



OFFICIAL TECHNICAL COURSE FOR OLIVE OIL TASTERS

for the achievement of the certificate of Physiological Suitability for Tasting

IMPERIA, MARCH 19-20-21-22-23, 2024

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

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

SECRETARIAT Barbara Ricca barbara.ricca@onao.it | Sara Bruzzone sara.bruzzone@onao.it

OTHER CONTACTS TELEPHONE 0183767412 | EMAIL info@onao.it | WEBSITE www.onao.it

COURSE LOCATION:

→ Hotel Corallo (Corso Garibaldi 29, 18100 Imperia)

TARGET. The course is held according to the current European Regulations and the Ministerial Decree of October 7, 2021.

CERTIFICATES ISSUED:

» [Certificate of Attendance](#)

» [Certificate of Physiological Suitability](#)

PROFESSORS:

- **Gucci Riccardo:** Department of Agricultural, Food and Agro-Environmental Sciences (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)

Lecture slides will be sent in PDF format before the start of the course via e-mail and in booklet form on the first day of the course.

PROGRAM

TUESDAY, MARCH 19th

08:30 – 09:30	Presentation of the course and O.N.A.O.O. – Dr. Lucio Carli, O.N.A.O.O. President
09:30 – 11:00	I.O.C. Documents: the official method for tasting olive oils Introduction to the tasting technique
11:00 – 11:15 BREAK	
11:15 – 13:00	Olive oil composition and chemical analysis
13:00 – 14:00 LUNCH BREAK	
14:00 – 16:00	Evaluation of the organoleptic characteristics of olive oils: <i>NEGATIVE DESCRIPTORS (part 1)</i>
16:00 – 16:15 BREAK	
16:15 – 18:00	Practical tasting sessions <i>Panel Room (Camera di Commercio Riviere di Liguria, Via T. Schiva 29, 18100 Imperia)</i>

WEDNESDAY, MARCH 20th

09:00 – 11:00	Evaluation of the organoleptic characteristics of olive oils: <i>NEGATIVE DESCRIPTORS (part 2)</i>
11:00 – 11:15 BREAK	
11:15 – 13:00	The raw material: biology, varieties, growing techniques and quality of the product
13:00 – 14:00 LUNCH BREAK	
14:00 – 16:00	Practical tasting session: description of the organoleptic characteristics – <i>NATIONAL OLIVE OILS</i>
16:00 – 16:15 BREAK	
16:15 – 18:00	Effect of the technique on the qualitative and organoleptic characteristics of olive oil



OFFICIAL TECHNICAL COURSE FOR OLIVE OIL TASTERS

for the achievement of the certificate of Physiological Suitability for Tasting

IMPERIA, MARCH 19-20-21-22-23, 2024

THURSDAY, MARCH 21st

09:00 – 11:00 Practical tasting session: description of the organoleptic characteristics – *MEDITERRANEAN OLIVE OILS*

11:00 – 11:15 BREAK

11:15 – 13:00 The classification, the community and international legislation of olive oils

The legislation and characteristics of Riviera Ligure PDO olive oil

13:00 – 14:00 LUNCH BREAK

14:00 – 16:00 Practical tasting session: description of the organoleptic characteristics – *WORLDWIDE OLIVE OILS*

16:00 – 17:00 Worldwide production and consumption of olive oils

FROM 17:00 – VISIT TO “MUSEO DELL’OLIVO Carlo Carli”

FROM 20:00 – ONAOO DINNER

FRIDAY, MARCH 22nd

09:00 – 10:00 Olive oils and fats in the diet: healthy and physiological aspects

10:00 – 11:30 Tasting of olive oils: negative and positive descriptors Optional terminology on label

11:30 – 11:45 BREAK

11:45 – 12:00 Practical illustration of the selective tests for the assessment of physiological suitability

12:00 – 12:30 Briefing about the day and the topics covered

PRESENTATION OF ATTENDANCE CERTIFICATES AND GROUP PHOTO

13:00 – 15:00 LUNCH BREAK

SELECTIVE TRIALS: FIRST SESSION

15:00 – 17:00 First Sensory Selective Test on the negative attribute **WINEY**

4 tests for the attribute

17:00 – 19:00 Second Sensory Selective Test on the negative attribute **RANCID**

4 tests for the attribute

SATURDAY, MARCH 23rd

SELECTIVE TRIALS: SECOND SESSION

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

4 tests for the attribute

11:00 – 13:00 Fourth Sensory Selective Test on the attribute **BITTER**

4 tests for the attribute

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