



# OFFICIAL TECHNICAL COURSE OLIVE FOR OIL TASTERS to obtain the certificate of Physiological Suitability for Tasting

IMPERIA, SEPTEMBER 17-21, 2024

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

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

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**COURSE LOCATION:** Hotel Corallo Imperia (Corso Garibaldi 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:

- **Gucci Riccardo:** Department of Agricultural, Food, and Agro-Environmental Sciences at the University of Pisa
- **Lunetti Lorenzo:** Head of Quality Control
- **Macchiavello Franco:** former Director of ICQRF North West
- **Pasetto Carlotta:** Professional Taster and Master Blender
- **Piacenti Daniele:** Professional Taster and Master Blender
- **Scoccia Marcello:** Technical Vice President, O.N.A.O.O. Panel Leader and 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

### TUESDAY, SEPTEMBER 17<sup>th</sup>

08:30 – 09:30 Presentation of the course and O.N.A.O.O. by **Dr. Lucio Carli, President of O.N.A.O.O.**

09:30 – 11:00 Composition and Chemical Analysis of Olive Oil

› BREAK 11:00 – 11:15 ‹

11:15 – 13:00 I.O.C. Documents: The official method for tasting olive oils. Introduction to the tasting technique

› LUNCH BREAK 13:00 – 14:00 ‹

14:00 – 16:00 Evaluation of the Organoleptic Characteristics of Olive Oils: NEGATIVE DESCRIPTORS (Part 1)

› BREAK 16:00 – 16:15 ‹

16:15 – 18:00 Practical tasting sessions *Sala Panel (Camera di Commercio Riviere di Liguria, Via T. Schiva 29, 18100 Imperia)*

### WEDNESDAY, SEPTEMBER 18<sup>th</sup>

09:00 – 11:00 The Raw Material: Biology, Varieties, Cultivation Techniques and Product 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 ‹

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

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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## THURSDAY, SEPTEMBER 19<sup>th</sup>

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 – 16:00 Practical Tasting Session: Description of Organoleptic Characteristics - WORLDWIDE OLIVE OILS

16:00 – 17:00 Olive oil produced and consumed throughout the world

**VISIT TO THE 'MUSEO DELL'OLIVO Carlo Carli' AT 17:00**

**ONAOO DINNER AT 20:00**

## FRIDAY, SEPTEMBER 20<sup>th</sup>

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

10:00 – 11:30 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 – 14:00 ‹

## 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.

## SATURDAY, SEPTEMBER 21<sup>st</sup>

### 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 ~**