



Welcome to Wädenswil

Announcement of Winners
«International Olive Oil Award»
Zurich 2014





AWARD CEREMONY

International Olive Oil Award – Zurich 2014

International Olive Oil Award – Zurich 2014

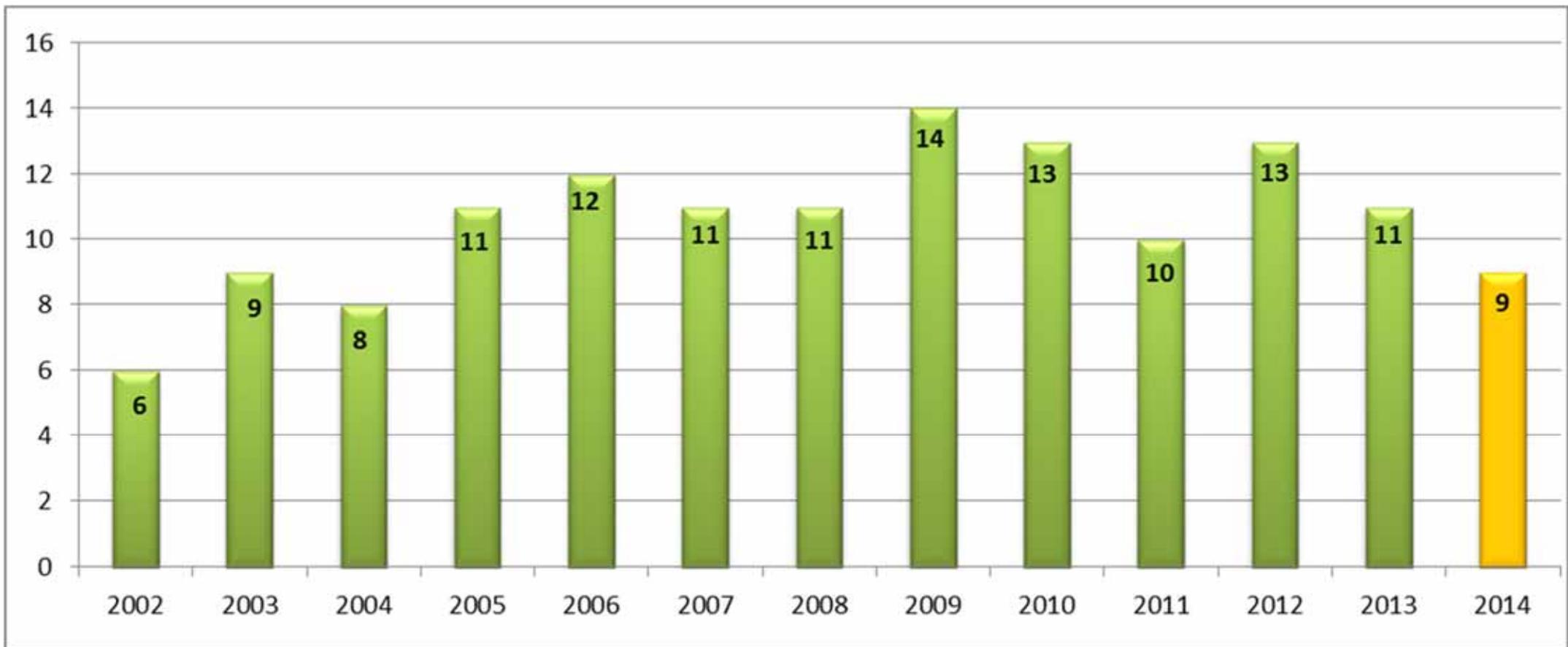
Participants 2014

- 106 Olive Oils
- 9 Countries



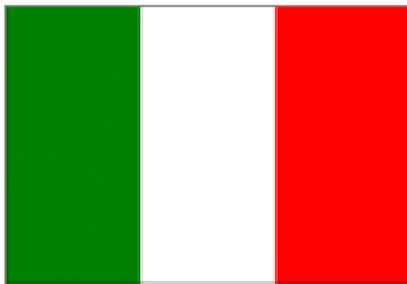
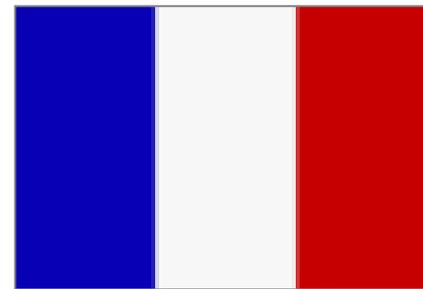
International Olive Oil Award - Zurich

Number of participating countries / 2002-2014



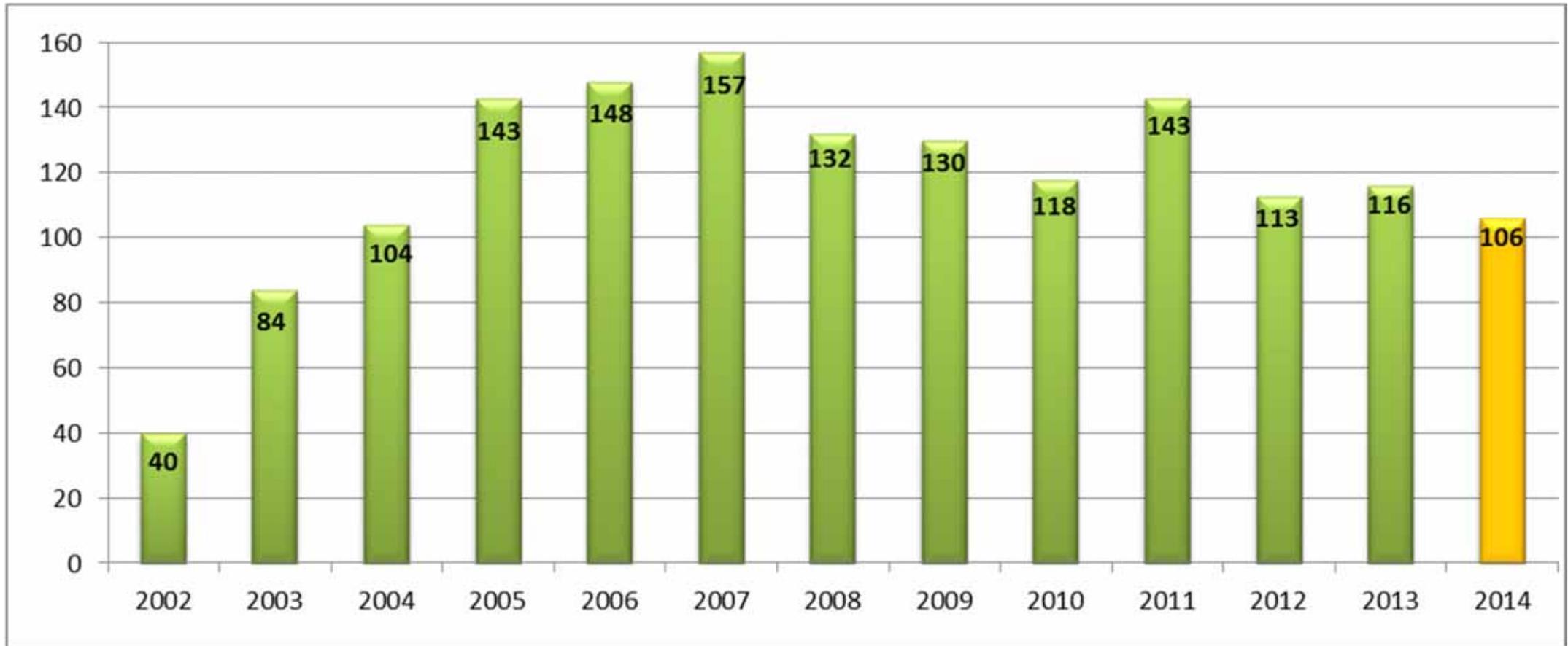
International Olive Oil Award - Zurich 2014

Participating countries 2014



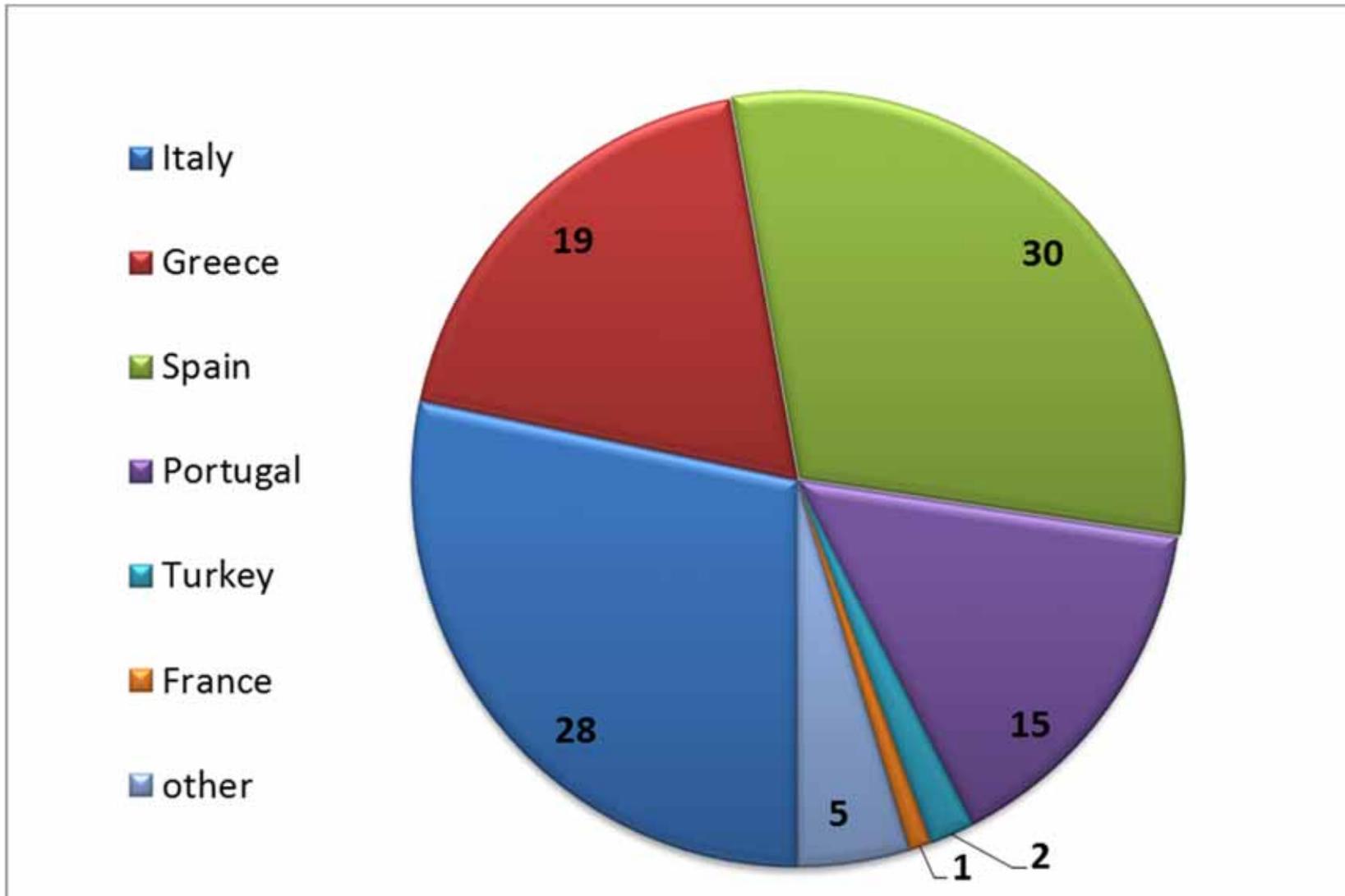
International Olive Oil Award - Zurich

Number of participating olive oils / 2002-2014



International Olive Oil Award - Zurich 2014

Participants per country 2014 in % (n = 106)



International Olive Oil Award - Zurich 2014

Participants per country 2014 (n = 106)

Country	Number of participants	%
Croatia	2	2
France	1	1
Greece	20	19
Israel	2	2
Italy	30	28
Marocco	1	1
Portugal	16	15
Spain	32	30
Turkey	2	2
Total	106	100

International Olive Oil Award - Zurich 2014

Overall Amount of ...

- Intense, medium, light
- Bio, conventional
- PDO, PGI
- Mono-Varieties

Criteria		Number
Intensity	light	26
	medium	64
	intense	16
Label	Conventional	76
	Bio	30
	PDO	19
	PGI	4
Varieties	Mono-Varieties	66
	> 1 Variety / Blends	40

International Olive Oil Award - Zurich 2014

AWARD WINNER

- 8 x Golden Olive
- 4 x Silver Olive
- 12 x Award



SPECIAL Prizes

- 4 x “Best of ...”
 - Italy, Spain, Portugal, Greece
- 1 x “Best Mono-Variety” (from 66)
- 1 x “Best Organic” (from 30)

Special Prize



International Olive Oil Award – Zurich

→ Test Procedure (1)

Procedure

1st. Step

Pre-Test

→ Screening



Definition of categories:

“Fruitiness”

- ✓ Light
- ✓ Medium
- ✓ Intense



Search for Defects

2nd. Step

Panel Test 1

→ Blind Tasting



Classification



Evaluation of Harmony and
Persistency



Positive Description

3rd. Step

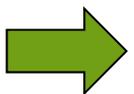
Panel Test 2

→ Concluding
Blind Tasting



Definition of Winning Oils

- ✓ Golden Olive
- ✓ Silver Olive
- ✓ Award



International Olive Oil Award – Zurich

→ Test Procedure (2)

1st step

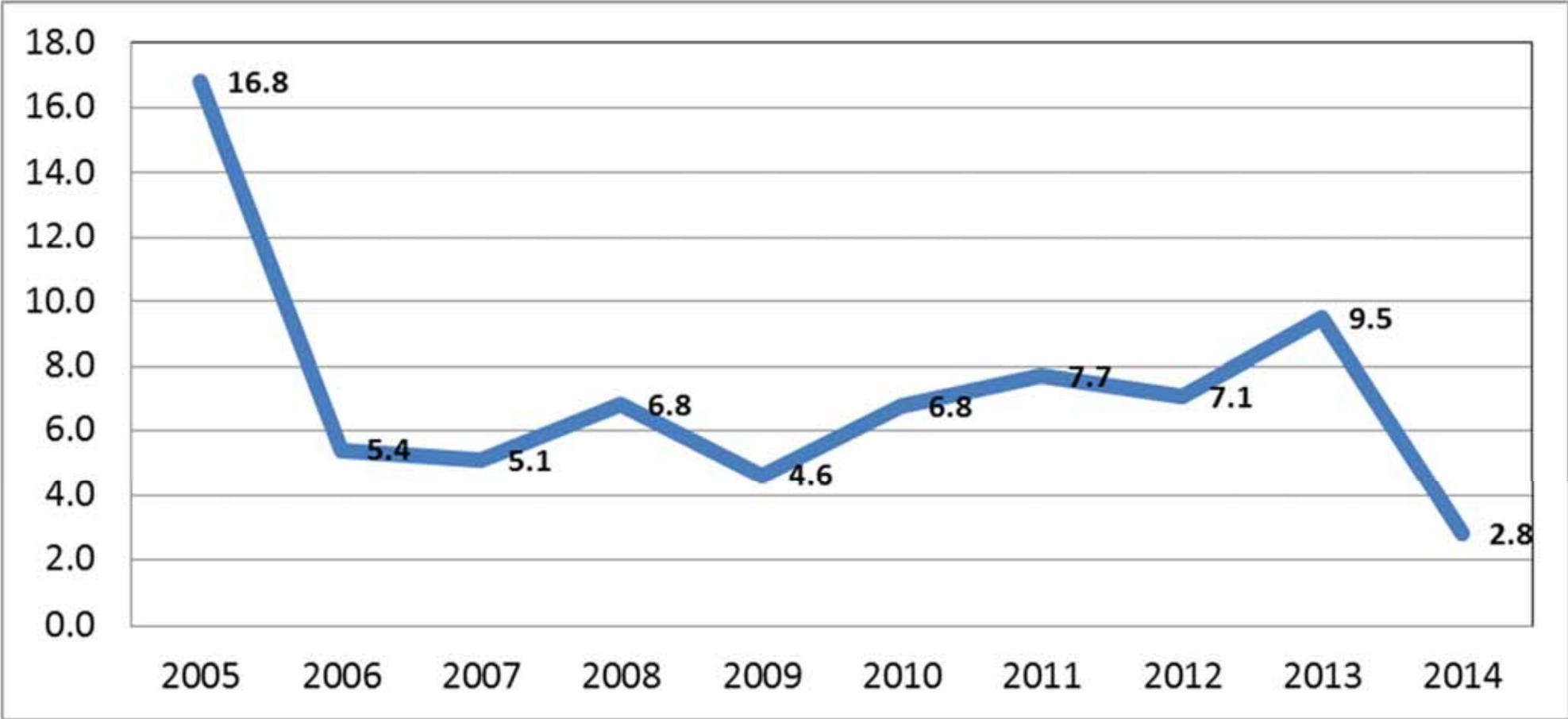
- Pre-Test (Screening)
- 3 trained experts/panelists → orientation
- Screening of the intensity of fruitiness
 - light
 - medium
 - intense
- Search for defects



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

International Olive Oil Award - Zurich 2014

Defect olive oils / 2006-2014 in %



International Olive Oil Award – Zurich

→ Test Procedure (3)

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 Olive Oils for Panel Test 2 (blind tasting / final evaluation)

Profile Sheet

→ IOOA



Negative Attribute (ortho- und retronasal)

- 1 **stichig - schlammig**
fusty - muddy sediment
- 2 **modrig - feucht - erdig**
musty - humid - earthy
- 3 **weinig - essigsauer**
winey - vinegary - acid-sour
- 4 **frostgesch. Oliven (nasses Holz)**
frostbitten olives (wet wood)
- 5 **ranzig**
rancid
- 6 **andere (zu spezifizieren)**
others (to specify)

Positive Attribute

- 7a **fruchtig** (Nase / orthonasal)
fruity
- 7b **fruchtig** (Gaumen / retronasal)
fruity
- 8 **bitter**
bitter
- 9 **scharf**
pungent

10 süß	0	1	2	3	4	5	Intensität:	
süß	<input type="checkbox"/>	0 = nicht vorhanden						
							1 = schwach → 5 = intensiv	
							(0 → 5 aufsteigend)	
11 Aroma / Flavour	0	1	2	3	4	5		
frisch geschnittenes Gras	<input type="checkbox"/>							
grüne Blätter (Olive, Feige, ...)	<input type="checkbox"/>							
Blattsalat (Kopfsalat, Endivien, Rucola)	<input type="checkbox"/>							
Nuss- und Mandelschale / -haut (grün, unreif)	<input type="checkbox"/>							
getrocknete Nuss- / Mandelkerne	<input type="checkbox"/>	grün	reif					
Apfel	<input type="checkbox"/>	<input type="checkbox"/>						
Banane	<input type="checkbox"/>	<input type="checkbox"/>						
Zitrus / Agrumen	<input type="checkbox"/>							
Trop. Früchte (Ananas, Feige, Melone, ...)	<input type="checkbox"/>							
Beerenfrüchte (Johannisbeere, Erdbeere ...)	<input type="checkbox"/>	grün/Stiel	reif					
Tomate	<input type="checkbox"/>	<input type="checkbox"/>						
Kräuter (Thymian, Oregano, Rosmarin, etc.)	<input type="checkbox"/>	grün	gekocht					
Artischocke	<input type="checkbox"/>	<input type="checkbox"/>						
andere Gemüse (Kohl, Mangold, Bohnen, ...)	<input type="checkbox"/>	<input type="checkbox"/>						
Tee (schwarzer)	<input type="checkbox"/>							
Blüten (floral)	<input type="checkbox"/>							
Honig	<input type="checkbox"/>							
Gewürze (Vanille, Zimt)	<input type="checkbox"/>							
andere (zu spezifizieren)	<input type="checkbox"/>							
	<input type="checkbox"/>							
	<input type="checkbox"/>							

12 **Gesamteindruck** grün reif grün & reif

Gesamteindruck / Ausgewogenheit

- 13 **Harmonie / Komplexität**
harmony / complexity
fehlerhaft / unharmonisch — durchschnittlich — komplex / harmonisch
- 14 **Dauerhaftigkeit**
persistence
kurz — durchschnittlich — lang

International Olive Oil Award – Zurich

→ Defects (Profile Sheet IOOA)

Negative Attribute (ortho- und retronasal)

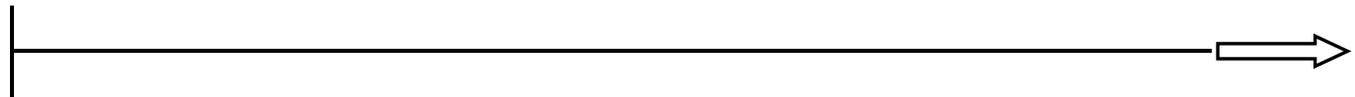
- | | | |
|----------|--|---|
| 1 | stichig - schlammig
fusty - muddy sediment | → |
| 2 | modrig - feucht - erdig
musty - humid - earthy | → |
| 3 | weinig - essigsauer
winey - vinegary - acid-sour | → |
| 4 | frostgesch. Oliven (nasses Holz)
frostbitten olives (wet wood) | → |
| 5 | ranzig
rancid | → |
| 6 | andere (zu spezifizieren)
others (to specify) | → |

International Olive Oil Award – Zurich

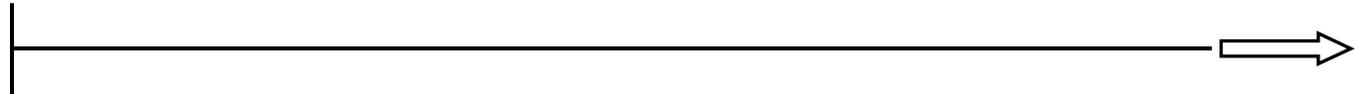
→ Positive Attributes (Profile Sheet IOOA)

Positive Attribute

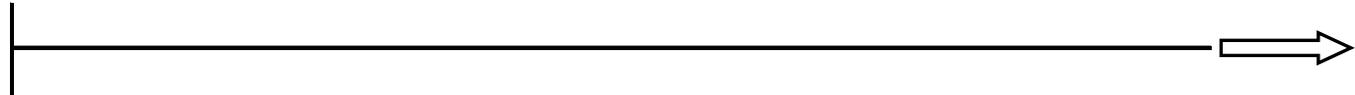
7a fruchtig (Nase / orthonasal)
fruity



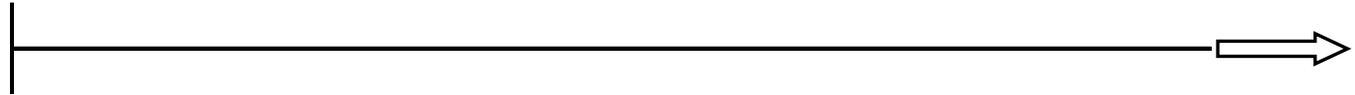
7b fruchtig (Gaumen / retronasal)
fruity



8 bitter
bitter



9 scharf
pungent



10 süß
süß



Intensität:

0 = nicht vorhanden

1 = schwach → 5 = intensiv

(0 → 5 aufsteigend)

International Olive Oil Award – Zurich

→ Positive Attributes (Profile Sheet IOOA)

11 Aroma / Flavour	0	1	2	3	4	5		
frisch geschnittenes Gras	<input type="checkbox"/>							
grüne Blätter (Olive, Feige, ...)	<input type="checkbox"/>							
Blattsalat (Kopfsalat, Endivien, Rucola)	<input type="checkbox"/>							
Nuss- und Mandelschale / -haut (grün, unreif)	<input type="checkbox"/>							
getrocknete Nuss- / Mandelkerne	<input type="checkbox"/>	<u>grün</u>	<u>reif</u>					
Apfel	<input type="checkbox"/>							
Banane	<input type="checkbox"/>							
Zitrus / Agrumen	<input type="checkbox"/>							
Trop. Früchte (Ananas, Feige, Melone, ...)	<input type="checkbox"/>							
Beerenfrüchte (Johannisbeere, Erdbeere ...)	<input type="checkbox"/>	<u>grün/Stiel</u>	<u>reif</u>					
Tomate	<input type="checkbox"/>							
Kräuter (Thymian, Oregano, Rosmarin, etc.)	<input type="checkbox"/>	<u>grün</u>	<u>gekocht</u>					
Artischocke	<input type="checkbox"/>							
andere Gemüse (Kohl, Mangold, Bohnen, ...)	<input type="checkbox"/>							
Tee (schwarzer)	<input type="checkbox"/>							
Blüten (floral)	<input type="checkbox"/>							
Honig	<input type="checkbox"/>							
Gewürze (Vanille, Zimt)	<input type="checkbox"/>							
<u>andere (zu spezifizieren)</u>	<input type="checkbox"/>							
	<input type="checkbox"/>							

12 Gesamteindruck grün reif grün & reif

Example: Spider-Web → Aroma Description

Mean / Intensity Scale 0 - 5

0 not detectable

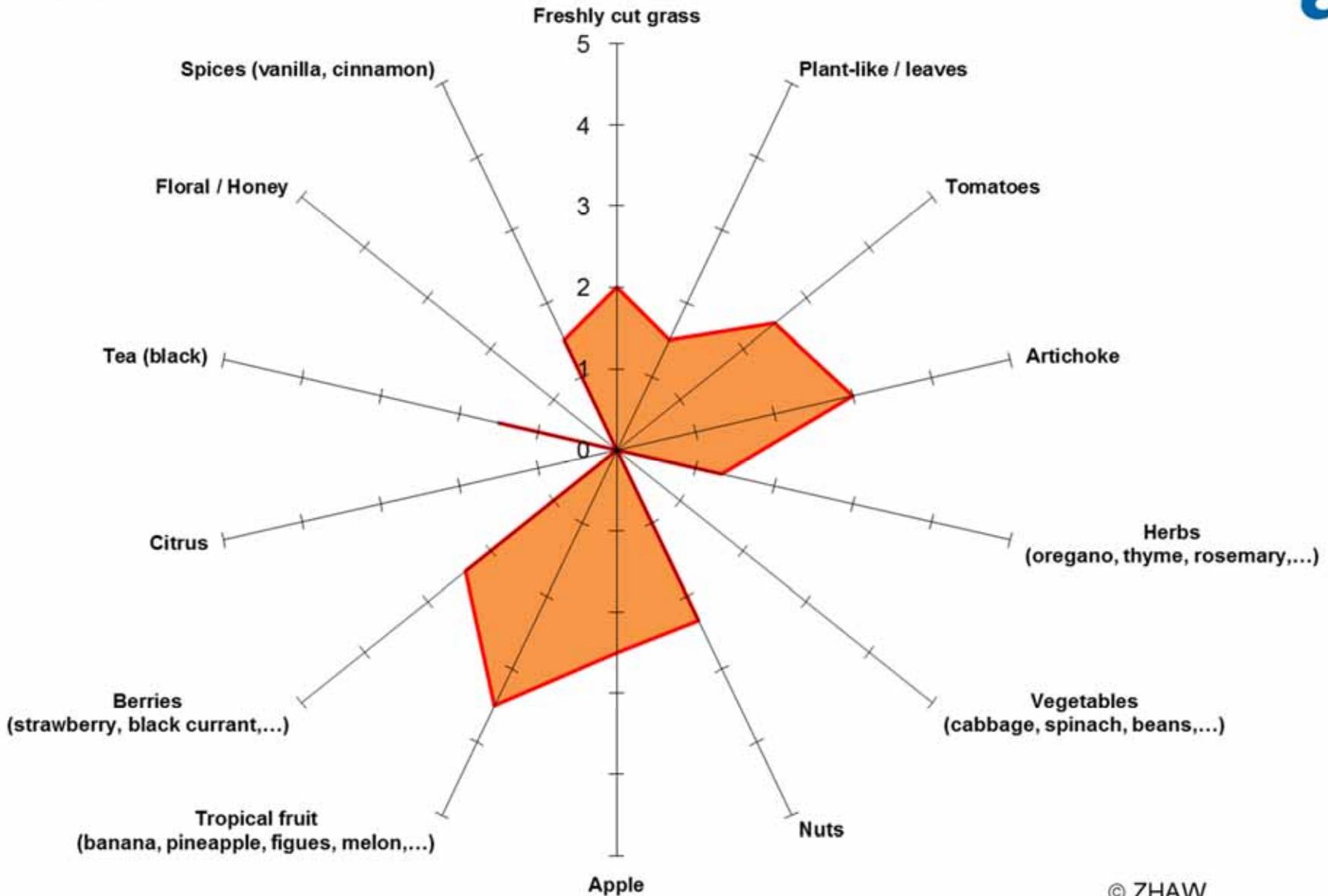
1 slight

2

3

4

5 intense



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International Olive Oil Award – Zurich

→ Overall Impression (Profile Sheet IOOA)

Gesamteindruck / Ausgewogenheit

13 Harmonie / Komplexität
harmony / complexity



14 Dauerhaftigkeit
persistence



International Olive Oil Award – Zurich

→ Test Procedure IOOA (4)



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: Definition of the «Winning Oils»** in the categories:

„Golden Olive“ / „Silver Olive“ / „Award“

International Olive Oil Award – Zurich

→ Test Procedure IOOA (5)

4th Step

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



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



Colin Jones
05.05.2008



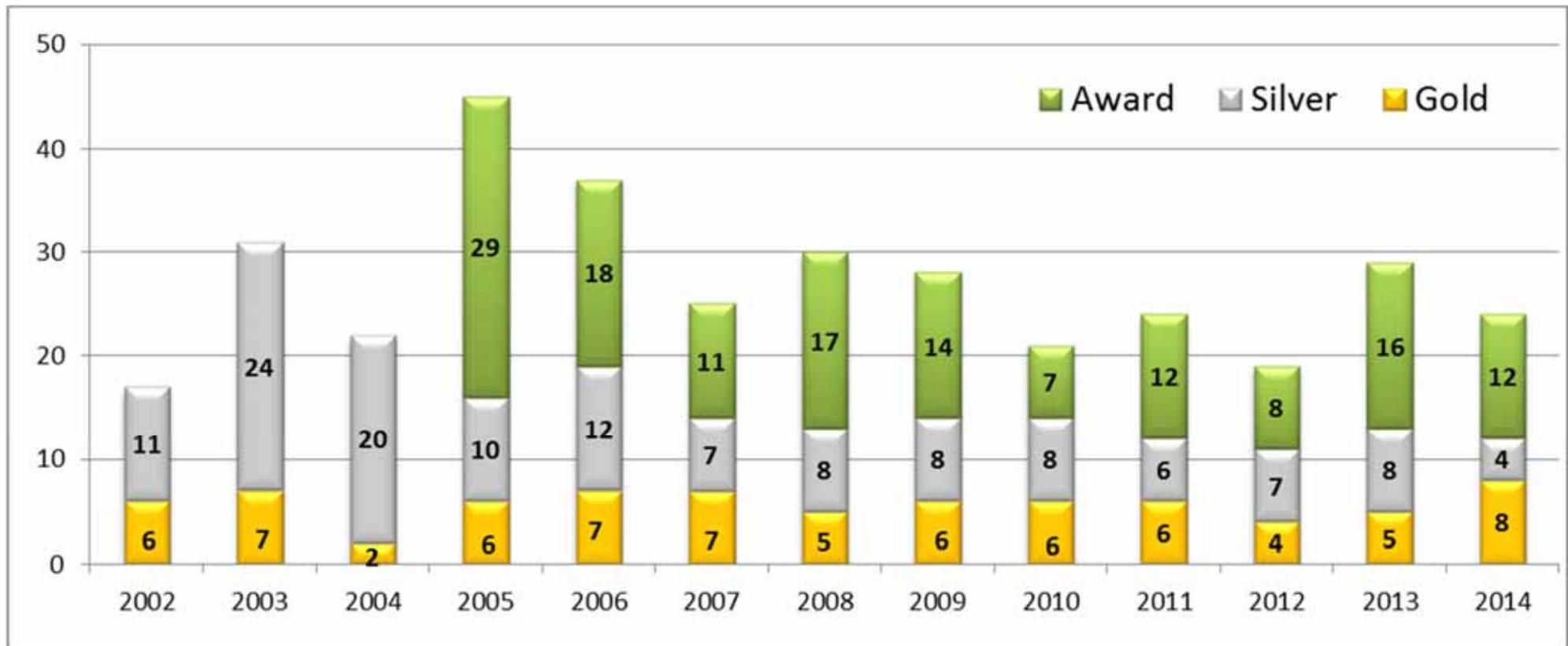
AWARD CEREMONY

International Olive Oil Award – Zurich 2014

International Olive Oil Award - Zurich

Amount of Awards / 2002-2014

→ Golden Olive / Silver Olive / Award



International Olive Oil Award - Zurich 2014

Category	Gold	Silver	Award
intense (16)	8	4	2
medium (64)	0	0	10
light (26)	0	0	0
Total	8	4	12

International Olive Oil Award - Zurich 2014

Country	Gold	Silver	Award
Spain (32)	6	2	2
Italy (30)	2	2	8
Portugal (16)	0	0	1
France (1)	0	0	1
Total	0	0	1

International Olive Oil Award - Zurich 2014

Category	Gold	Silver	Award
PDO (DOP; g.U.) (19)	3	0	3
PGI (IGP, g.g.A.) (4)	0	0	1
Area / Country (83)	5	4	8
Total	8	4	12

International Olive Oil Award - Zurich 2014

PDO / DOP / g.U.	Number of Participants	Country
Monti Iblei	1	Italy
Priego di Cordoba	4	Spain
Riviera Ligure	1	Italy
Trás-os-Montes	7	Portugal
Estepa	1	Spain
Vallée des Beaux de Provence	1	France
Sitia	2	Greece
Kalamata	1	Greece
Siurana	1	Spain
PGI / IGP / g.g.A.		
Toscano	1	Italy
Lesbos	2	Greece
Laconia	1	Greece

International Olive Oil Award - Zurich 2014

Category	Gold	Silver	Award
Conventional (76)	5	4	8
Bio (30)	3	0	4
Total	8	4	12

International Olive Oil Award - Zurich 2014

Category	Gold	Silver	Award
Mono-Variety (66)	5	3	4
More Varieties (40)	3	1	8
Total	8	4	12

INTERNATIONAL OLIVE OIL AWARD WINNER`S 2014



AWARD



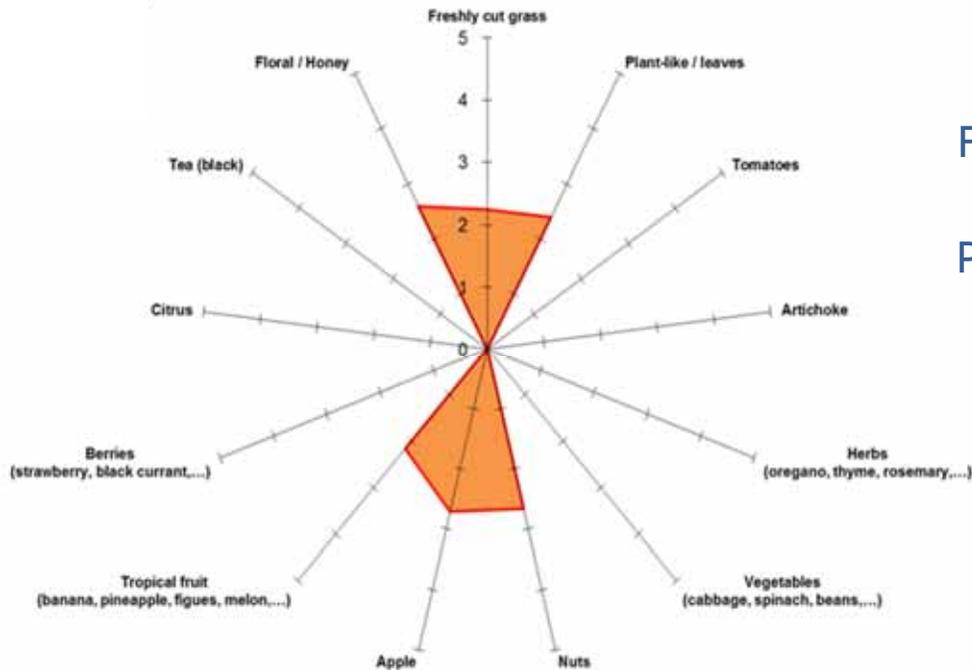
AWARD 2014

No. 16

Villa Magra, Franci

Italy, Toskany

50% Frantoio, 35% Moraiolo, 15% Leccino



Frantoio Franci S.n.c.

PrOlive Notter & Cie.



apple, nuts, tropical fruit, leaves,
cinnamon, freshly cut grass



AWARD 2014

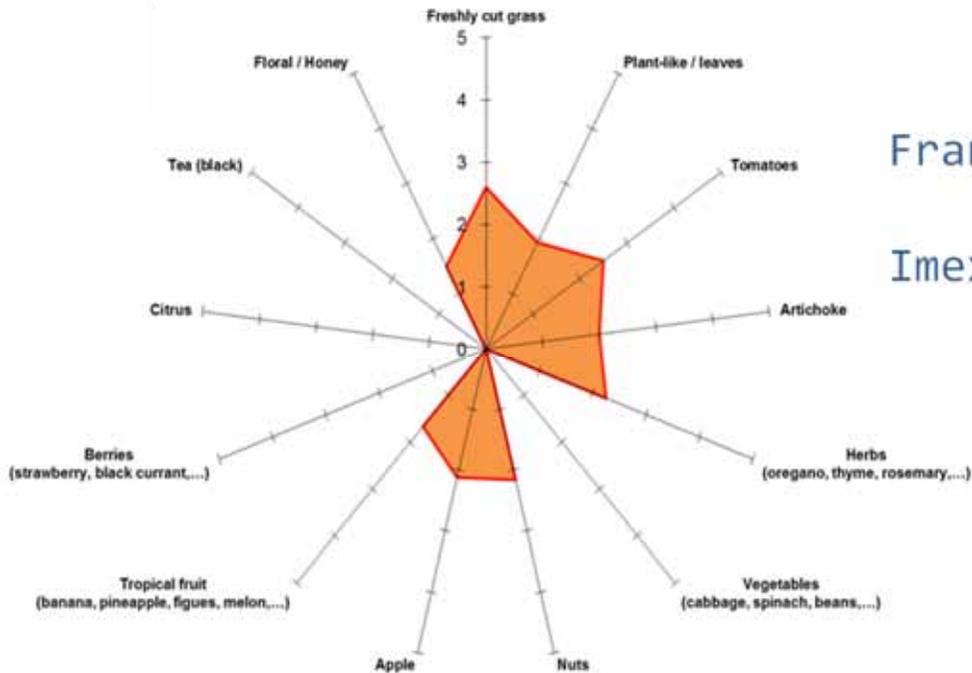
No. 24

Primo DOP Monti Iblei

Italy, Sicily, Monti Iblei
100% Tonda Iblea



Frantoi Cutrera di Cutrera Giovanni
Imex Delikatessen AG



© ZHAW

apple, tomato, nuts, banana, freshly cut grass, leaves, artichoke, herbs, spices



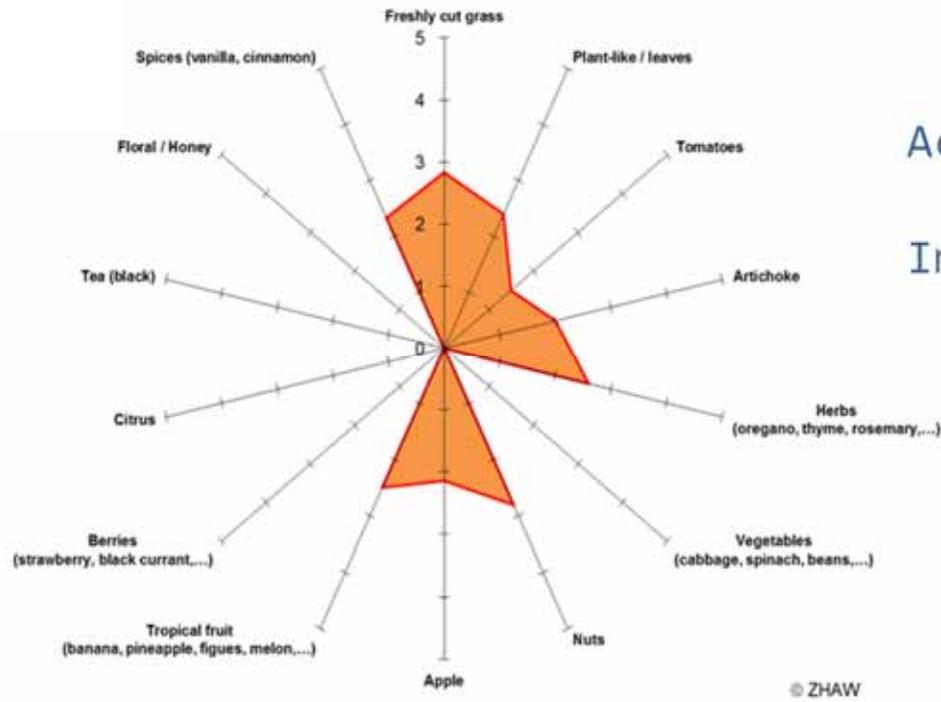
AWARD 2014

No. 32

Melgarejo Arbequina

Spain, Andalusia

100% Arbequina



Aceites Campoliva S.L.

Imex Delikatessen AG



nutshell, apple, freshly cut grass,
leaves, herbs, tomato, banana



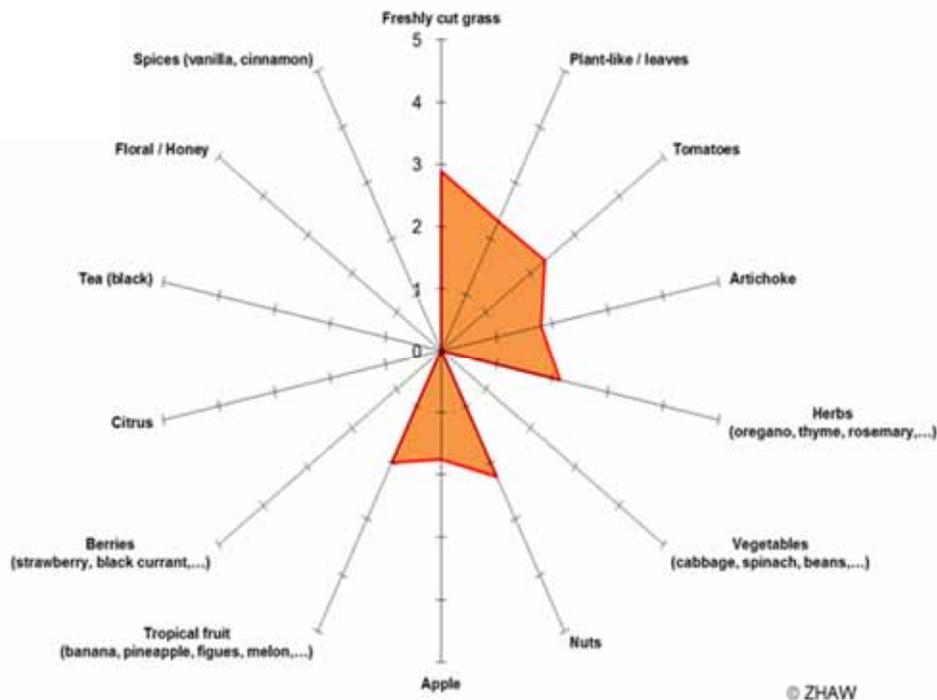
AWARD 2014

No. 45

Cortijo La Torre Premium

Spain, Andalusia

100% Picual



Aceites San Antonio

Aceites San Antonio



freshly cut grass, leaves, nuts, herbs,
artichoke, banana, apple



AWARD 2014

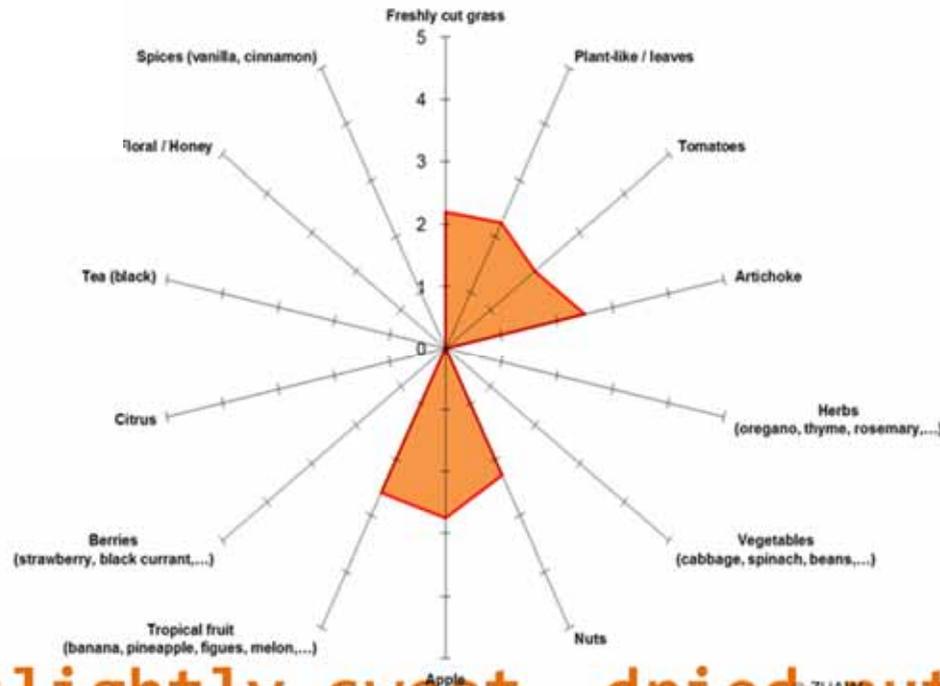
No. 65

Huile d'Olive de la Vallée des Baux de Provence P.D.O.

France, Vallée des Baux de Provence P.D.O.



15% Salonenque, 45% Bérugnette, 30% Verdale des Bouches-du-Rhône, 7% Picholine, 3% Cailletier



Domaine de la Lieutenante

Domaine de la Lieutenante



slightly sweet, dried nut kernel, freshly cut grass, tomato, banana, leaves, artichoke, apple





AWARD 2014

No. 116

7 Lendas Premium

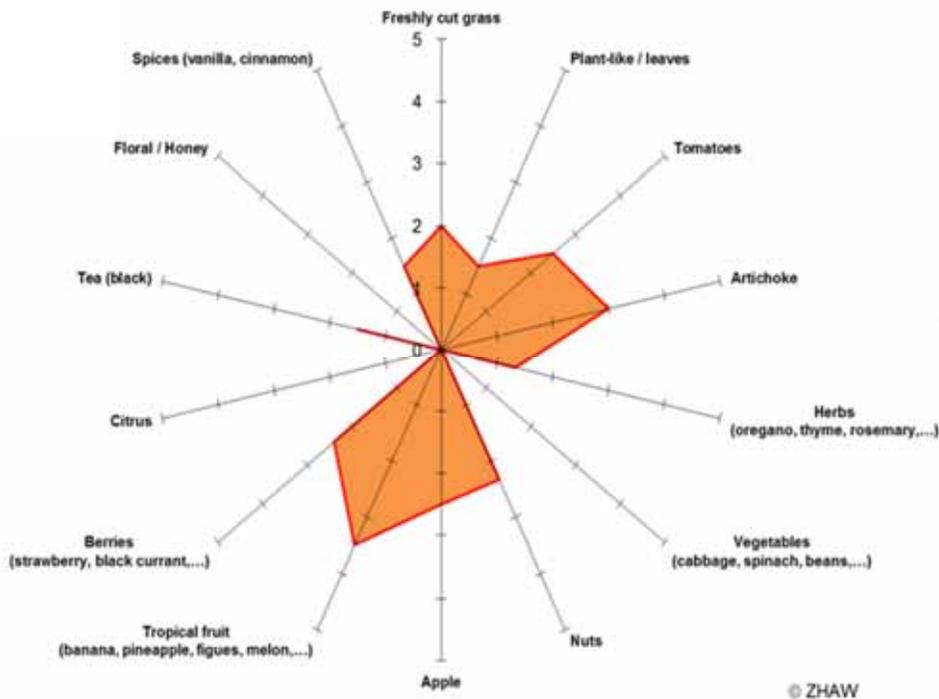
Portugal, Trás-os-montes

60% Cobrançosa, 40% Madural



Cooperativa de Olivicultores de Valpaços, Cr1

Cooperativa de Olivicultores de Valpaços, Cr1



nuts, berries, herbs





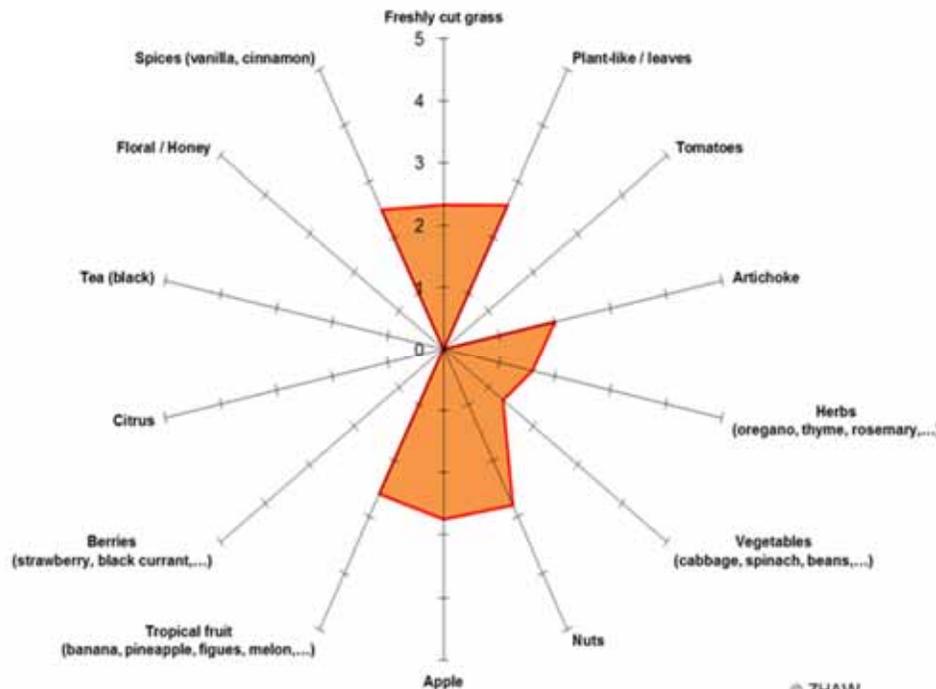
AWARD 2014

No. 141

Le Trebbiane, Franci

Italy, Tuscany

40% Frantoio, 40% Moraiolo, 10% Leccino,
10% Olivastra Seggianese



Frantoio Franci S.n.c.
PrOlive Notter & Cie.



dried nut kernel, leaves, artichoke,
herbs, banana, apple, spices



AWARD 2014

No. 63

Olio Titone Bio

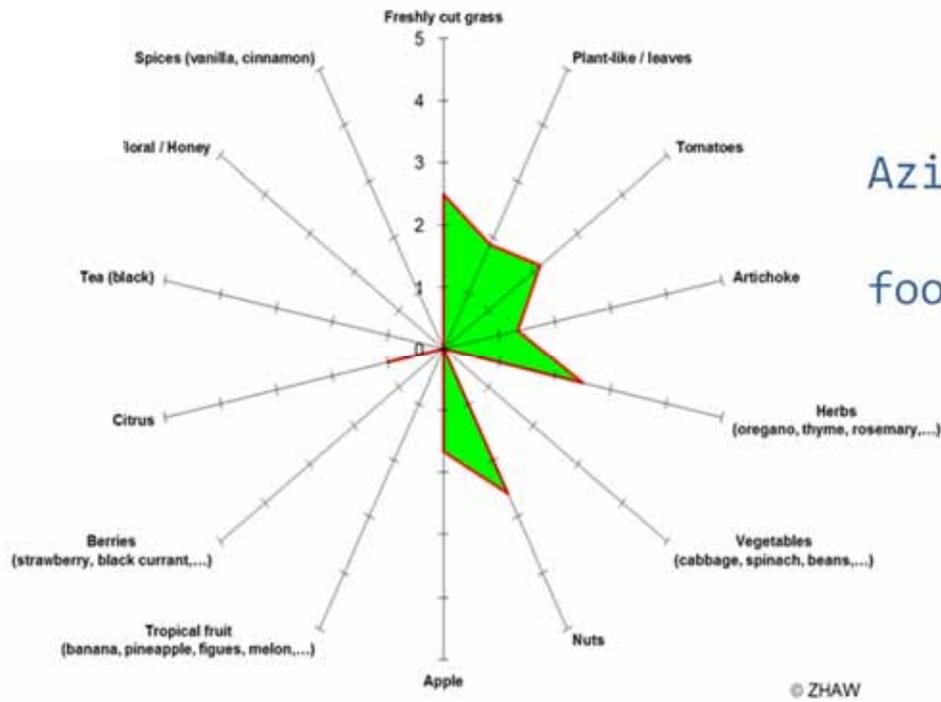
Italy, Sizilia, Trapani

Nocellara del Belice, Cerasuola, Biancolilla



Azienda Agricola Biologica Titone

food-art GmbH



freshly cut grass, tomato, nutshell, herbs, leaves, apple, artichoke



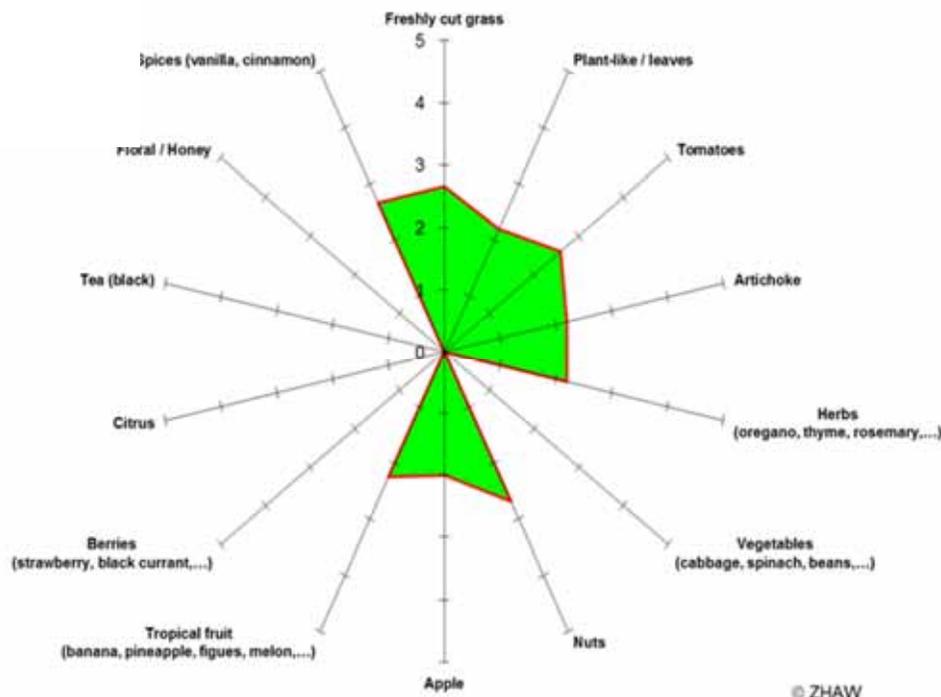
AWARD 2014

No. 104

Olio Extra Vergine 2013

Italy, Tuscany

33% Moraiolo, 33% Pendolino, 33% Leccino



oliVino Michael Blaser

oliVino Michael Blaser



nutshell, freshly cut grass, leaves, tomato, artichoke, herbs, apple, banana, spices



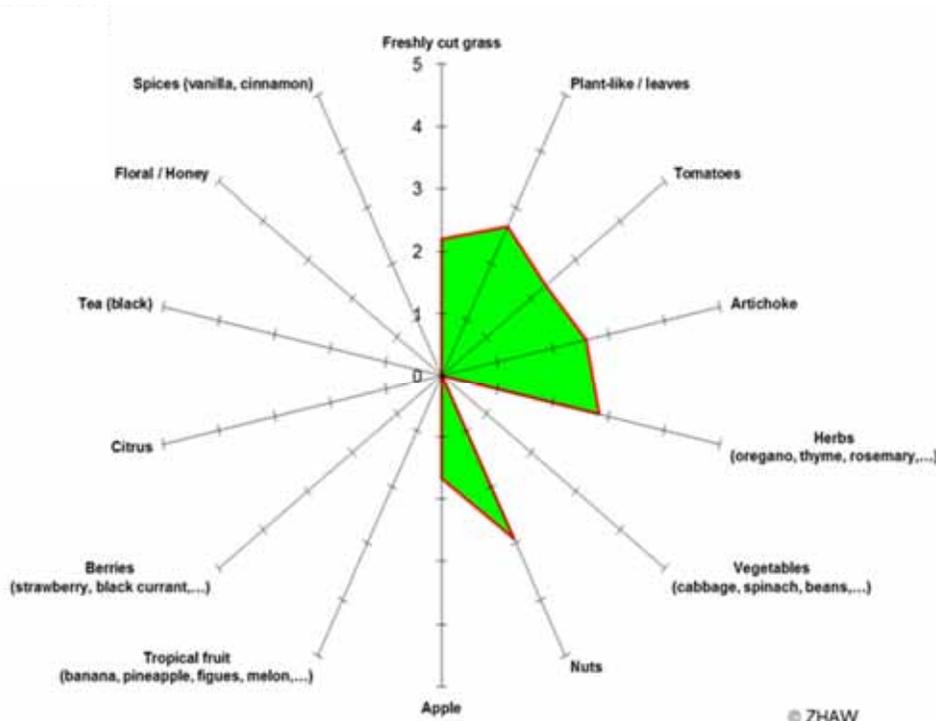
AWARD 2014

No. 131

Nocellara del Belice

Italy, Calabria

100% Nocellara



Azienda Agricola
Librandi

Essenz GmbH



freshly cut grass, leaves, nutshell,
tomato, herbs, artichoke



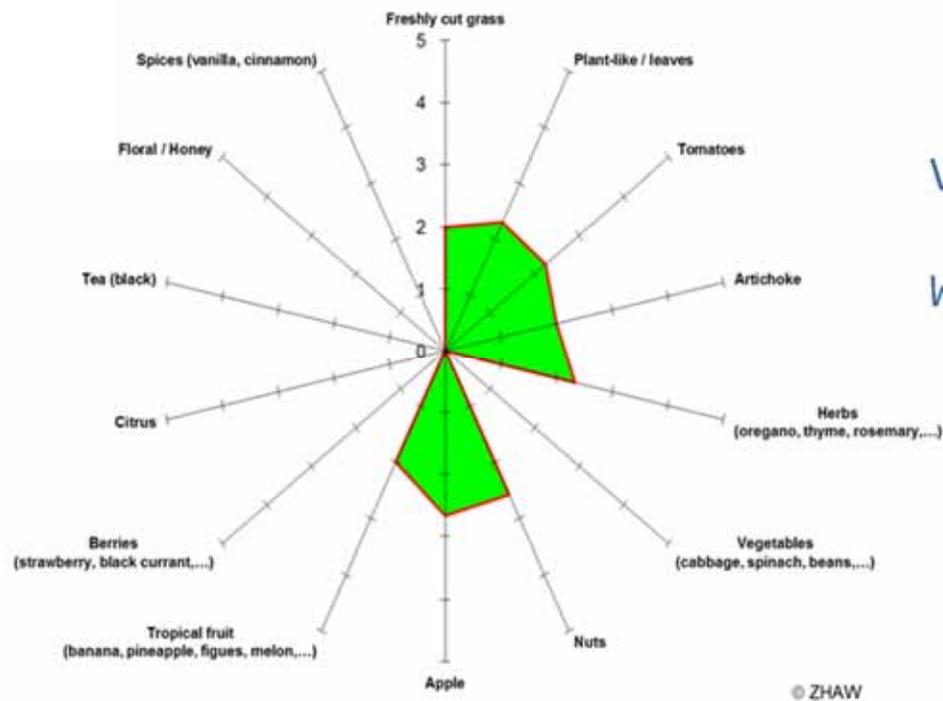
AWARD 2014

No. 61

IGP Toscano Colline di Firenze

Italy, Tuscany

75% Frantoio, 25% Moraiolo



Villa Humbourg s.r.l.

Wein und Geschenkideen Avgustini



freshly cut grass, leaves, herbs, nutshell, tomato, artichoke, apple, tropical fruit



AWARD 2014

No. 145

Olio Titone Bio DOP

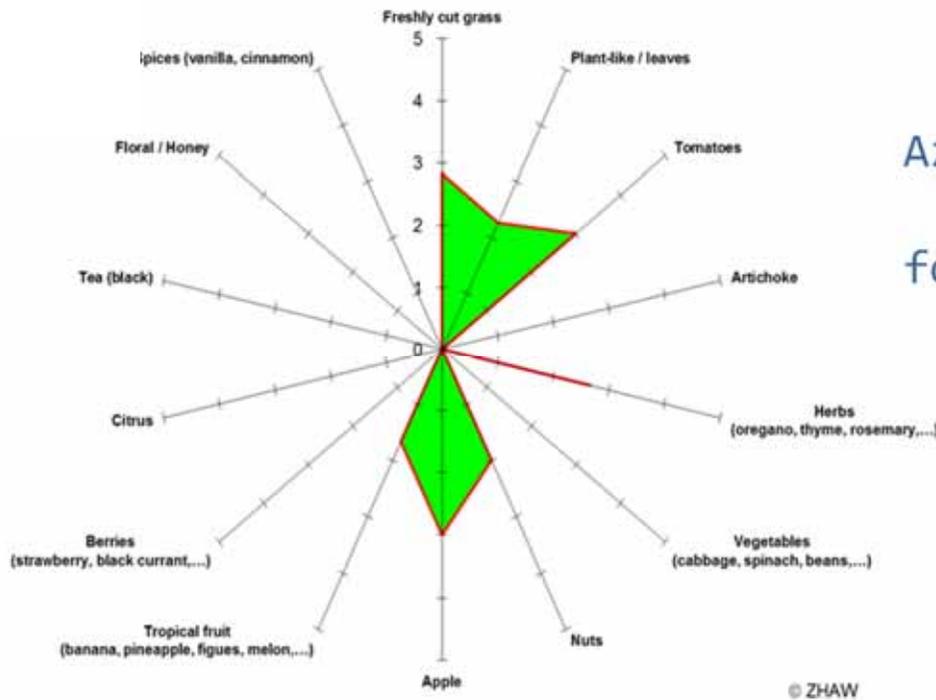
Italy, Sizilia, Trapani

Nocellara del Belice, Cerasuola, Biancolilla



Azienda Agricola Biologica Titone

food-art GmbH



freshly cut grass, nutshell, leaves, tomato, apple, herbs, banana



INTERNATIONAL OLIVE OIL AWARD WINNER`S 2014



SILVER



SILVER OLIVE 2014

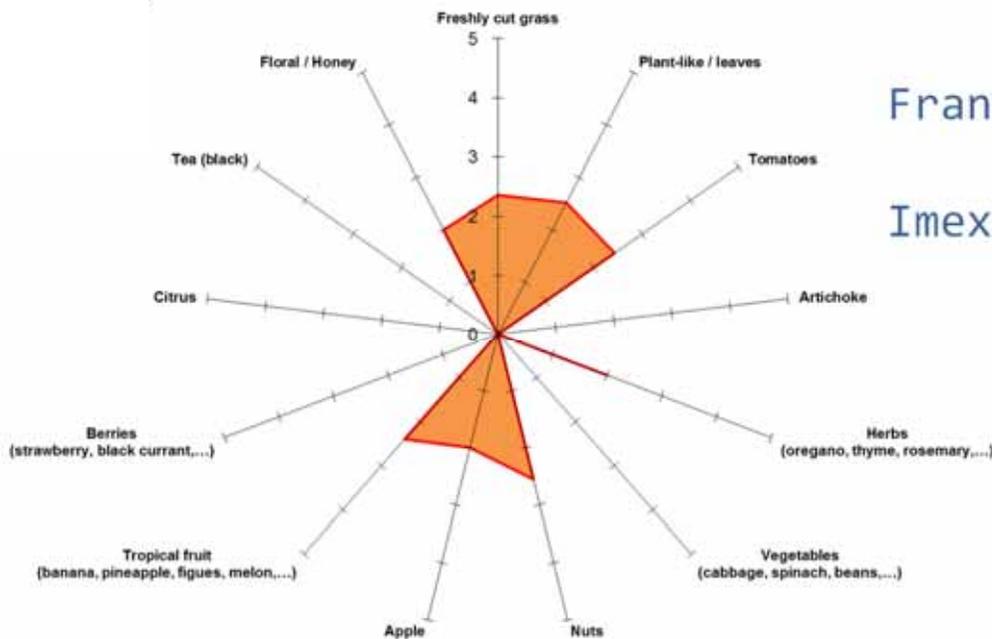
No. 23

Gran Cru Cutrera Nocellara del Belice

Italy, Sizilia, Region Trapani
100% Nocellara del Belice



Frantoi Cutrera di Cutrera Giovanni
Imex Delikatessen AG



© ZHAW

freshly cut grass, nutshell, herbs, dried almond kernel, apple, leaves, tomato, tropical fruit, spices





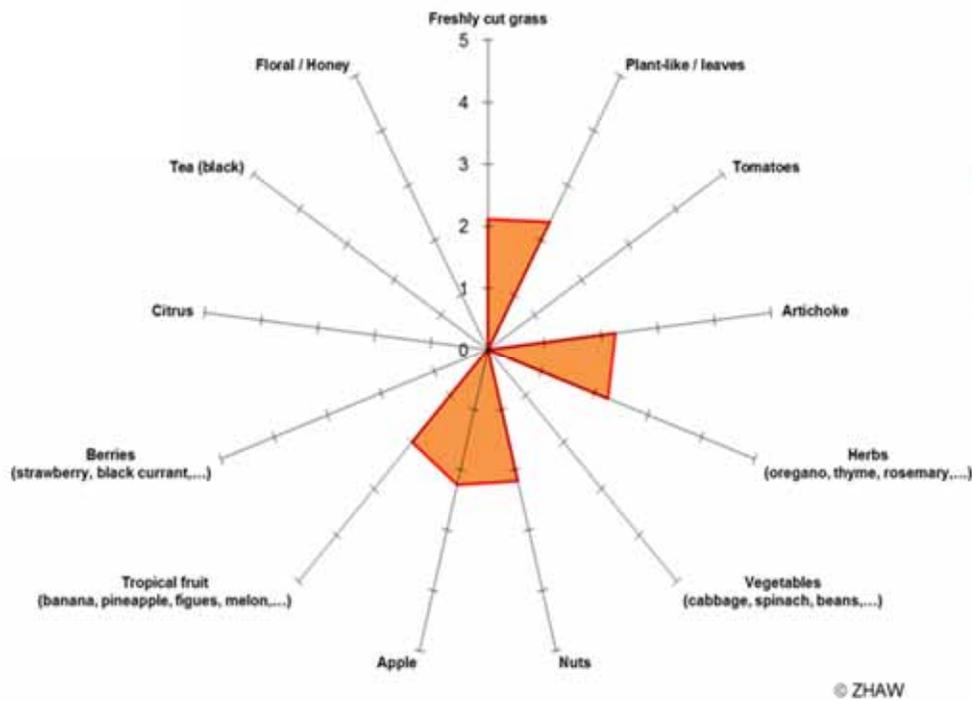
SILVER OLIVE 2014

No. 113

CETRONE DELICATO

Italy, Latium

100% Itrana



Azienda Agricola Alfredo Cetrone

BOB'S FOOD STORE



freshly cut grass, nuts, apple, leaves, banana, artichoke, herbs



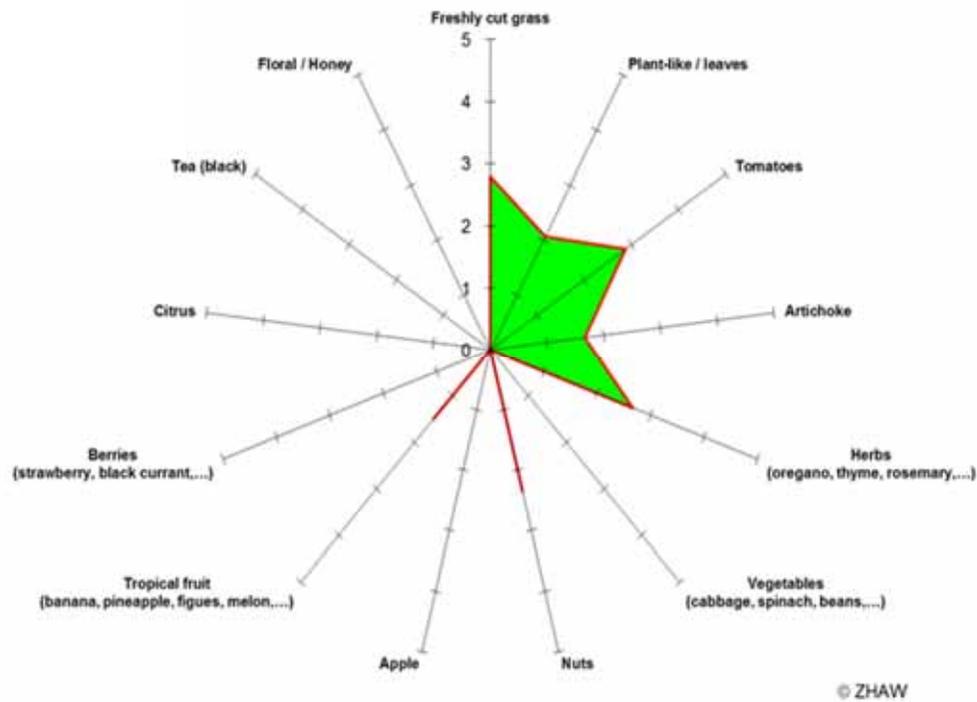
SILVER OLIVE 2014

No. 27

Melgarejo Hojiblanca

Spain, Andalusia

100% Hojiblanca



Aceites Campoliva S.L.

Imex Delikatessen AG



freshly cut grass, tomato, leaves, nutshell, artichoke, herbs, banana



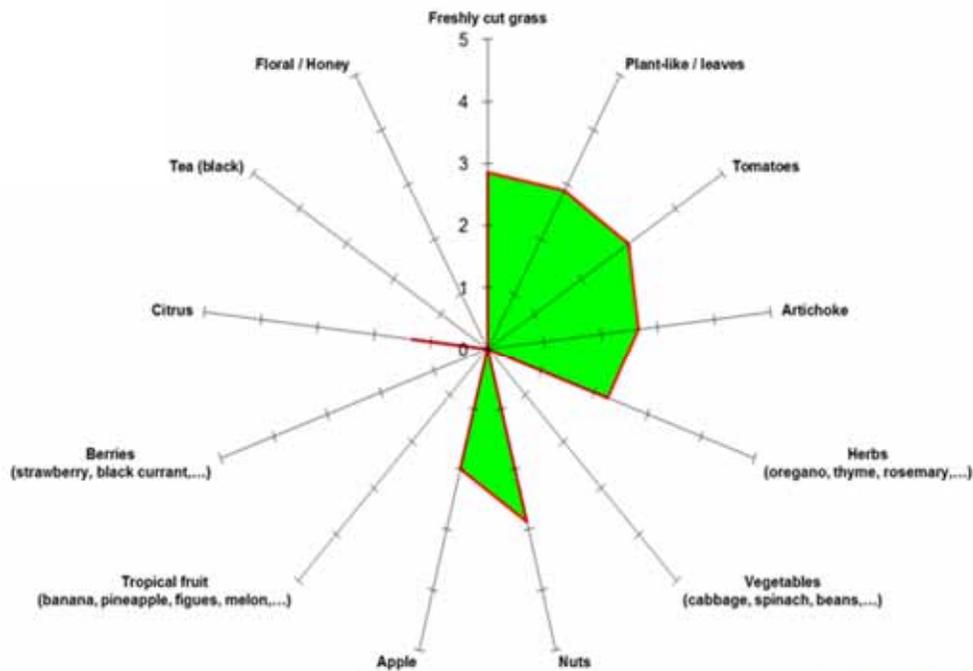
SILVER OLIVE 2014

No. 54

Reserva de Familia by Casas de Hualdo

Spain, Toledo

Picual, Manzanilla, Cornicabra, Arbequina



Casas de Hualdo, SL

Casas de Hualdo, SL



leaves, nutshell, freshly cut grass, tomato, herbs, citrus

INTERNATIONAL OLIVE OIL AWARD WINNER`S 2014



GOLD



GOLDEN OLIVE 2014

No. 15

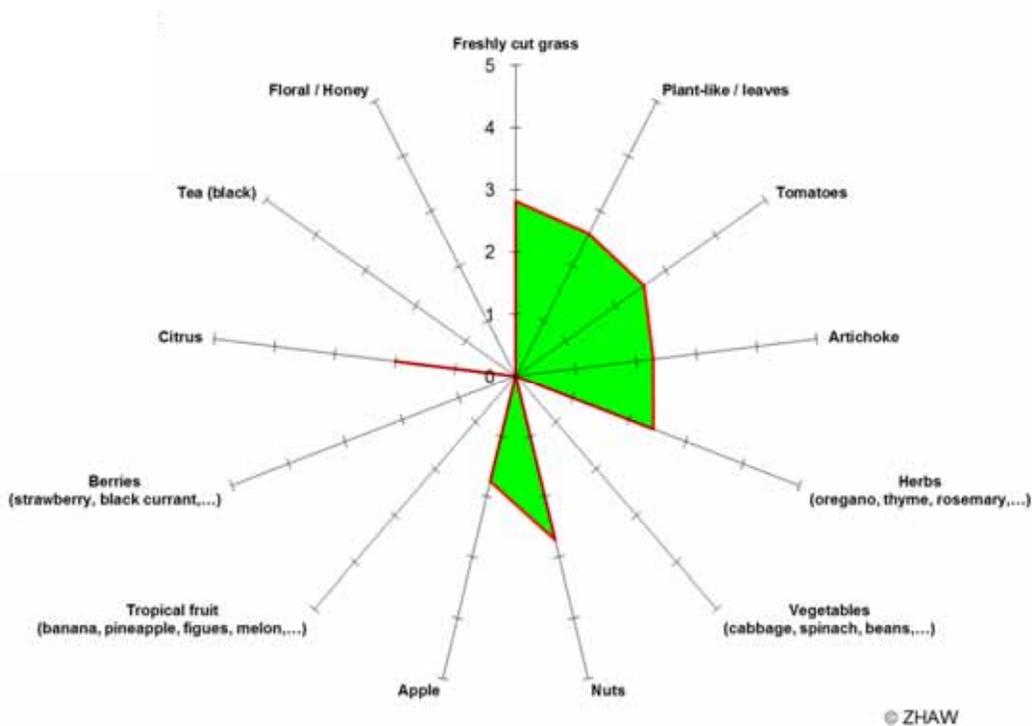
Finca de la Torre Seleccion

Spain, Andalusia, Malaga, Bobadilla
100% Hojiblanca



Finca la Reja S.L.

Finca la Reja S.L.



freshly cut grass, vegetable, nuts, leaves, herbs



GOLDEN OLIVE 2014

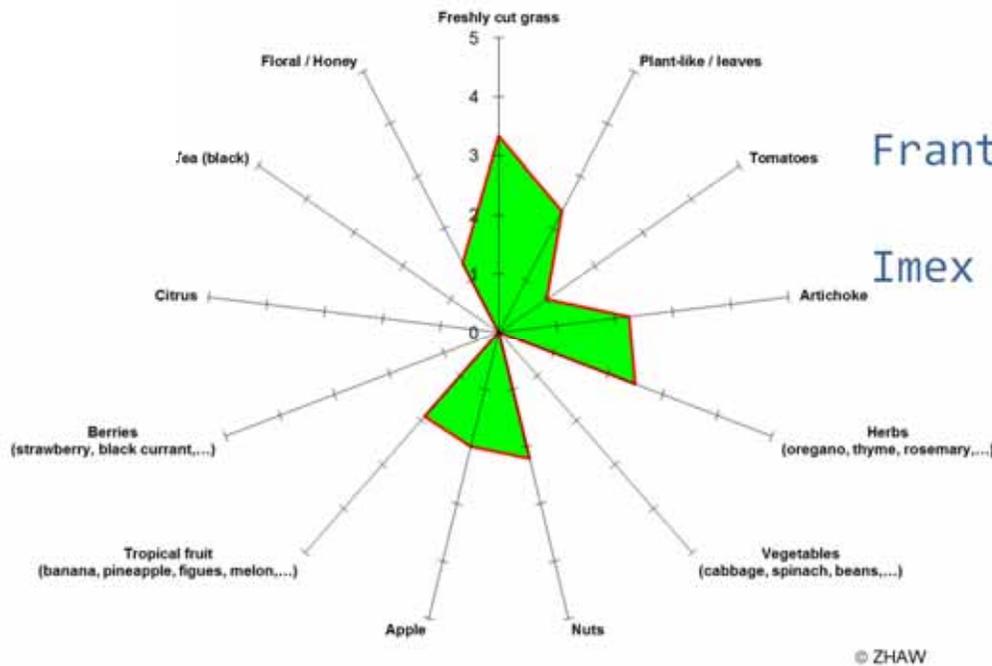
No. 22

Primo Bio



Italy, Sicilia, Monti Iblei

100 % Tonda Iblea



Frantoi Cutrera di Cutrera Giovanni

Imex Delikatessen AG



nuts, leaves, freshly cut grass, banana, artichoke, apple, herbs, tomato, blossoms



GOLDEN OLIVE 2014

No. 26

Rincón de la Subbética

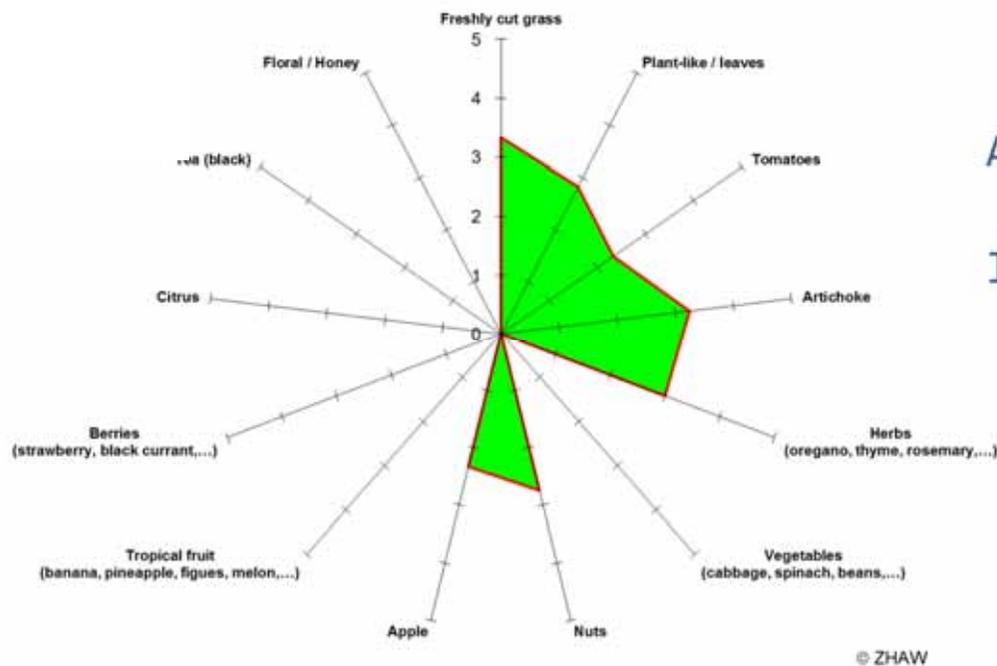
Spanien - Andalusien DOP Priego de Cordoba

100% Hojiblanca



Almazaras de la Subbética S.L.U.

Imex Delikatessen AG



freshly cut grass, apple, herbs,
leaves, artichoke, almond, tomato





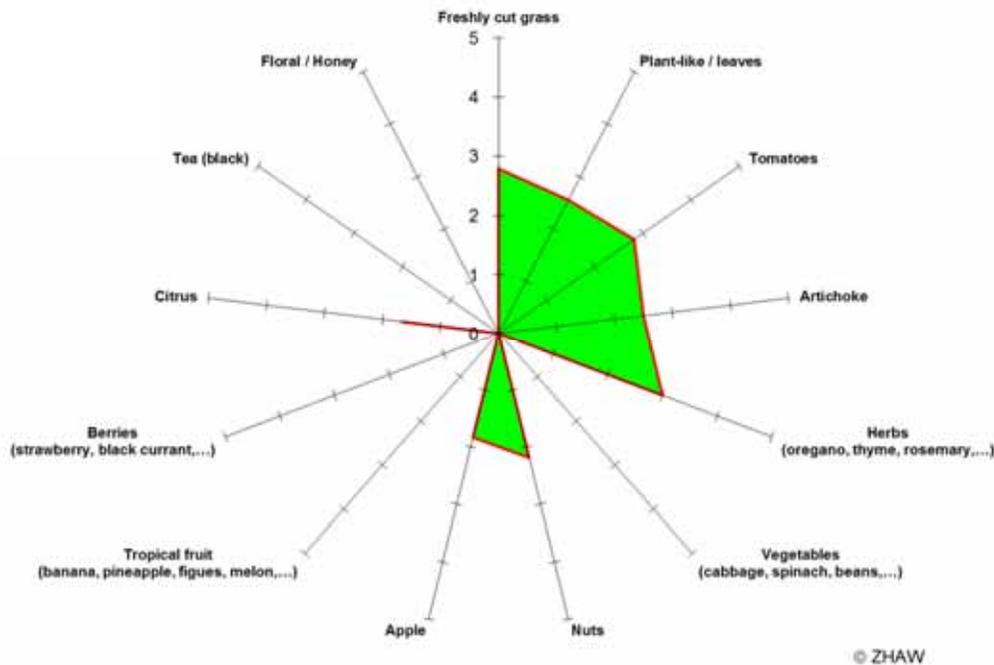
GOLDEN OLIVE 2014

No. 28

El Empiedro

Spanien - Andalusien DOP Priego de Cordoba

80% Hojiblanca, 20% Picuda



Sca. Olivera La Purisima

Sca. Olivera La Purisima



tomato, freshly cut grass, leaves, nutshell,
herbs, artichoke, apple



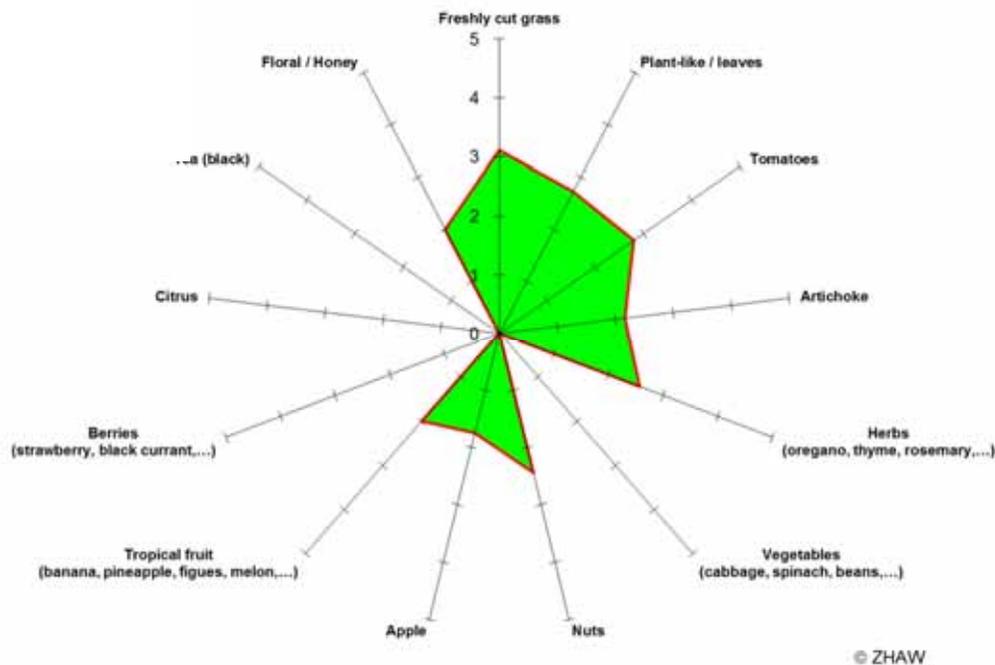
GOLDEN OLIVE 2014

No. 29

VENTA DEL BARÓN

Spanien, D.O.P. Priego de Cordoba

90% Hojiblanca, 10% Picuda



Muela - Olives, S.L.

Muela - Olives, S.L.



freshly cut grass, leaves, nutshell, herbs,
artichoke, tomato, apple



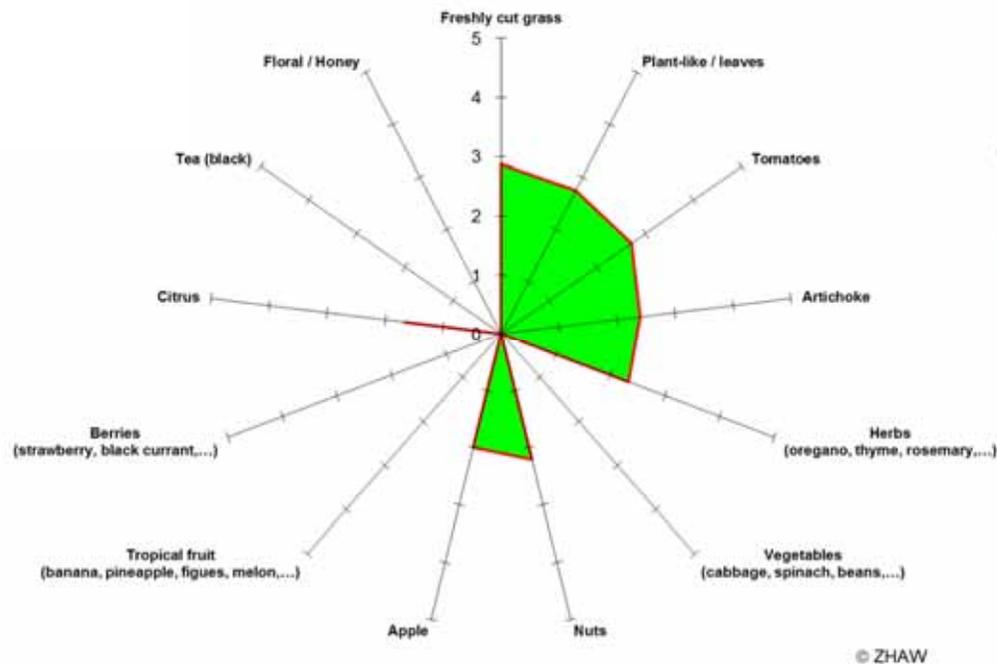
GOLDEN OLIVE 2014

No. 112

Cetrone Intenso

Italy, Latium

100% Itrana



Azienda Agricola Alfredo Cetrone

BOB'S FOOD STORE



freshly cut grass, tomato, nuts, leaves,
herbs, apple, citrus



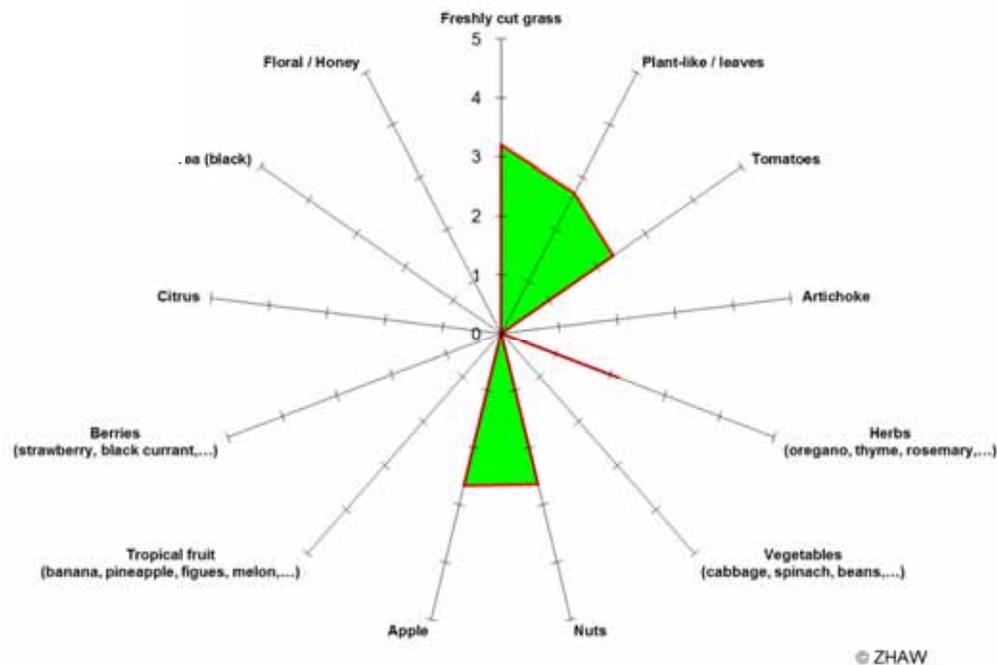
GOLDEN OLIVE 2014

No. 133

Melgarejo Composicion Premium

Spain, Andalusia

60% Picual, 20% Hojiblanca, 10% Frantoio, 10% Arbequina



Aceites Campoliva S.L.

Essenz GmbH



freshly cut grass, leaves, apple, herbs, nutshell, tomato



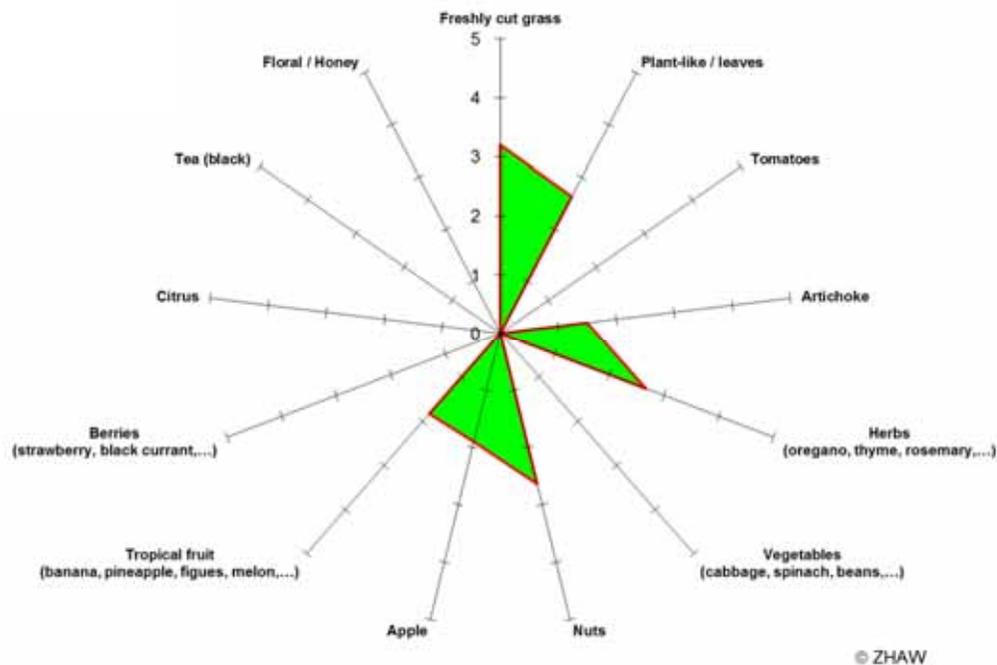
GOLDEN OLIVE 2014

No. 134

Melgarejo Picual Premium

Spain, Andalusia

100% Picual



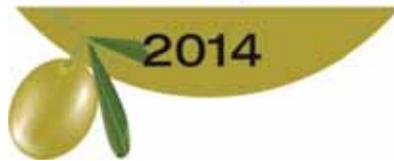
Aceites Campoliva S.L.

Essenz GmbH



freshly cut grass, nutshell, leaves, banana, herbs

Best Organic



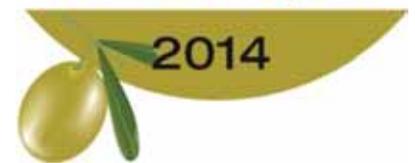
2014

Best of Italy



2014

Best of Spain



2014

Best Monovariety



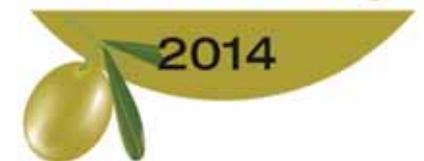
2014

Special Prize



2014

Best of Portugal



2014

Best of Greece



2014

INTERNATIONAL OLIVE OIL AWARD WINNER`S 2014



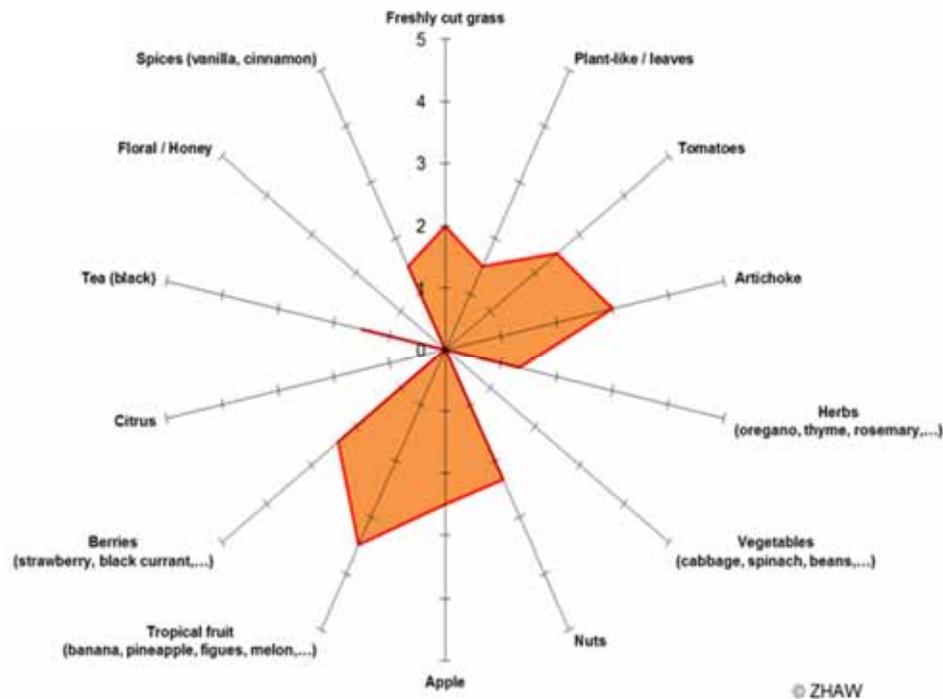


No. 116

7 Lendas Premium

Portugal, Trás-os-montes

60% Cobrançosa, 40% Madural



Cooperativa de Olivicultores de Valpaços, CrI

Cooperativa de Olivicultores de Valpaços, CrI



nuts, berries, herbs

Best of Greece

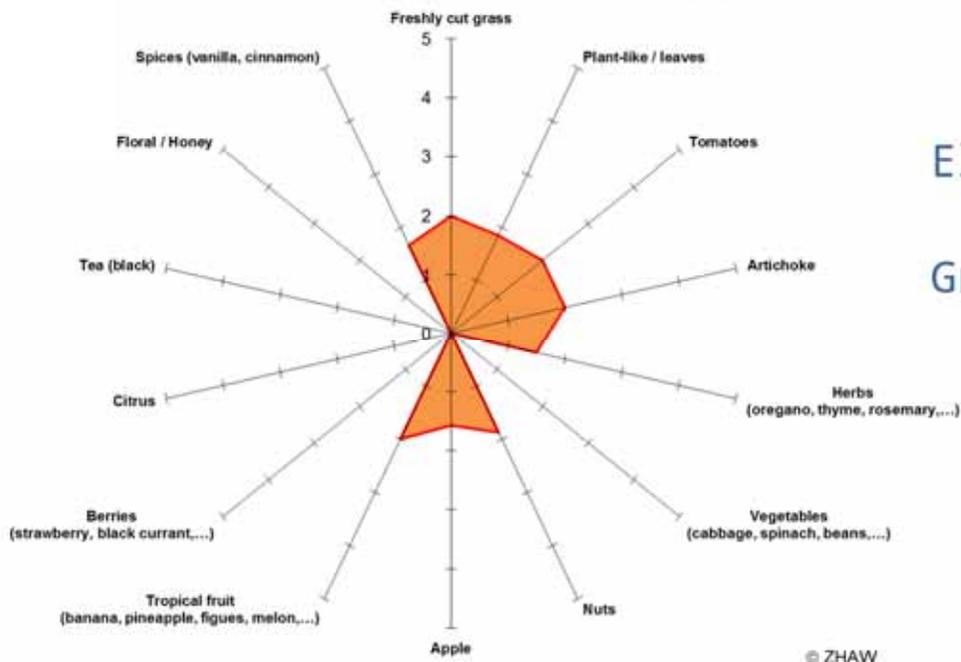


No. 136

ELAION finest BIO

Greece

100% Koroneiki



Elaion one SA

Greek Fine Food GmbH



sweet, leaves, apple, dried nut kernel, freshly cut grass, artichoke, banana, spices

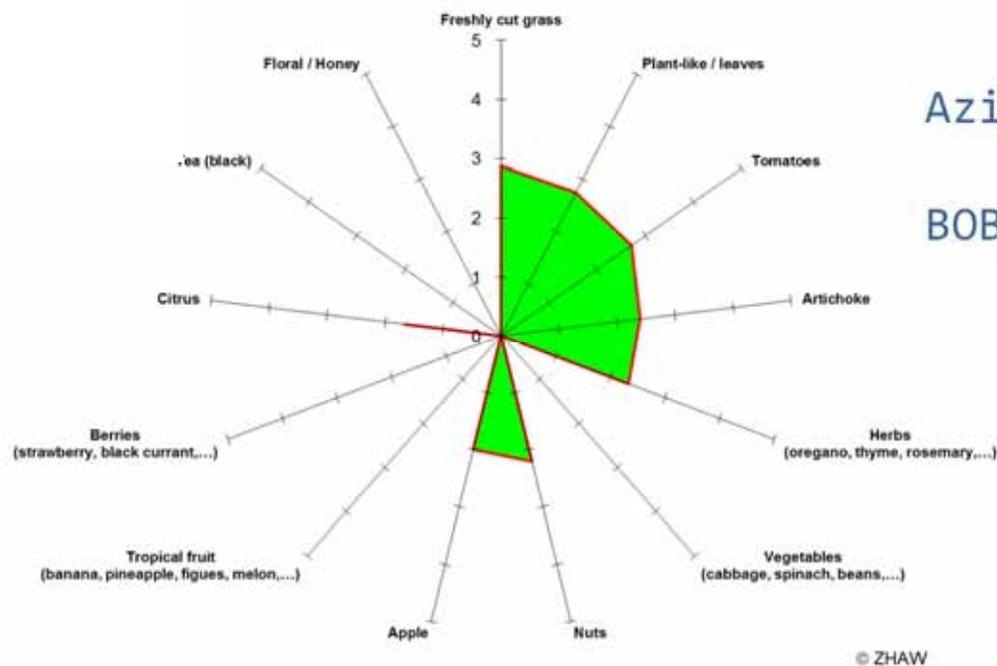


No. 112

Cetrone Intenso

Italy, Latium

100% Itrana



Azienda Agricola Alfredo Cetrone

BOB'S FOOD STORE



freshly cut grass, tomato, nuts,
leaves, herbs, apple, citrus

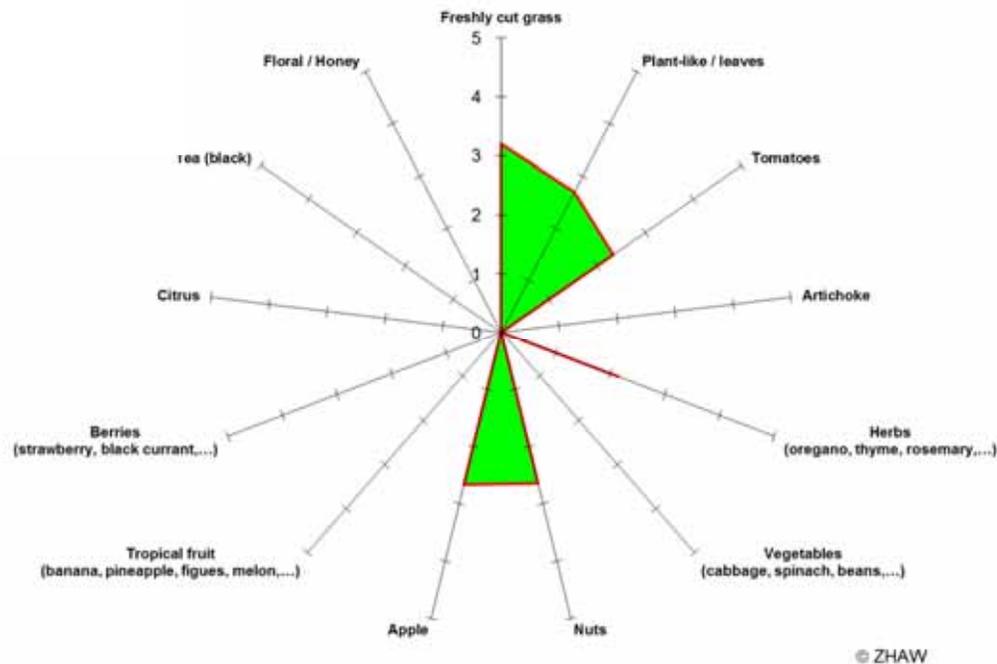


No. 133

Melgarejo Composicion Premium

Spain, Andalusia

60% Picual, 20% Hojiblanca, 10% Frantoio, 10% Arbequina



Aceites Campoliva S.L.

Essenz GmbH

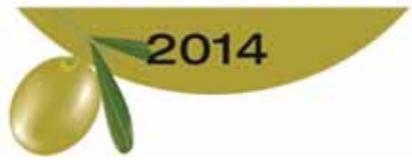


freshly cut grass, leaves, apple, herbs,
nutshell, tomato

INTERNATIONAL OLIVE OIL AWARD WINNER`S 2014



Best Monovariety



Best of Italy

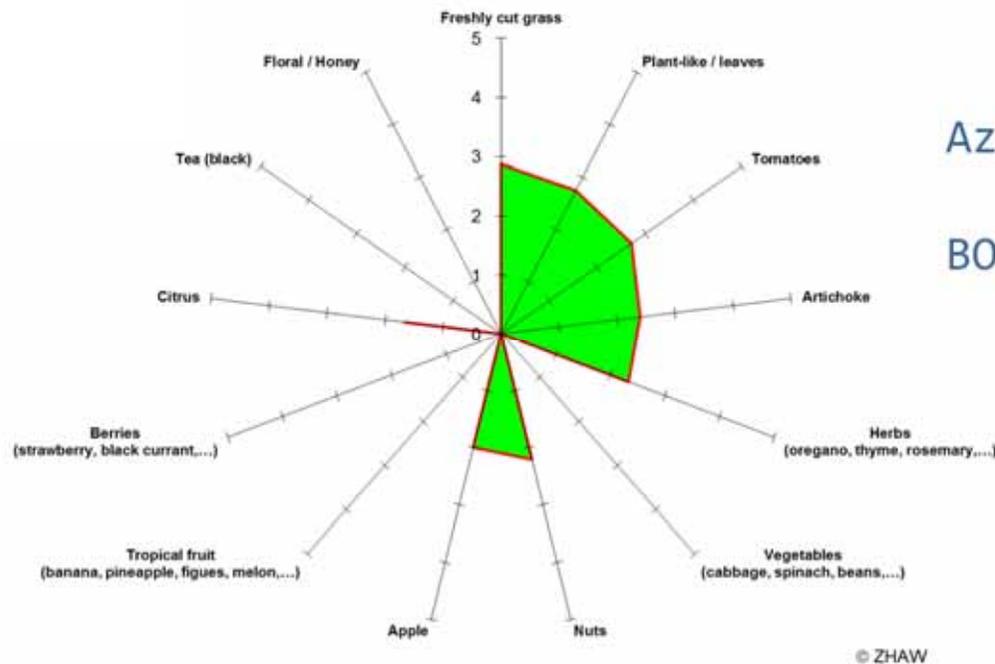


No. 112

Cetrone Intenso

Italy, Latium

100% Itrana



Azienda Agricola Alfredo Cetrone

BOB'S FOOD STORE



freshly cut grass, tomato, nuts, leaves, herbs, apple, citrus

INTERNATIONAL OLIVE OIL AWARD WINNER`S 2014



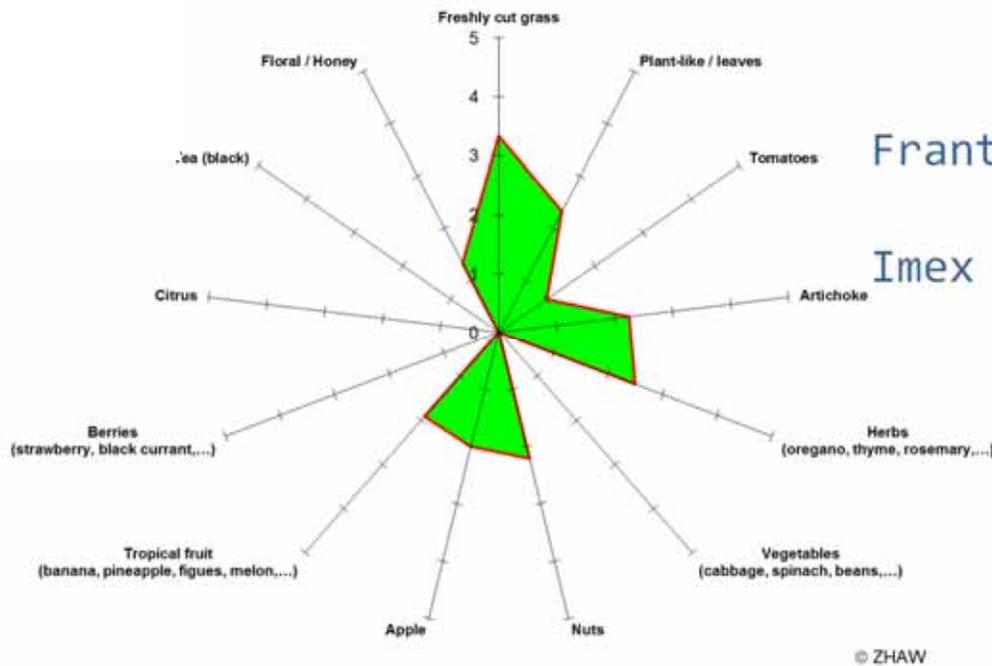


No. 22

Primo Bio



Italy, Sicilia, Monti Iblei
100% Tonda Iblea



Frantoi Cutrera di Cutrera Giovanni
Imex Delikatessen AG



nuts, leaves, freshly cut grass, banana, artichoke, apple, herbs, tomato, blossoms

International Olive Oil Award - Zurich 2014



Congratulations

International Olive Oil Award – Zurich

→ **Navigation System** for producers, retailers and consumers



Booklet (2006-2013)

New ...

App "oliveoilaward" 2014

→ «FREE» for I-Phone / Android

- "Navigation System" for producers, retailers and consumers
- Containing a short sensory description of all "extra virgin" olive oils of the Olive Oil Award 2014
- Including all Winners of the IOOA 2014
- Containing interesting information concerning the "World of Olive Oil"



New ...

App “oliveoilaward” 2014

→ «FREE» for I-Phone / Android

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Zürcher Hochschule
für Angewandte Wissenschaften



Life Sciences und
Facility Management



Links

- ZHAW LSFM
- Prüfstelle STS 240
- Gourmesse Zürich
- Infogemeinschaft Olivenöl
- IOC / COI
- EU - Recht

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International Olive Oil Award IOOA

International Olive Oil Award - Zurich (IOOA)

International Olive Oil Award - Zurich (IOOA)

- Ideen und Ziele
- Bewertungssystem IOOA
- Rückblick

International Olive Congress - Zurich (IOC)

OLIO - Publikumsfavorit

Schweizer Olivenölpanel (SOP)

Sensorische Beurteilung

Weiterbildung

Publikationen

Veranstalter / Partner



Prämierungen 2014

Am **Donnerstag, 24. April 2014** erfolgt die **Bekanntgabe und Ehrung der Gewinner** des IOOA 2014.

Nähere Angaben unter separatem [Menupunkt](#).

Kontakt

Swiss Olive Oil Panel (SOP)

→ [List of IOC Panels \(PDF, 206 KB\)](#)

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Sensory Science Group

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Tel. + 41 58 934 57 22

E-Mail: [ihoa.ilgi\(at\)zhaw.ch](mailto:ihoa.ilgi(at)zhaw.ch)

Downloads

- [AGB's und Leistungskatalog](#)
- [Publikationen / Fachartikel](#)

News

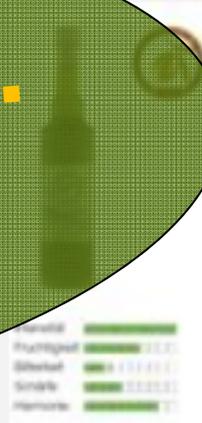
01 03 14

Der International Olive Oil Award - Zurich zusammen mit dem OLIO - haben zum Ziel das Vertrauen der Konsumenten in das Produkt „Natives Olivenöl“ zu stärken und die **Transparenz auf dem Olivenölmarkt** zu fördern.

Die Veranstaltungen bieten gleichzeitig einen **repräsentativen Überblick über die Qualität** des aktuellen Olivenölangebotes auf dem Schweizerischen und dem EU-Markt.

Gold 2014

 <p>015</p>	 <p>022</p>	 <p>026</p>
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 <p>028</p>	 <p>112</p>	 <p>029</p>
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available from ...
April 24, 2014



015
Finca la Torre Selección España - Andalucía

**We hope to see you again –
this year on the occasion of the ...**

20. Messe für Geniesser, vom 10.–13. Oktober 2014 im
Zürcher Kongresshaus



SAVE the date ...

**Gourmesse Zürich
(consumer test 2014)
→ October 10-13, 2014**

**We hope to see you again –
next year on the occasion of the ...**



SAVE the date ...

**International Olive Oil Award
→ March, 2015**

**Announcement of Winners
→ April 23, 2015**

And now, we'd like to invite you to our ...

«Olive Oil Bar»



Let's taste
and talk about
the winning oils
of IOOA 2014 !



***Thank you for your
Attention !***

***«International Olive Oil Award»
Zurich 2014***

