



# Award Ceremony

Announcement of Winners  
«International Olive Oil Award 2015»



# Award Categories



April 23, 2015

«International Olive Oil Award 2015»

# Swiss Olive Oil Panel (SOP)

- Training and Monitoring since 2002
- Regular trips to producing countries
- Recognized from the International Olive Council (IOC)
- 37 Panellists out of the olive oil business as well as sensory scientists



Foto: SOP in France / 2013

April 23, 2015

«International Olive Oil Award 2015»

# Infrastructure

- Electronically Equipped Sensory Lab



Foto: Sample preparation



Foto: Tablets for data collection

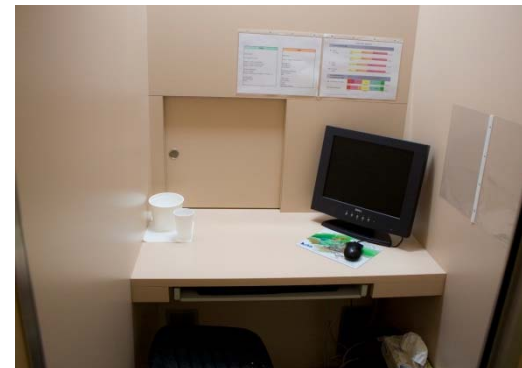


Foto: Sensory Lab, Waedenswil / ZHAW

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«International Olive Oil Award 2015»

# Test Procedure

- **Step 1:** Screening & Orientation
  - Intensity
  - Defects

- **Step 2:** Panel Test / 1
  - Aroma Description
  - Harmony Evaluation

- **Step 3:** Panel Test / 2
  - Analog to Step 2
  - Verification of Step 2



- **Step 4:** Consumer Test
  - Acceptance
  - Preference

# Panel Test

- EU 1348 / 2013  
(Änderung der VO 2568 / 1991)



Foto: Oliveoil tasting glasses

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- Fruitiness  $> 0$
- Absence of defects
- Chemical parameters



# Aroma Description

## → Description of Fruitiness



Foto: ZHAW  
Aroma-Wheel

- more green

- Freshly cut grass
- Tomato
- Artichoke
- Herbs
- Unripe fruits
  - green apple
  - green banana
- Citrus
- ...

- more ripe

- Dried nut / almond kernel
- Ripe fruits
  - Ripe Apple
  - Berries (black currant, ...)
- Spices
- ...

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# Harmony Evaluation

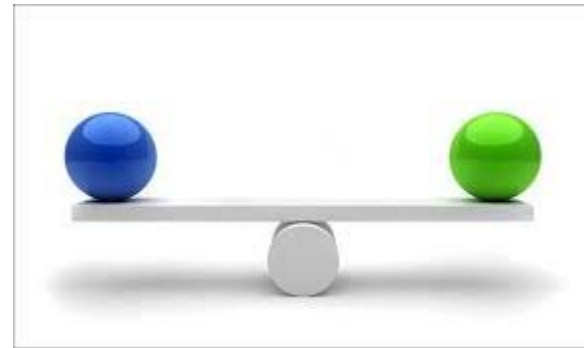
- Complexity of positive sensations



Foto: SOP panellist at work

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- Balance between ...
  - Fruitness
  - Bitterness
  - Pungency
- Persistency of positive sensations

# Consumer Test

- Acceptance
- Preference

I ♥ it



Foto: Olive Oil Bar / Gourmesse

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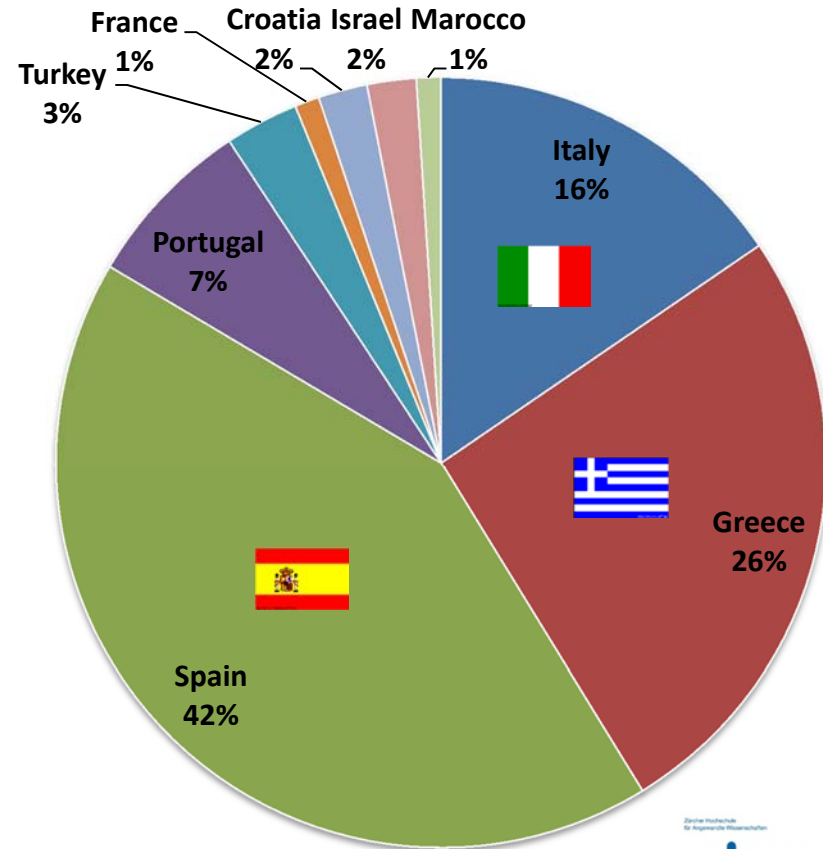
# Award Ceremony

Announcement of Winners  
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# Participants 2015

- 97 Olive Oils
- 9 Countries

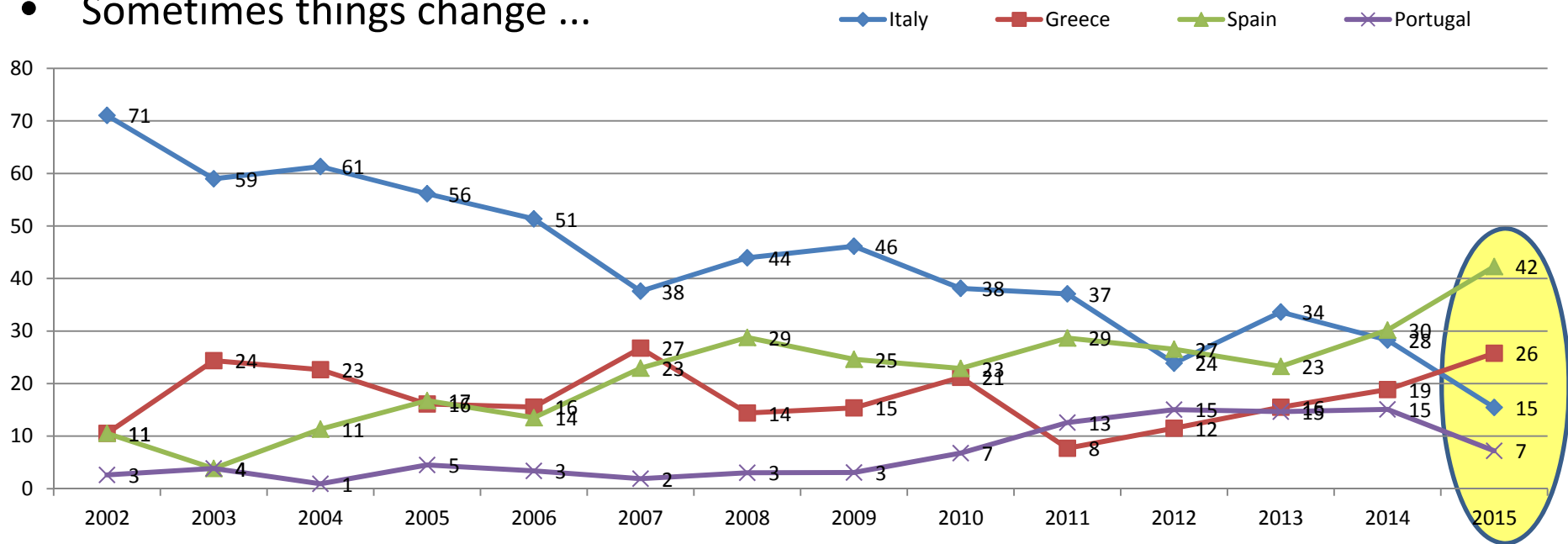


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# Participants 2002-2015

- Sometimes things change ...



April 23, 2015

«International Olive Oil Award 2015»

# Overview 2015

- 26 prizes out of 97 olive oils → 26.8 %

Category	Gold	Silver	Award
<b>intense</b> (4)	2	1	0
<b>medium</b> (89)	5	6	12
<b>light</b> (4)	0	0	0
<b>Total</b>	<b>7</b>	<b>7</b>	<b>12</b>

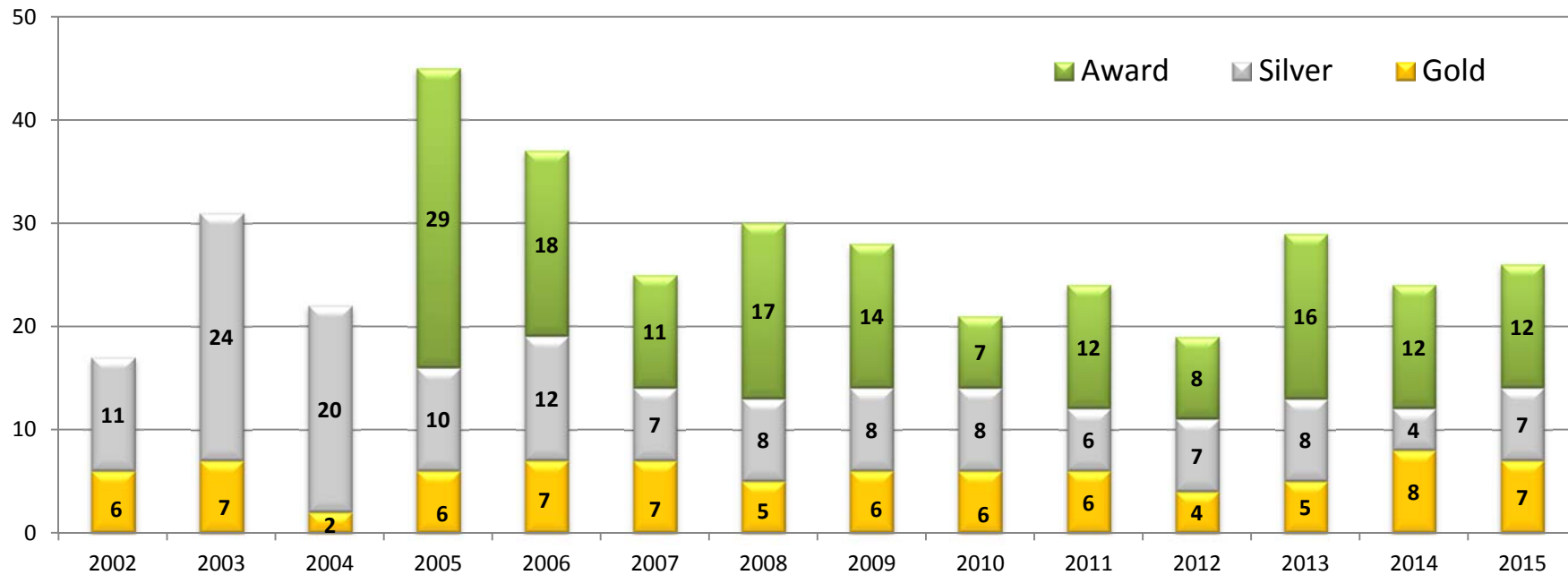
«International Olive Oil Award 2015»

# Overview 2015

- 4 countries collect all 26 prizes

Country	Gold	Silver	Award
<b>Spain</b> (41)	4	5	8
<b>Italy</b> (15)	2	1	2
<b>Portugal</b> (7)	1	1	1
<b>Kroatien</b> (2)	0	0	1
<b>Total</b>	<b>7</b>	<b>7</b>	<b>12</b>

# Awards 2002-2015



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«International Olive Oil Award 2015»





# Award Ceremony

Announcement of Winners  
«International Olive Oil Award 2015»



# Test Report

- Identification of Oil
- Results
  - Paneltest / Classification
  - Harmony / Persistency evaluation
  - Aroma Description
- Graphs

April 23, 2015



Ergebnisse / Results

„Sensorische Analyse / Sensory analysis“

ermittelt von / provided by



für das Olivenöl / for the olive oil

*Name*

Produzent / producer:

XXX

Eingereicht durch / announced by:

XXX

# Test Report

- Identification of Oil
- Results
  - Paneltest / Classification
  - Harmony / Persistency evaluation
  - Aroma Description
- Graphs

April 23, 2015

## Paneltest - Test Report\_IOOA für 011.xls

**Tasting:** Panel test IOOA 2015 (week 11)  
**Panel:** Swiss Olive Oil Panel (SOP)  
 Panel of Experts of the ZHAW

<b>Classification:</b>	<b>Extra Virgin</b>	<u>Median</u>
Scale: not detectable (0) ↔ intense (10)	1. median of defects = 0 2. median of fruityness > 0	
	<b>Fruityness</b>	5,8
	<b>Bitterness</b>	2,9
	<b>Pungency</b>	3,8
	<b>Defect</b>	0,0
	<b>Intensity of Fruityness</b>	medium
	<b>Characterization</b>	green

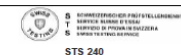
**Harmony & Persistency** Mean  
 Scale: defective / unharmonious (0) ↔ average (5) ↔ complex / harmonious (10)  
 8.1

**sweet** (=not or slightly bitter) Median  
 Scale: not detectable (0) ↔ slight (1) ↔ intense (5)  
 0,0

**Aroma Description**  
 Scale: not detectable (0) ↔ slight (1) ↔ intense (5)

	<u>Denominations (%)</u>	<u>Description</u>
Freshly cut grass	80%	noticeable
Plant-like / leaves	90%	noticeable
Tomatoes	80%	noticeable
Artichoke	40%	noticeable
Herbs (oregano, thyme, rosemary,...)	60%	noticeable
Vegetables (cabbage, spinach, beans,...)	10%	slightly
Nuts	90%	noticeable
Apple	60%	noticeable
Tropical fruit (banana, pineapple, figes,...)	30%	noticeable
Berries (strawberry, black currant,...)		
Citrus		
Tea (black)		
Floral / Honey		
Spices (vanilla, cinnamon)		

**Town:** Wädenswil / Switzerland  
**Date:** 2015-03-10 **Panel Supervisor:**



STS 240

Seite 1/1

# Test Report

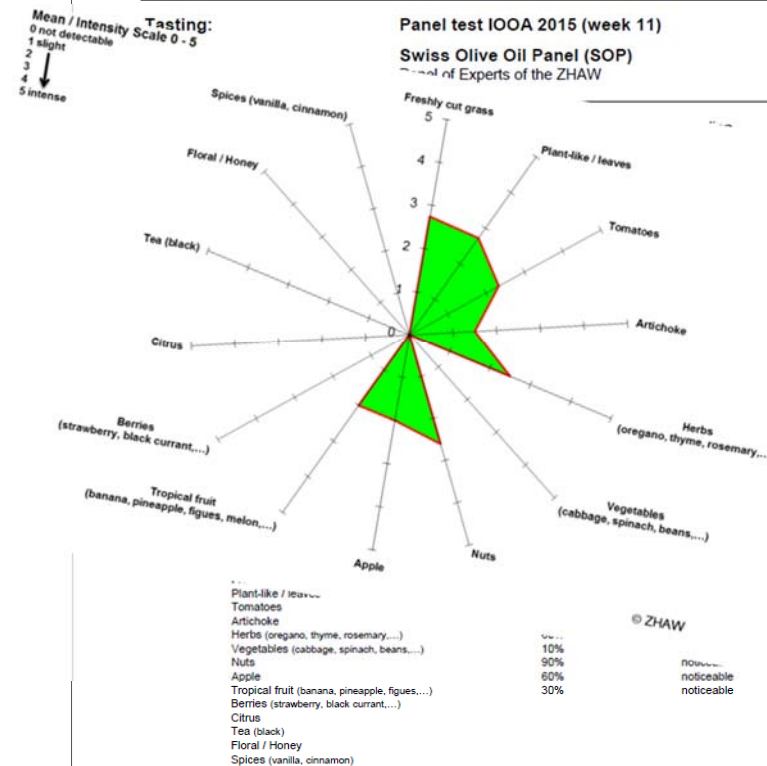
- Identification of Oil
- Results
  - Paneltest / Classification
  - Harmony / Persistency evaluation
  - Aroma Description
- Graphs

April 23, 2015

Zürich University of Applied Sciences / ZHAW  
 School of Life Sciences and Facility Management / LSFM  
 Institute of Food and Beverage Innovation / ILGI  
 Sensory Group / Gruental, P.O. Box  
 CH - 8820 Wädenswil



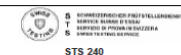
## Paneltest - Test Report\_IOOA für 011.xls



Town: Wädenswil / Switzerland

Date: 2015-03-10

Panel Supervisor:



Sciences und  
 ity Management

stitut für Lebensmittel-  
 etränkinnovation

# Certificate

- Golden Olive
- Silver Olive
- Award
  
- Best of ...
- Best Mono-Variety
- Best Organic

April 23, 2015





**Award 2015**



# Award

## Producer:

- Frantoi Cutrera

## Participant:

- Imex Delikatessen



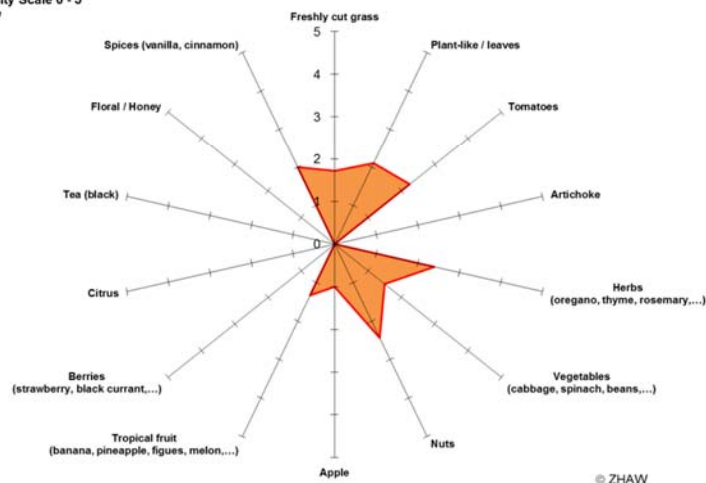
No. 18

## Oil

- Primo Bio
- 100% Tonda Iblea
- Italy / Sicily
- Organic



Mean / Intensity Scale 0 - 5  
0 not detectable  
1 slight  
2  
3  
4  
5 intense



## Sensory description

- medium intense
- slightly sweet
- green and ripe aspects
  - leaves, nuts, freshly cut grass, herbs, tomato, vegetable, apple, banana

# Award

## Producer / Participant:

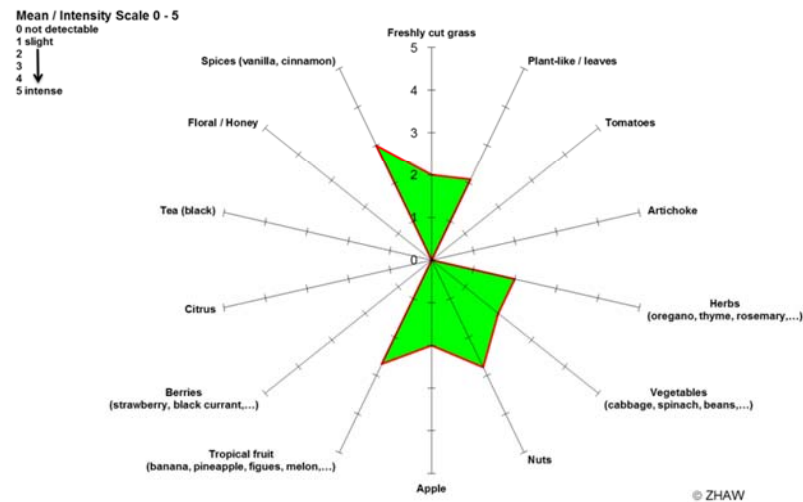
- Agrofin d.o.o.



# No. 25

## Oil

- Mate Timbro istriano
- 100% Frantoio
- Croatia / Istria



## Sensory description

- medium intense
- green
  - nuts, leaves, apple, banana, herbs, freshly cut grass, vegetable, spices



# Award

## Producer / Participant:

- Molina Virgen de F'Tima S.L.

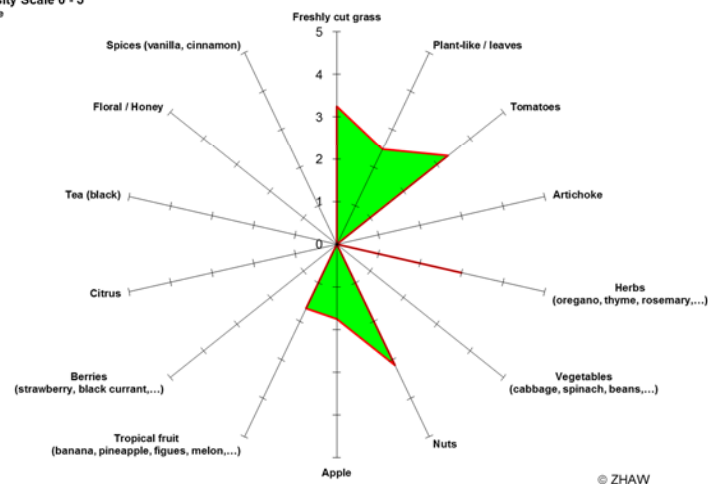


# No. 32

## Oil

- OLEUM HISPANIA
- 70% Hojiblanca, 30% Picuda
- Spain / Cordoba

Mean / Intensity Scale 0 - 5  
0 not detectable  
1 slight  
2 ↓  
3 ↓  
4 ↓  
5 intense



## Sensory description

- medium intense
- green
  - leaves, nutshell, tomato, freshly cut grass, apple, banana

# Award

## Producer / Participant:

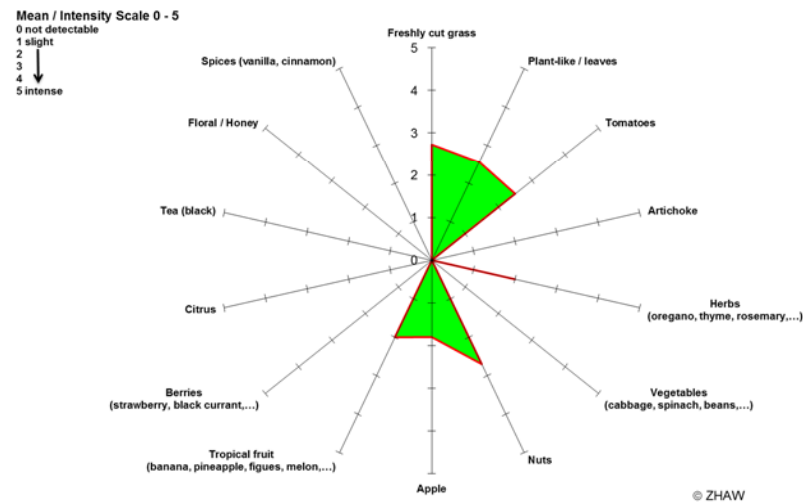
- Monton Alto (Nayue S.L.)



# No. 33

## Oil

- Monton Alto
- 90% Hojiblanca
- 10% Arbequina / Cornicabra
- Spain



## Sensory description

- medium intense
- green
  - freshly cut grass, nutshell, leaves, tomato, apple, herbs

# Award

## Producer / Participant:

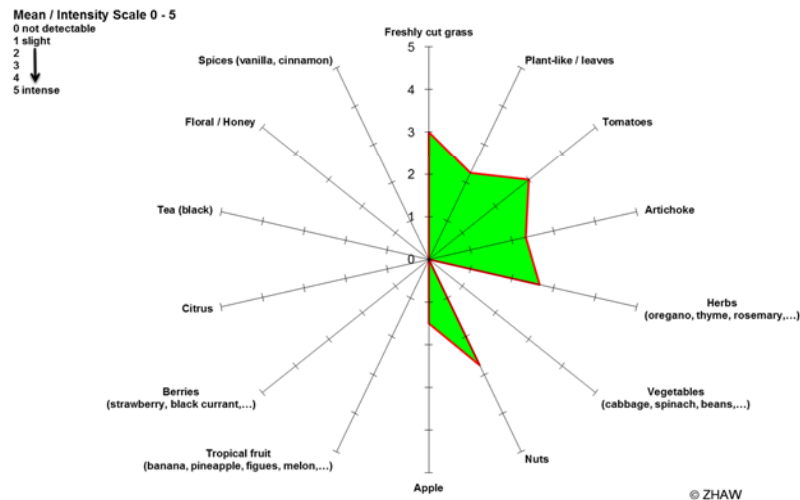
- Aceites Campoliva, S.L.



# No. 35

## Oil

- Melgarejo Composicion Premium
- 60% Picual, 20% Hojiblanca
- 10% Arbequina, 10% Frantoio
- Spain



## Sensory description

- medium intense
- green
  - nutshell, freshly cut grass, leaves, tomato, artichoke, herbs

# Award

## Producer / Participant:

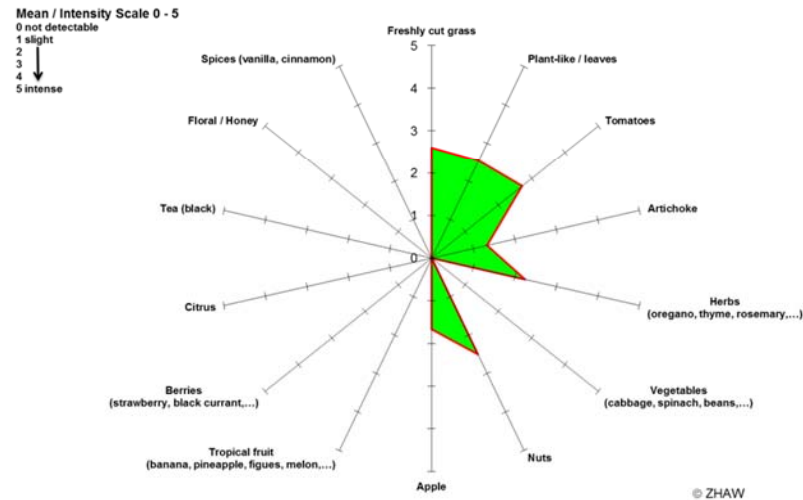
- Masia el Altet S.L.



No. 45

## Oil

- Masia et Altet «Special Selection»
- 100% Changlot Real
- Spain



## Sensory description

- medium intense
- green
  - freshly cut grass, nutshell, leaves, tomato, herbs, artichoke

# Award

## Producer / Participant:

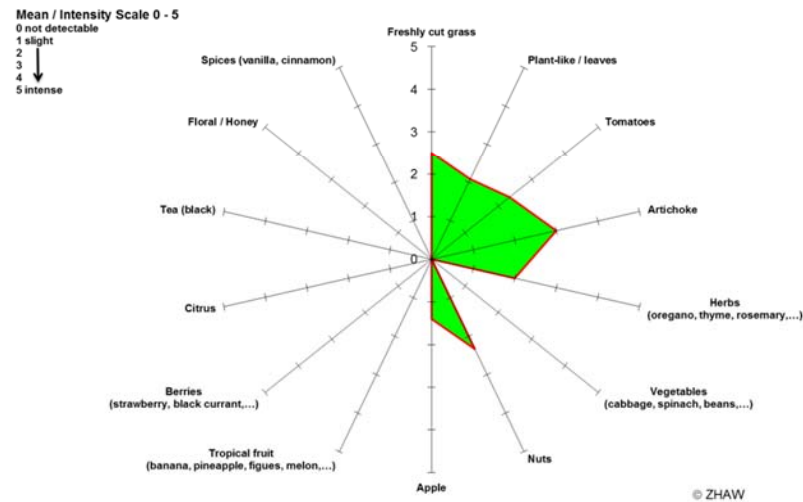
- Casa de Alba



# No. 67

## Oil

- Casa de Alba
- 100% Picual
- Spain



## Sensory description

- medium intense
- green
  - freshly cut grass, leaves, nuts, herbs, apple, artichoke, tomato

# Award

## Producer / Participant:

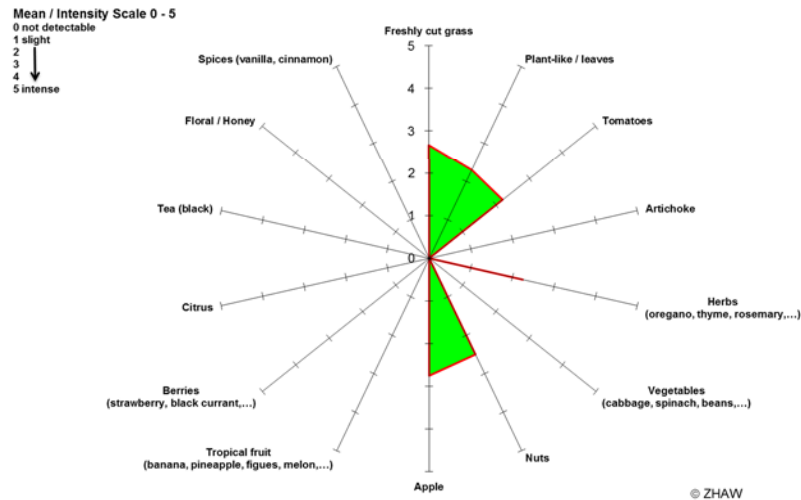
- Az Agr Scammacca del Murgo SSA



No. 69

## Oil

- Murgo
- 100% Nocellara Etna
- Italy



## Sensory description

- medium intense
- green
  - freshly cut grass, nuts, leaves, tomato, herbs, apple

# Award

## Producer / Participant:

- CARM Casa Agricola Roboredo Madeira SA



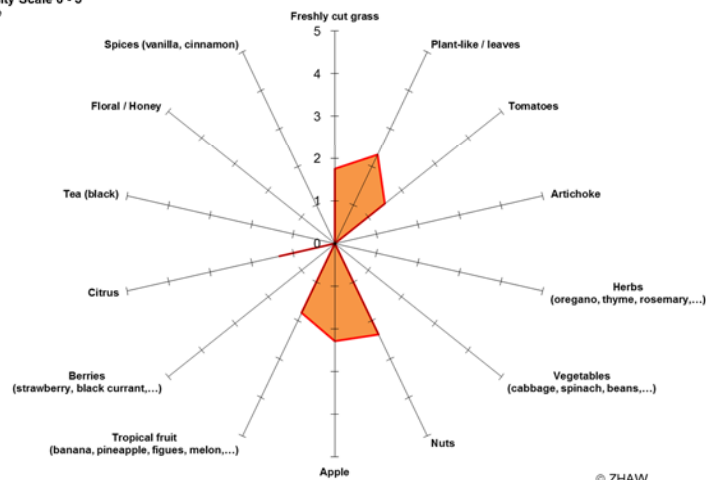
No. 74

## Oil

- CARM Præmium
- 20% Verdeal, 35% Negrinha, 45% Madural
- Portugal
- DOP Tras o Montes
- Organic



Mean / Intensity Scale 0 - 5  
0 not detectable  
1 slight  
2  
3  
4  
5 intense



## Sensory description

- medium intense
- slightly sweet
- green and ripe aspects
  - dried nutkernel, leaves, apple, banana, freshly cut grass, tomato

# Award

## Producer / Participant:

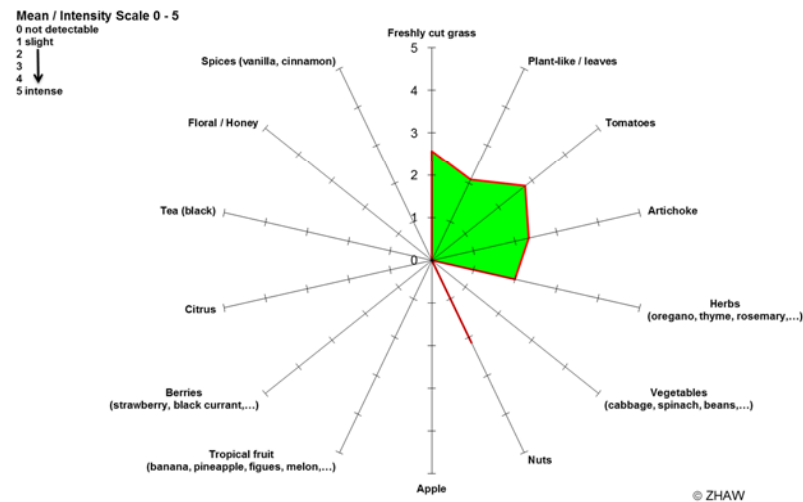
- Castillo de Canena Olive Juice, SL



# No. 76

## Oil

- Early Royal Extra Virgin Olive Oil
- 100% Royal
- Spain



## Sensory description

- medium intense
- green
  - freshly cut grass, nuts, herbs, leaves, tomato, artichoke



# Award

## Producer :

- Pago Baldios San Carlos S.L.

## Participant:

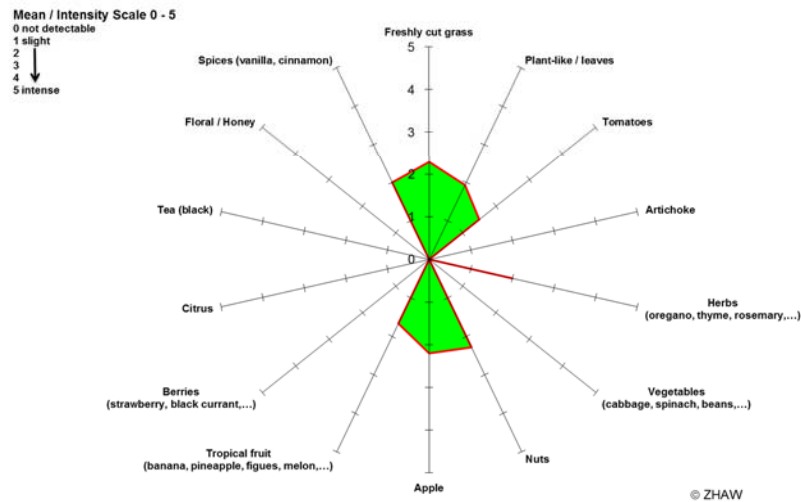
- Iberpasion GmbH



No. 81

## Oil

- Oro San Carlos - Pago Baldíos San Carlos
- Arbequina, Cornicabra
- Spain
- DOP Alimentos de Extremadura



## Sensory description

- medium intense
- green
  - freshly cut grass, nutshell, leaves, apple, tomato, herbs, banana, spices

# Award

## Producer :

- Rguilme S.L.

## Participant:

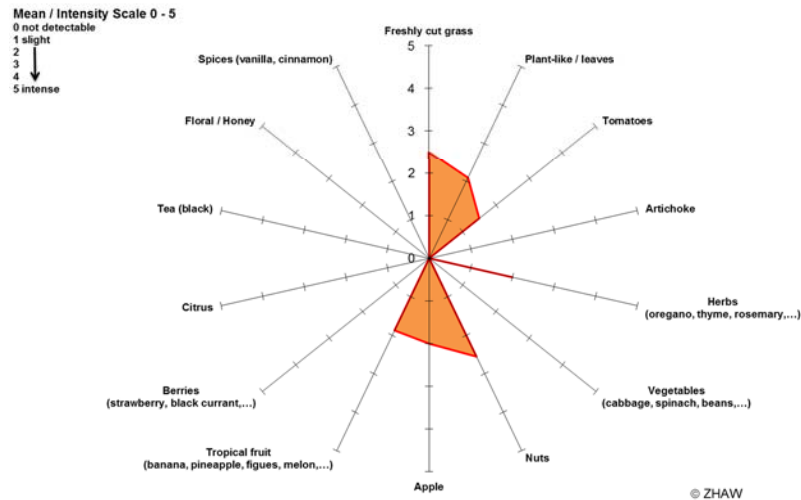
- Bodegas Roda S.A.



No. 89

## Oil

- Dauro
- 80% Arbequina, 10% Hojiblanca  
10% Koroneiki
- Spain



## Sensory description

- medium intense
- slightly sweet
- green and ripe aspects
  - nuts, leaves, apple, herbs, freshly cut grass, tomato, banana



# Silver Olive 2015



# Silver Olive



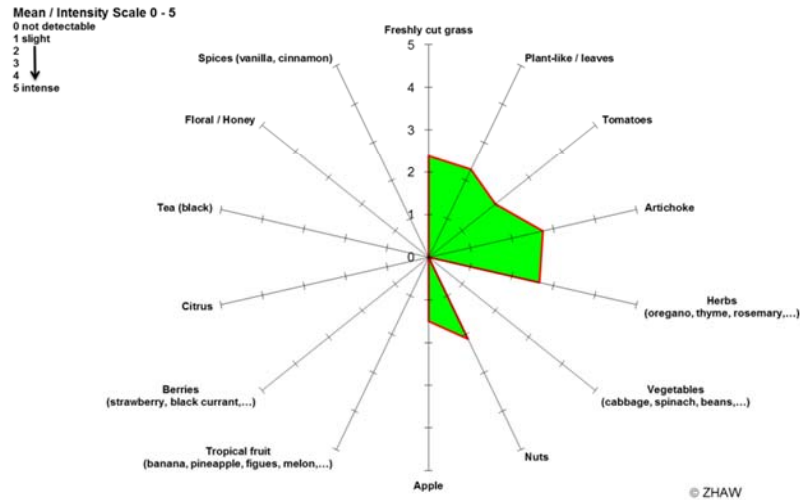
No. 02

## Producer / Participant:

- Almazaras de la Subbetica

## Oil

- Almaoliva
- 100% Arbequina
- Spain / Cordoba



## Sensory description

- medium intense
- green
  - freshly cut grass, nutshell, leaves, artichoke, apple, tomato, herbs

# Silver Olive

## Producer / Participant:

- Rafael Alonso Aguilera



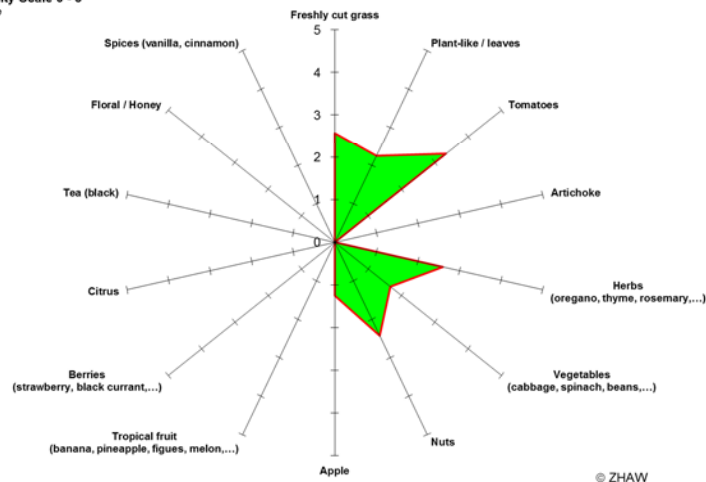
No. 07

## Oil

- Oro del Desierto Organic
- 70% Hojiblanca, 30% Picual
- Spain
- Organic



Mean / Intensity Scale 0 - 5  
0 not detectable  
1 slight  
2  
3  
4  
5 intense



## Sensory description

- medium intense
- green
  - leaves, freshly cut grass, nuts, tomato, herbs, apple, vegetable

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und Getränkeinnovation

# Silver Olive

## Producer / Participant:

- Almazaras de la Subbetica



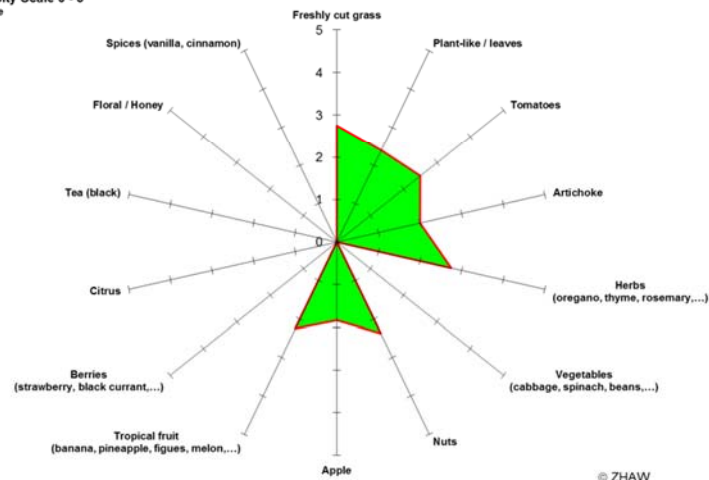
No. 12

## Oil

- Parqueoliva Serie Oro
- 80% Hojiblanca, 20% Picuda
- Spain / Cordoba
- DOP / Priego de Cordoba



Mean / Intensity Scale 0 - 5  
0 not detectable  
1 slight  
2 ↓  
3  
4  
5 intense



## Sensory description

- medium intense
- green
  - freshly cut grass, nuts, apple, leaves, artichoke, tomato, herbs, banana

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für Angewandte Wissenschaften

# Silver Olive

## Producer / Participant:

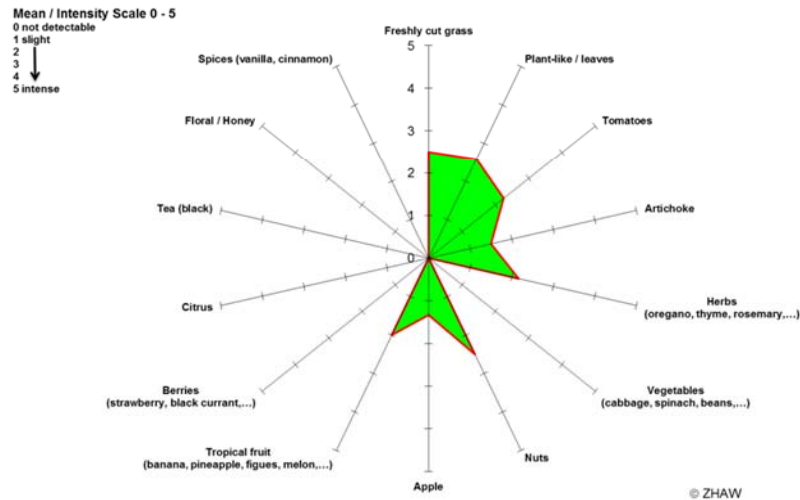
- Muela-Olives



No. 13

## Oil

- Venta del Baron
- 90% Hojiblanca, 10% Picuda
- Spain / Cordoba
- DOP / Priego de Cordoba



## Sensory description

- medium intense
- green
  - freshly cut grass, nuts, leaves, herbs, tomato, apple, banana

# Silver Olive

## Producer:

- Frantoi Cutrera

## Participant:

- Imex Delikatessen



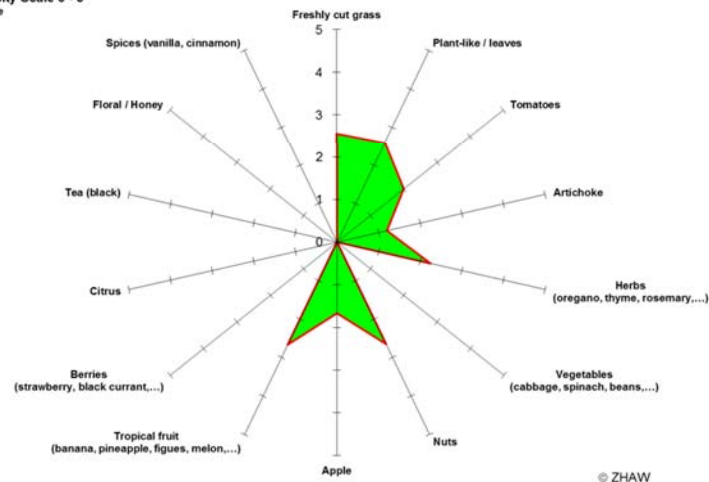
No. 17

## Oil

- Primo DOP Monti Iblei
- 100% Tonda Iblea
- Italy / Sicily
- DOP / Monti Iblei



Mean / Intensity Scale 0 - 5  
0 not detectable  
1 slight  
2 ↓  
3 ↓  
4 ↓  
5 intense



## Sensory description

- medium intense
- green
  - nuts, freshly cut grass, leaves, tomato, apple, artichoke, herbs

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# Silver Olive

## Producer / Participant:

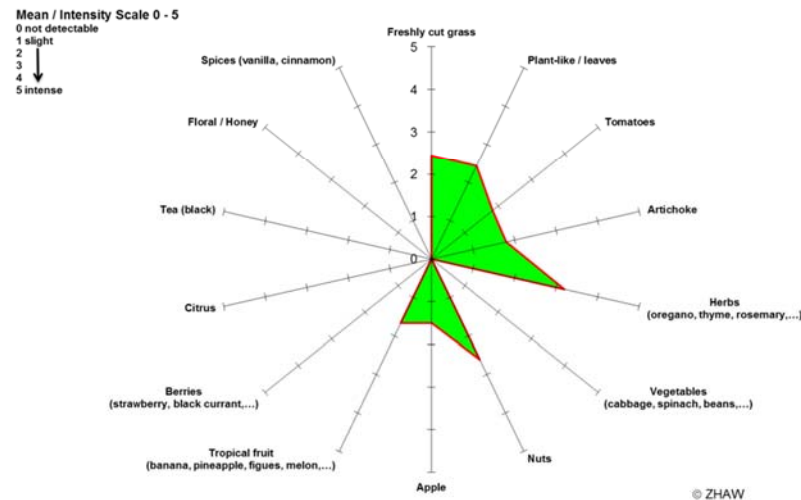
- Gallo Worldwide



No. 63

## Oil

- Gallo Azeite Novo Colheita 2014-2015
- Cobrancosa, Picual, Picudo, Verdeal, Madural
- Portugal



## Sensory description

- medium intense
- green
  - freshly cut grass, nuts, leaves, apple, tomato, artichoke, herbs

# Silver Olive

## Producer / Participant:

- Finca La Torre S.L.



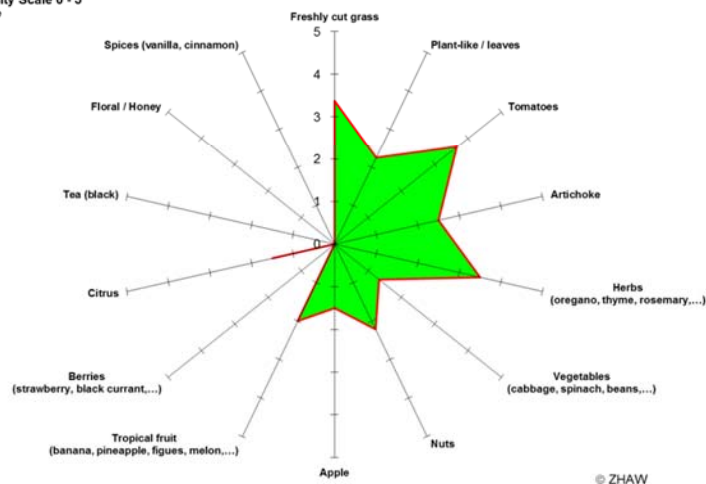
No. 91

## Oil

- Finca La Torre Seleccion Hojiblanca
- 100% Hojiblanca
- Spain
- Organic



Mean / Intensity Scale 0 - 5  
0 not detectable  
1 slight  
2 ↓  
3 ↓  
4 ↓  
5 intense



## Sensory description

- intense
- green
  - freshly cut grass, nutshell, leaves, tomato, herbs, vegetable



# Golden Olive 2015



# Golden Olive

## Producer / Participant:

- Sca. Olivarera La Purisma



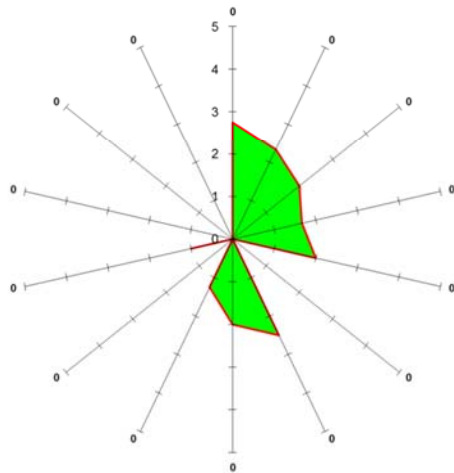
No. 04

## Oil

- El Empiedro
- 80% Hojiblanca, 20% Picuda
- Spain / Cordoba
- DOP / Priego de Cordoba



Mean / Intensity Scale 0 - 5  
0 not detectable  
1 slight  
2 ↓  
3 ↓  
4 ↓  
5 intense



© ZHAW

## Sensory description

- medium intense
- green
  - freshly cut grass, nutshell, leaves, tomato, herbs, apple, artichoke

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# Golden Olive

## Producer:

- Agrestis Soc.Coop. Agricola

## Participant:

- Galeffi Olivenprodukte



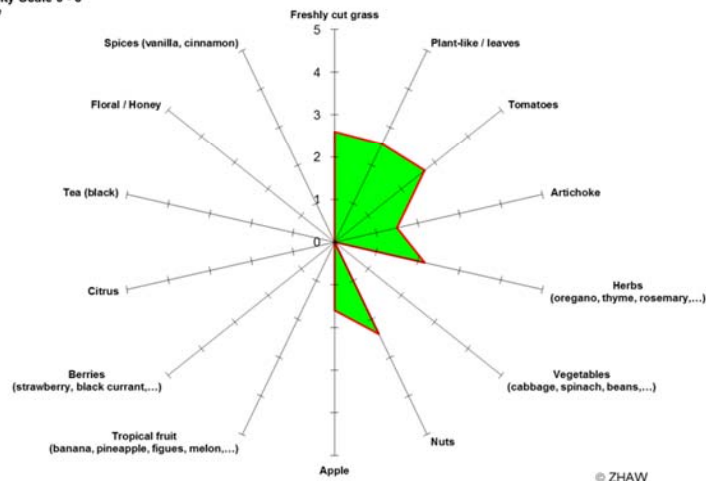
No. 10

## Oil

- Agrestis Bell'Omio
- 100% Tonda Iblea
- Italy / Sicily
- Organic



Mean / Intensity Scale 0 - 5  
0 not detectable  
1 slight  
2 ↓  
3 ↓  
4 ↓  
5 intense



© ZHAW

## Sensory description

- medium intense
- green
  - freshly cut grass, tomato, nutshell, leaves, herbs, apple, artichoke

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und Getränkeinnovation

# Golden Olive

## Producer / Participant:

- Almazaras de la Subbetica



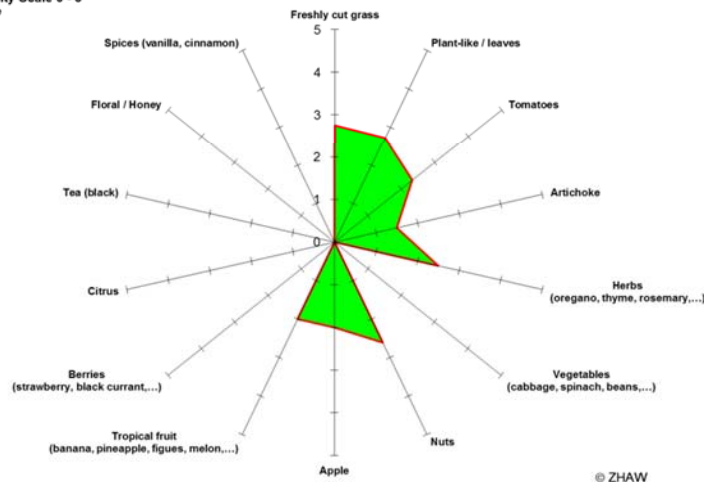
No. 11

## Oil

- Rincón de la Subbetica
- 100% Hojiblanca
- Spain / Cordoba
- DOP / Priego de Cordoba
- Organic



Mean / Intensity Scale 0 - 5  
 0 not detectable  
 1 slight  
 2  
 3  
 4  
 5 intense



## Sensory description

- medium intense
- green
  - leaves, nutshell, freshly cut grass, tomato, herbs, apple, artichoke

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# Golden Olive

## Producer:

- Frantoi Cutrera

## Participant:

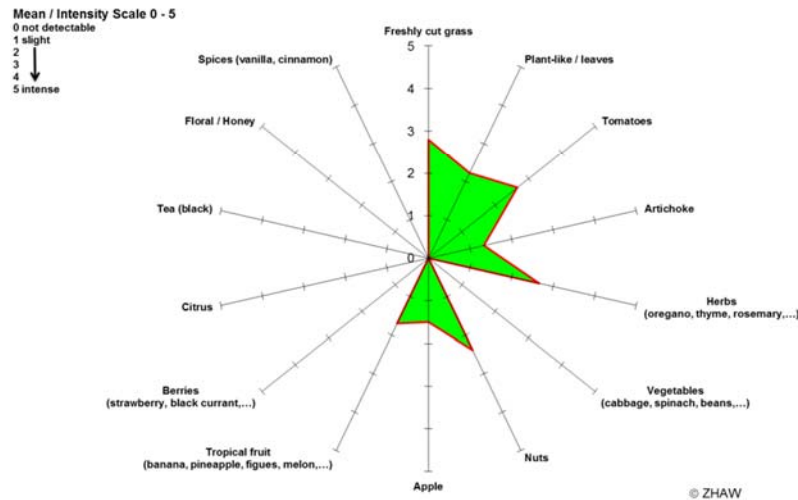
- Imex Delikatessen



No. 19

## Oil

- Gran Cru Cutrera Nocellara del Belice
- 100% Nocellara del Belice
- Italy / Sicily



## Sensory description

- intense
- green
  - freshly cut grass, leaves, tomato, nutshell, apple, banana

# Golden Olive



No. 37

## Producer / Participant:

- La Amarilla de Ronda S.L.
- LA ORGANIC

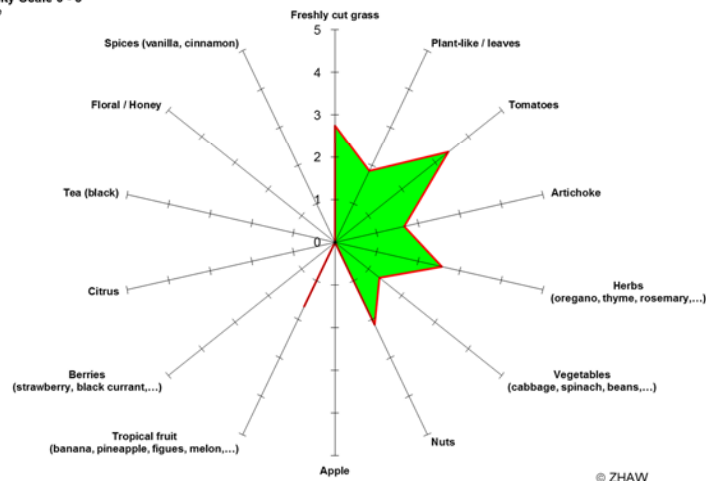


## Oil

- LA ORO INTENSE
- 100% Picudo
- Spain
- Organic



Mean / Intensity Scale 0 - 5  
0 not detectable  
1 slight  
2 ↓  
3 ↓  
4 ↓  
5 intense



## Sensory description

- intense
- green
  - freshly cut grass, leaves, herbs, nutshell, tomato, artichoke, vegetable, banana



# Golden Olive



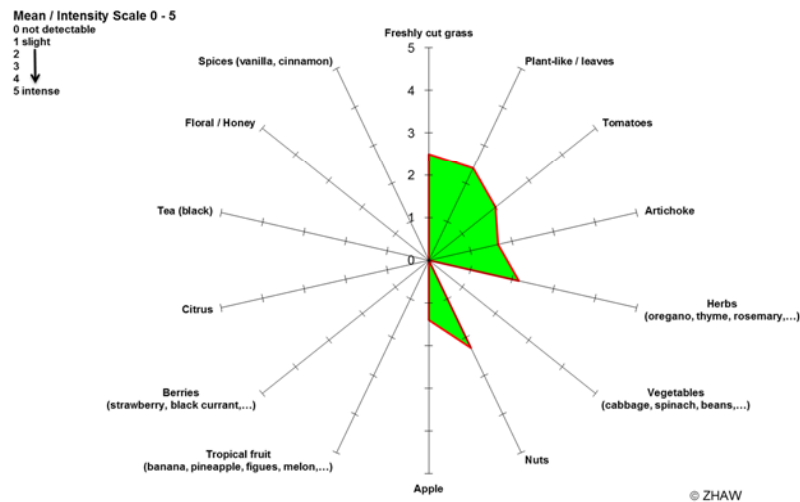
No. 47

## Producer / Participant:

- Explotaciones Jame, SL.

## Oil

- BRAVOLEUM - Selección Especial de Aceites Hacienda el Palo
- 100% Picual
- Spain



## Sensory description

- medium intense
- green
  - freshly cut grass, nutshell, tomato, herbs, leaves, apple, artichoke

# Golden Olive

## Producer / Participant:

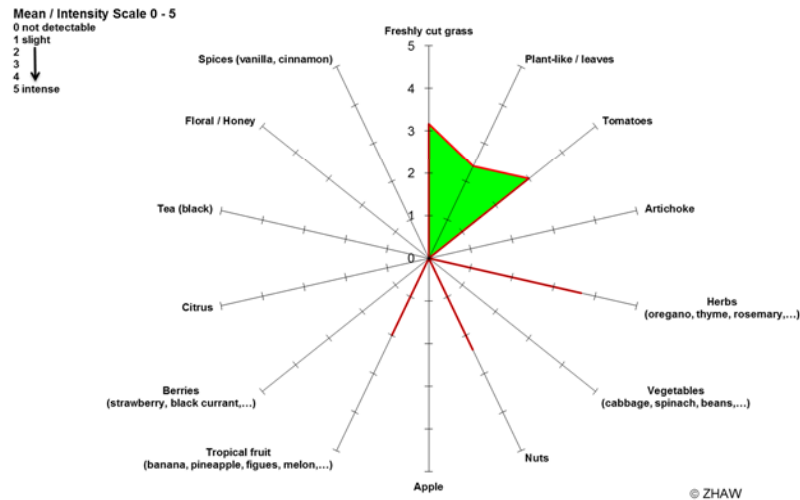
- Gallo Worldwide



No. 64

## Oil

- Gallo Grande Escolha
- Cobrancosa, Picual, Picudo, Verdeal, Madural
- Portugal



## Sensory description

- medium intense
- green
  - nuts, freshly cut grass, leaves, tomato, herbs, banana



**Special Prize**

**2015**



**Best of Spain**

**2015**



**Best of Italy**

**2015**



**Best of Greece**

**2015**



**Best Monovariety**

**2015**



**Best Organic**

**2015**



# Spezial Prize

## Producer:

- Frantoi Cutrera

## Participant:

- Imex Delikatessen



Best Monovariety



No. 19

## Oil

- Gran Cru Cutrera Nocellara del Belice
- 100% Nocellara del Belice
- Italy / Sicily

## Sensory description

- intense
- green
  - freshly cut grass, leaves, tomato, nutshell, apple, banana



April 23, 2015

«International Olive Oil Award 2015»

# Spezial Prize

## Producer / Participant:

- La Amarilla de Ronda S.L.  
LA ORGANIC



No. 37

## Oil

- LA ORO INTENSE
- 100% Picudo
- Spain
- Organic



## Sensory description

- intense
- green
  - freshly cut grass, leaves, herbs, nutshell, tomato, artichoke, vegetable, banana

April 23, 2015

«International Olive Oil Award 2015»

# Spezial Prize

## Producer:

- Frantoi Cutrera

## Participant:

- Imex Delikatessen



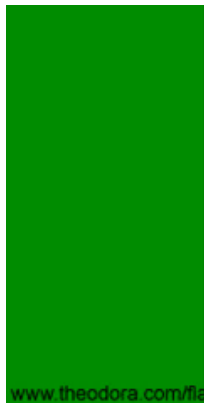
No. 19

## Oil

- Gran Cru Cutrera Nocellara del Belice
- 100% Nocellara del Belice
- Italy / Sicily

## Sensory description

- intense
- green
  - freshly cut grass, leaves, tomato, nutshell, apple, banana



[www.theodora.com/flags](http://www.theodora.com/flags)

April 23, 2015



«International Olive Oil Award 2015»

# Spezial Prize

## Producer / Participant:

- Hellenic Agricultural Enterprises



No. 61

## Oil

- ACAIA
- 100% Kolovi
- Greece



## Sensory description

- medium intense
- green and ripe aspects
  - leaves, nuts, freshly cut grass, herbs, ripe banana, apple, vegetable

April 23, 2015

«International Olive Oil Award 2015»

# Spezial Prize

## Producer / Participant:

- Sca. Olivarera La Purisma



## No. 04

## Oil

- El Empiedro
- 80% Hojiblanca, 20% Picuda
- Spain / Cordoba
- DOP / Priego de Cordoba



## Sensory description

- medium intense
- green
  - freshly cut grass, nutshell, leaves, tomato, herbs, apple, artichoke



<http://www.theodora.com/flags>

April 23, 2015

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# Spezial Prize

## Producer / Participant:

- Almazaras de la Subbetica



## No. 11

## Oil

- Rincón de la Subbetica
- 100% Hojiblanca
- Spain / Cordoba
- DOP / Priego de Cordoba
- Organic



## Sensory description

- medium intense
- green
  - leaves, nutshell, freshly cut grass, tomato, herbs, apple, artichoke



April 23, 2015

«International Olive Oil Award 2015»

# Spezial Prize

## Producer / Participant:

- La Amarilla de Ronda S.L.  
LA ORGANIC



No. 37

## Oil

- LA ORO INTENSE
- 100% Picudo
- Spain
- Organic



## Sensory description

- intense
- green
  - freshly cut grass, leaves, herbs, nutshell, tomato, artichoke, vegetable, banana

April 23, 2015

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*Congratulations*



# Communication

- Gratis App 2015
- «oliveoilaward»
- ab 24.04.2015 aktualisiert

→ iTunes (iOS)

→ Android

Olive Oil Award DE  
von EasyApps.ch  
Öffnen Sie iTunes, um Apps z



April 23, 2015

→ Bsp.



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# Gourmesse

- October 09-12, 2015
- Zurich / Kongresshaus



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→ Consumer Test 2015





# International Olive Oil Award 2016

## International Olive Congress 2016 April 28/29

April 23, 2015

«International Olive Oil Award 2015»





# Apéro an der «Olive Oil Bar»

