiva 29, 18100 Imperia)

TARGET. The course is carried out in accordance with the MI.P.A.A.F. Decree 18 June 2014, Annex XII of the Regulation (EEC) No. 2568/91, subsequent modifications and integrations.

CERTIFICATES ISSUED:

» [Certificate of Attendance](#)

» [Certificate of Physiological Suitability](#) (necessary requirement to join the Italian National List of Technicians and Experts of virgin and extra virgin olive oils)

PROFESSORS:

- **Gucci Riccardo:** Department of Agricultural, Food and Agro-Environmental Sciences - University of Pisa
- **Leone Alessandro:** Department of Agro-Environmental and Territorial Sciences (DISAAT) - University of Bari
- **Lunetti Lorenzo:** Head of Quality Control, Coordinator of the Federolio-Assitol Group of Olive Chemical Experts
- **Macchiavello Franco:** former Director of ICQRF North West
- **Pasetto Carlotta:** Sociologist, O.N.A.O.O. Taster
- **Scoccia Marcello:** Technical Vice President, Panel Leader O.N.A.O.O.
- **Visioli Francesco:** Department of Molecular Medicine - University of Padua

PROGRAM

MONDAY, OCTOBER 25TH

09:00 – 09:30 Presentation of the course and O.N.A.O.O. – **Dr. Lucio Carli, O.N.A.O.O. President**

09:30 – 10:30 Introduction to the sensory analysis

10:30 – 12:30 Olive oil composition and chemical analysis

12:30 – 13:00 Introduction to the tasting technique

13:00 – 14:00 LUNCH BREAK

14:00 – 16:00 The official method for olive oil tasting

16:00 – 18:00 The organoleptic evaluation of sensory characteristics of olive oils: negative attributes

TUESDAY, OCTOBER 26TH

09:00 – 11:00 The raw material: biology, varieties, growing techniques and quality of the product

11:00 – 13:00 The organoleptic evaluation of sensory characteristics of olive oils: positive attributes

13:00 – 14:00 LUNCH BREAK

14:00 – 16:00 The influence of the technology on the quality and organoleptic characteristics of olive oils

16:00 – 18:00 Practical tasting session with description of the organoleptic characteristics: Italian olive oils

WEDNESDAY, OCTOBER 27TH

09:00 – 10:00 Practical tasting session with description of the organoleptic characteristics: Mediterranean 1

10:00 – 12:00 The classification, the community and international legislation of olive oils

The legislation and characteristics of Riviera Ligure PDO olive oil

12:00 – 13:00 Sensory analysis, production, consumption and marketing

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

SEDE LEGALE
Unione Italiana delle Camere di Commercio
Piazza Sallustiana 21, 00187 Roma

SEDE AMMINISTRATIVA (Segreteria O.N.A.O.O.)
Camera di Commercio Riviere di Liguria
Via T. Schiva 29, 18100 Imperia

Partita IVA: 05006011000
Codice Fiscale: 91003470084





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IMPERIA, OCTOBER 25-26-27-28-29, 2021

13:00 – 14:00 LUNCH BREAK

- 14:00 – 15:30 Practical tasting session with description of the organoleptic characteristics: Mediterranean 2
15:30 – 16:00 Practical illustration for carrying out the selective trials for the physiological suitability
16:00 – 17:00 Practical tasting session with a description of the organoleptic characteristics: extra-Mediterranean
17:00 – 18:00 The organoleptic evaluation of sensory characteristics of olive oils: negative and positive attributes

THURSDAY, OCTOBER 28TH

- 09:00 – 11:00 Oils and fats in the diet: health and physiological aspects
11:00 – 12:30 Guided tasting and simulation of a panel test
12:30 – 13:00 **Ended with the presentation of Certificates of Attendance**

13:00 – 14:00 LUNCH BREAK

SELECTIVE TRIALS: FIRST SESSION | PANEL ROOM

- 15:00 – 17:00 First Sensory Selective Test on the negative attribute *WINEY*
17:00 – 19:00 Second Sensory Selective Test on the negative attribute *FUSTY*

FRIDAY, OCTOBER 29TH

SELECTIVE TRIALS: SECOND SESSION | PANEL ROOM

- 09:00 – 11:00 Third Sensory Selective Test on the negative attribute *MUDDY SEDIMENT*
11:00 – 13:00 Fourth Sensory Selective Test on the attribute *BITTER*

~ THE RESULTS OF THE SELECTIVE TRIALS WILL BE COMMUNICATED BY EMAIL ~

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