



# OFFICIAL TECHNICAL COURSE FOR OLIVE OIL TASTERS

IMPERIA, March 31, April 1-2-3-4, 2025

**O.N.A.O.O. PRESIDENT:** Marcello Scoccia

**PANEL LEADER & COURSE DIRECTOR:** Marcello Scoccia [marcello.scoccia@onao.it](mailto:marcello.scoccia@onao.it)

**HEAD OF O.N.A.O.O. SCHOOL:** Carlotta Pasetto, Technical Deputy's President [carlotta.pasetto@onao.it](mailto:carlotta.pasetto@onao.it)

**O.N.A.O.O. SECRETARIAT TELEPHONE (+39) 0183767412 EMAIL [info@onao.it](mailto:info@onao.it)**

**COURSE LOCATION:** Chamber of Commerce Riviere di Liguria (Via T. Schiva 29, 18100 Imperia)

**TARGET.** The course is conducted in accordance with the current European Regulations and the Ministerial Decree of October 7, 2021.

## CERTIFICATES ISSUED INCLUDE

- » [Certificate of Attendance](#)
- » [Certificate of Physiological Suitability](#)

## PROFESSORS INCLUDE:

- **Camposeo Salvatore:** University of Bari Aldo Moro
- **Gallina Toschi Tullia:** Department of Agro-Food Sciences and Technologies (University of Bologna)
- **Macchiavello Franco:** former Director of ICQRF North West
- **Pasetto Carlotta:** Professional Taster, Master Blender
- **Scoccia Marcello:** Professional Taster, Master Blender
- **Servili Maurizio:** Department of Agricultural, Food, and Environmental Sciences (University of Perugia)
- **Visioli Francesco:** Department of Molecular Medicine (University of Padua)

**The lecture slides will be sent via email in PDF format before the course begins and will also be provided in booklet form on the first day of the course.**

## PROGRAM

### Monday, March 31<sup>st</sup>, 2025

- 08:30 – 09:30 Presentation of the course and O.N.A.O.O. **President of O.N.A.O.O. Marcello Scoccia**
- 09:30 – 11:00 I.O.C. Documents: The official method for tasting olive oils. Introduction to the tasting technique
- › **BREAK 11:00 – 11:15** ‹
- 11:15 – 13:00 Evaluation of the Organoleptic Characteristics of Olive Oils: **NEGATIVE DESCRIPTORS (Part 1)**
- › **LUNCH BREAK 13:00 – 14:00** ‹
- 14:00 – 16:00 Composition and Chemical Analysis of Olive Oil
- › **BREAK 16:00 – 16:15** ‹
- 16:15 – 18:00 Practical tasting sessions Sala Panel

### Tuesday, April 1<sup>st</sup>, 2025

- 09:00 – 11:00 Olive growing and olive oil quality
- › **BREAK 11:00 – 11:15** ‹
- 11:15 – 13:00 Evaluation of the Organoleptic Characteristics of Olive Oils: **NEGATIVE DESCRIPTORS (Part 2)**
- › **LUNCH BREAK 13:00 – 14:00** ‹
- 14:00 – 16:00 Practical Tasting Session: Description of Organoleptic Characteristics - **NATIONAL OLIVE OILS**
- › **BREAK 16:00 – 16:15** ‹

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





# OFFICIAL TECHNICAL COURSE FOR OLIVE OIL TASTERS IMPERIA, March 31, April 1-2-3-4, 2025

16:15 – 18:00 Practical Tasting Session: Description of the Organoleptic Characteristics - MEDITERRANEAN OLIVE OILS

## **Wednesday, April 2<sup>nd</sup>, 2025**

09:00 – 11:00 The impact of the technology on the qualitative and sensory characteristics of the olive oil

› BREAK 11:00 – 11:15 ‹

11:15 – 13:00 Classification, Community, and International Legislation of Olive Oils

This text discusses the legislation and characteristics of Riviera Ligure PDO olive oil

› LUNCH BREAK 13:00 – 14:00 ‹

14:00 – 15:30 Practical Tasting Session: Description of Organoleptic Characteristics - WORLDWIDE OLIVE OILS

15:30 – 16:30 Olive oil produced and consumed throughout the world

**VISIT TO THE 'MUSEO DELL'OLIVO Carlo Carli' from 16:45**

**O.N.A.O.O. DINNER AT 20:00**

## **Thursday, April 3<sup>rd</sup>, 2025**

09:00 – 10:00 Health and Physiological Aspects of Oils and Fats in the Diet

10:00 – 11:00 Negative and Positive Descriptors for Tasting Olive Oils and Optional Terminology on Labels

› BREAK 11:00 – 11:15 ‹

11:15 – 12:00 Physiological aptitude test practical demonstration

**From 12:00, there will be a briefing about the day's topics and conclude with the presentation of certificates of attendance and a group photo.**

› LUNCH BREAK 13:00 – 15:00 ‹

### **SELECTIVE TRIALS: FIRST SESSION**

15:00 – 17:00 The first sensory selective test evaluates the negative attribute of 'WINEY' with four tests.

17:00 – 19:00 The second sensory selective test evaluates the negative attribute of 'RANCID' with four tests.

## **Friday, April 4<sup>th</sup>, 2025**

### **SELECTIVE TRIALS: SECOND SESSION**

09:00 – 11:00 The third sensory selective test evaluates the negative attribute of 'MUDDY SEDIMENT' with four tests.

11:00 – 13:00 The fourth sensory selective test evaluates the attribute of 'BITTERNESS' with four tests.

**~ THE RESULTS OF THE SELECTIVE TRIALS WILL BE COMMUNICATED VIA EMAIL ~**