



# **THE Olive Oil Guide**

**Your aid to navigation through the world of olive oil**



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# Introduction

The basis and source of the information used in compiling this **Olive Oil Guide** is the

## **International Olive Oil Award – Zurich**

This project has been organised and run since 2002 in spring every year by the Food Sensory Science group at the Institute for Food and Beverage Innovation (ILGI) of the School of Life Sciences and Facility Management (LSFM) at the Zurich University of Applied Sciences (ZHAW).

Assessment of the extra native olive oils taking part in the project is carried out by the “Swiss Olive Oil Panel” (SOP), the olive oil specialist panel at the ZHAW. The panel is part of the testing centre for “Consumer Tests and Sensory Analysis” (STS 240) at the ZHAW, accredited in accordance with ISO 17025 and regularly trained in the objective assessment of olive oil.

In March 2008 the “**7<sup>th</sup> International Olive Oil Award – Zurich 2008**” took place. In this seventh year a large number (131) of extra native olive oils, from a total of 9 different producing countries, again took part in the competition. The oils were initially tested in accordance with Regulation 796/2002 of the European Commission to determine their classification, and then sensorially described and assessed in regard to their characteristic properties.

Those extra native olive oils which were classified as sensorially outstanding, according to the objective criteria applied, were distinguished at the “**7<sup>th</sup> International Olive Congress – Zurich 2008**”, which took place at the ZHAW on 02 April 2008, with the designations “*Golden Olive*”, “*Silver Olive*” and “*Award*”.



An award for the public's favourite among these oils in the current season is presented at the Gourmesse Zurich. The “OLIO” is awarded on the basis of a consumer test (acceptance test). This year, the Gourmesse Zürich and the presentation of the prize “**OLIO 2008**” will take place from 10 to 13 October 2008 in the Kongresshaus Zurich.

The results of both events – “7th International Olive Oil Award 2008” und “OLIO 2008” – will be published in the trade press, daily newspapers and on the Internet.

Further detailed, regularly updated information on our project can be found on our homepage at [www.oliveoilaward.ch](http://www.oliveoilaward.ch) .

# Brief ABC of olive oil

## Acidity

The declaration of acidity, or of the highest permissible level of acidity, is only acceptable, according to Article 5 of Regulation 1019/2002 of the European Commission, when the peroxide value, the wax content and the extinction coefficient as prescribed by Regulation (EWG) No. 2568/91, are listed in the same print size and field of view.

## Classification

The classification of olive oil falls into three categories, in accordance with Article 3 of Regulation 1019/2002 of the European Commission:

- Native olive oil extra (→ relevant category for IOOA)
  - Declaration
    - First quality class – ... obtained directly from olives using only mechanical processes
  - Sensory requirement
    - No defects and fruitiness above 0 cm on the profiling scale of 10 cm
- Native olive oil
  - Declaration
    - ... obtained directly from olives using only mechanical processes.
  - Sensory requirement
    - Defects max. 2.5 cm and fruitiness above 0 cm on the profiling scale of 10 cm
- Olive oil
  - Declaration
    - ... contains only refined olive oil and oil obtained directly from olives.

- Sensory requirement
  - Defects above 2.5 cm and fruitiness above 0 cm on the profiling scale of 10 cm or flaws below 2.5 cm and fruitiness = 0 cm on the profiling scale of 10 cm

The basis for the classification is the so-called panel test (= organoleptic testing of native olive oils by a sensory testing panel), and the determination of various chemical-physical measurement variables which can be found in Regulation 796/2002 of the European Commission.

## **Cold pressing / Cold extraction**

The designation “**First cold pressing**” is only permitted for native olive oil and native olive oil extra, according to Article 5 of Regulation 1019/2002 of the European Commission. The oil must be obtained from the first mechanical pressing of the olive mass at a maximum temperature of 27°C, using a traditional extraction system with a hydraulic press. The designation “**Cold extraction**” is only permitted for native olive oil and native olive oil extra that is obtained through percolation or centrifugation of the olive mass at a maximum temperature of 27°C.

## **Declaration**

There are four different ways to put the Designation of origin onto the olive oil label – in qualitatively descending order (Source: Informationsgemeinschaft Olivenöl, 2006):

→ Virgin olive oils from particular mills, locations, areas, or regions:

- The oil has to be obtained and pressed from fruit of the region / location (Regulation (EC) No. 1107/97). Example as follows:
  - Extra virgin olive oil from Nyons (FR) = Protected Designation of origin (PDO)
  - Extra virgin olive oil from Toscana (IT) = Protected Geographical Indication (PGI)
  - Extra virgin olive oil out of ecological cultivation.



- Blends of virgin olive oils from a particular producing country of the EC:
  - the oil has (for example) to be obtained (pressed) in Spain, from olives harvested in Spain (due until 30.06.2002). The location where the oil is bottled has no relationship to the region of origin. Example as follows:
    - Virgin olive oil (extra) from Portugal. Selection of virgin olive oils (extra), originated (75%) in Portugal.
- Blends of virgin olive oils from several producing countries of the EC:
  - the oil has to be obtained (pressed) in an EC country, from fruit that where harvested in one or more EC countries or in ... (for example country X). The country where the oil is bottled has no relationship to the region of origin. Example as follows:
    - Virgin olive oil (extra) from the European Community.
    - Selection of virgin olive oil (extra), originated (75%) in the European Community.
    - Virgin olive oil (extra) obtained in ... (for example Greece) from olives harvested in ... (for example the European Community)
- Blends of virgin olive oils from several mediterranean producing countries:
  - The country where the oil is bottled is mentioned, but has no relationship to the origin of the oil.

## **Fruitiness of Olive Oil**

**fruity** - Set of olfactory sensations characteristic of the oil which depends on the variety of olive and comes from sound, fresh olives in which neither green nor ripe fruitiness predominates. It is perceived directly and/or through the back of the nose.

**Greenly fruity** - Set of olfactory sensations characteristic of the oil which is reminiscent of green fruit, depends on the variety of olive and comes from green, sound, fresh olives.

**Ripely fruity** - Set of olfactory sensations characteristic of the oil which is reminiscent of ripe fruit, depends on the variety of olive and comes from sound, fresh olives, green or ripe.

### **Intensity**

→ Light

- Olive oils which have a low level of fruitiness (< 3 on a scale of 10).

→ Medium

- Olive oils which have a moderately intense fruitiness (> 3 and < 4.5 on a scale of 10).

→ Intense

- Olive oils which have intense fruitiness (> 4.5 on a scale of 10).

### **Variety of aromas**

The fruitiness of olive oil can have many different characteristics. Under the heading “Sensory characteristics / Positive” you will find a selection of potentially occurring aromas which are above all perceived retronasally (Source: COI/T.20/Doc. 22 - 2005 Organoleptic assessment of DO extra virgin olive oil).

→ Almond - Olfactory sensation reminiscent of fresh almonds

→ Apple - Olfactory sensation reminiscent of the odour of fresh apples

→ Artichoke - Olfactory sensation of artichokes

→ Camomile - Olfactory sensation reminiscent of that of camomile flowers

→ Citrus fruit - Olfactory sensation reminiscent of that of citrus fruit (lemon, orange, bergamot, mandarin and grapefruit)

→ Eucalyptus - Olfactory sensation typical of Eucalyptus leaves

→ Exotic fruit - Olfactory sensation reminiscent of the characteristic odours of exotic fruit (pineapple, banana, passion fruit, mango, papaya, etc.)

- Fig leaf - Olfactory sensation typical of fig leaves
- Flowers - Complex olfactory sensation generally reminiscent of the odour of flours, also known as floral
- Grass - Olfactory sensation typical of freshly mown grass
- Green pepper - Olfactory sensation of green peppercorns
- Green - Complex olfactory sensation reminiscent of the typical odour of fruit before it ripens
- Greenly fruity - Olfactory sensation typical of oils obtained from olives that have been harvested before or during colour change
- Herbs - Olfactory sensation reminiscent of that of herbs
- Olive leaf - Olfactory sensation reminiscent of the odour of fresh olive leaves
- Pear - Olfactory sensation typical of fresh pears
- Pine kernel - Olfactory sensation reminiscent of the odour of fresh pine kernels
- Ripely fruity - Olfactory sensation typical of oils obtained from olives that have been harvested when fully ripe
- Soft fruit - Olfactory sensation typical of soft fruit: blackberries, raspberries, bilberries, blackcurrants and redcurrants
- Sweet pepper - Olfactory sensation reminiscent of fresh sweet red or green peppers
- Tomato - Olfactory sensation typical of tomato leaves
- Vanilla - Olfactory sensation of natural dried vanilla powder or pods, different from the sensation of vanillin
- Walnut - Olfactory sensation typical of shelled walnuts

## **Harmony**

= thoroughly positive sensory impression

Under harmony we understand the degree of balance of all the positive characteristics of the olive oil being assessed. All olfactory, tactile and kinaesthetic stimuli are taken into account during assessment.







## **International Olive Council**

Das International Olive Oil Council – or IOC / COI for short – was founded following the first “International Olive Oil Agreement” in 1956, and has its headquarters in Madrid. Since then, the Agreement has been renewed several times (most recently in 2005) and more nations have joined the founding countries. The main duties of the IOC / COI include the coordination of national olive oil production, the development of marketing strategies for olive oil and table olives, as well as the development of standards designed to ensure the authenticity and quality of products. The regulations of the European Community regarding the classification and sensory and chemical-physical assessment of olive oil are based on the preparatory work of the IOC / COI. → homepage: [www.internationaloliveoil.org](http://www.internationaloliveoil.org)

# Labels







## Protected Designation of Origin



	Deutsch	geschützte Ursprungsbezeichnung (g.U.)
	Englisch	Protected Designation of Origin (PDO)
	Italienisch	Denominazione d'Origine Protetta (DOP)
	Französisch	Appellation d'Origine Protégée (AOP)
	Spanisch	Denominación de Origen Protegida (DOP)
	Portugisisch	Denominação de Origem Protegida (DOP)

## Protected Geographical Indication



	Deutsch	geschützte geographische Angabe (g.g.A.)
	Englisch	Protected Geographical Indication (PGI)
	Italienisch	Indicazione Geografica Protetta (IGP)
	Französisch	Indication Géographique Protégée (IGP)
	Spanisch	Denominación de Origen Protegida (DOP)
	Portugisisch	Indicação Geográfica Protegida (IGP)

## Bio



## **Mild Olive Oil**

Oil for which the median of the bitter and pungent attributes is 2 or less.

## **Panel test**

The classification of olive oil is carried out partly by the determination of various chemical-physical parameters and partly by organoleptic testing (= panel test). The panel test is conducted by a sensory testing panel in accordance with the stipulations in Appendix XII of the Regulation 796/2002 of the European Commission.

## **Persistence**

= thoroughly positive sensory impression

By persistence we understand the lasting nature of all the positive characteristics of the olive oil being assessed. During assessment, all olfactory, gustatory, tactile and kinaesthetic stimuli are taken into consideration.

# Sensory properties of olive oil

## Negative (defective)

During classification (panel test) the absence of the following negative properties (defects) of olive oil is assessed (Source: COI/T.20/Doc.15/Rev. 2 - 2007 Organoleptic assessment of virgin olive oil):

### → Fusty / Muddy Sediment

- Characteristic flavour of oil obtained from olives piled or stored in such conditions as to have undergone an advanced stage of anaerobic fermentation, or of oil which has been left in contact with the sediment that settles in underground tanks and vats and which has also undergone a process of anaerobic fermentation.

### → Musty

- Characteristic flavour of oils obtained from fruit in which large numbers humid of fungi and yeasts have developed as a result of its being stored in humid conditions for several days.

### → Winey-Vinegary

- Characteristic flavour of certain oils reminiscent of wine or vinegar. This vinegary flavour is mainly due to a process of aerobic fermentation in the olives or in Acid-sour olive paste left on pressing mats which have not been properly cleaned and leads to the formation of acetic acid, ethyl acetate and ethanol.

### → Metallic

- Flavour that is reminiscent of metals. It is characteristic of oil which has been in prolonged contact with metallic surfaces during crushing, mixing, pressing or storage.

### → Rancid

- Flavour of oils which have undergone an intense process of oxidation.

The following additional negative properties of olive oil are also classified as defects:

→ additional defects („other“)

- Heated or burnt - Characteristic flavour of oils caused by excessive and/or prolonged heating during processing, particularly when the paste is thermally mixed, if this is done under unsuitable thermal conditions.
- Hay-wood - Characteristic flavour of certain oils produced from olives that have dried out.
- Rough - Thick, pasty mouthfeel sensation produced by certain old oils.
- Greasy - Flavour of oil reminiscent of that of diesel oil, grease or mineral oil.
- Vegetable - Flavour acquired by the oil as a result of prolonged contact with Water vegetable water which has undergone fermentation processes.
- Brine - Flavour of oil extracted from olives which have been preserved in brine.
- Esparto - Characteristic flavour of oil obtained from olives pressed in new esparto mats. The flavour may differ depending on whether the mats are made of green esparto or dried esparto.
- Earthy - Flavour of oil obtained from olives which have been collected with earth or mud on them and not washed.
- Grubby - Flavour of oil obtained from olives which have been heavily attacked by the grubs of the olive fly (*Bactrocera oleae*).
- Cucumber - Flavour produced when an oil is hermetically packed for too long, particularly in tin containers, and which is attributed to the formation of 2,6 nonadienal.
- Wet wood - Characteristic flavour of oils extracted from olives which have been injured by frost while on the tree.



## **Positive**

During classification (panel test) the following positive properties of olive oil are assessed for intensity (Source: COI/T.20/Doc.15/Rev. 2 - 2007 Organoleptic assessment of virgin olive oil):

### → Fruity (→ Fruitiness)

- Set of olfactory sensations characteristic of the oil which depends on the variety and comes from sound, fresh olives, either ripe or unripe. It is perceived directly and / or through the back of the nose.
- Fruitiness is divided into 2 groups according to the degree of ripeness of the processed olives:
  - Greenly fruity
    - Set of olfactory sensations characteristic of the oil which is reminiscent of green fruit, depends on the variety of olive and comes from green, sound, fresh olives.
  - Ripely fruity
    - Set of olfactory sensations characteristic of the oil which is reminiscent of ripe fruit, depends on the variety of olive and comes from sound, fresh olives, green or ripe.

### → Bitter

- Characteristic primary taste of oil obtained from green olives or olives turning colour. It is perceived in the circumvallate papillae on the “V” region of the tongue.

### → Pungent

- Biting tactile sensation characteristic of oils produced at the start of the crop year, primarily from olives that are still unripe. It can be perceived throughout the whole of the mouth cavity, particularly in the throat.

## Overview – Varieties / Countries / Characteristics

### Important Varieties (COI, 1998)

<b>Land</b>	<b>Sorte</b>
Algeria	Chemial
	Azeradj
Argentina	Arbequina
	Arauco
France	Aglandeau
Greece	Koroneiki
	Mastoidis
Israel	Souri
Italy	Frantoio
	Moraiolo
	Leccino
	Coratina
	Carolea
Croatia	Obliza
	Zutica
Lebanon	Souri
Morocco	Picholine
Portugal	Galega
	Carrasquena
	Redondil
Spain	Picual
	Hojiblanca
	Cornicabra
	Lecchin
	Verdial de
	Badajoz
	Empeltre
	Arbequina
	Cacerena
Syria	Al-Zeity
	Al-Sorani
Tunisia	Chemlali
	Chetoui
Turkey	Ayvalik
	Cakir

## Sensory characteristics of olive oils (Vossen, 2006)

<b>Variety</b>	<b>Characteristics</b>
Arbequina	aromatic, ripely-fruity, low bitterness and pungency
Coratina	intense "green" aroma, bitter, pungent
Cornicabra	intense fruitiness and aroma, medium bitterness and pungency
Frantoio	intense fruitiness and aroma, medium bitterness; intense pungency
Hojiblanca	fruity and aromatic, low pungency and bitterness
Koroneiki	intense fruitiness, low bitterness and pungency
Lechin de Sevilla	intense fruitiness, low bitterness and pungency
Leccino	medium fruitiness, low bitterness and pungency
Manzanillo	fruity, aromatic, medium bitterness and intense pungency
Moraiolo	intense fruitiness, medium bitterness and pungency
Picudo	intense aromatic and ripely-fruity, medium pungency and low bitterness
Picual	fruity and aromatic, medium bitterness
Picholine	intense aroma, medium fruitiness, bitterness, pungency
Taggiasca	low fruitiness (light), low bitterness and pungency



# Participants & Winners of IOOA 2008

All olive oils which participated in the IOOA 2008 and fulfilled the sensory requirements of native olive oil extra (in accordance with IOC / EU regulations), are listed in this brochure. Besides general information concerning origin, varieties, producer, etc., the most important characteristics of the oils are named in note form and in descending order.

Oils that did win in one of the three award-categories are mentioned in particular. What kind of criteria do they fulfill ?



## Golden Olive

These oils provide a very good to excellent total harmonious impression, as well as outstanding persistence of the oil's positive attributes.

## Silver Olive

In comparison to oils which receive a "Golden Olive" award, these provide a weaker, but still good total harmonious impression, and good persistence of the oil's positive attributes.

## Award

In comparison to oils which receive a "Silver Olive" award, these oils provide a yet weaker, but still satisfactory total harmonious impression, and also satisfactory persistence of the oil's positive attributes.

# List of Winners of IOOA 2008

GOLDEN OLIVE				
No.	Intensity	Origin	Product:	
			Name of Product	Origin (Country / Area)
011	medium	I	Primo Bio	Italy / Sicily
012	intense	I	Primo DOP	Italy / Sicily - DOP Monti Iblei
024	intense	I	U Trappitu	Italy / Sicily
087	medium	I	Olio extra vergine di Oliva BARBARA DOP	Italy / Sicily - DOP Valli Trapanesi
135	light	HR	LESINA	Croatia / Island Hvar (Dalmatien)

SILVER OLIVE				
No.	Intensity	Origin	Product:	
			Name of Product	Origin (Country / Area)
020	light	I	Gasull	Italy / Catalunya
038	medium	I	MB Cerasuola	Italy / Sicily - Trapani
067	medium	E	CLADIVM	Spain / DOP Priego de Cordoba
073	intense	SLO	Ekstia dorisko djeno dje "VANJA"	Slovenja / IGP Slovene Istria
074	light	I	LE MAGNOLIE, Olio extra vergine d'oliva BIO e DOP	Italy / Abruzzo - DOP Apruntino Pescarese
078	medium	I	Titone DOP Valli Trapanesi da Agricoltura Biologica	Italy / Sicily - DOP Valli Trapanesi
095	intense	I	MANDRANOVA Etichetta Verde	Italy / Sicily - Palma di Montechiaro
101	intense	E	La Laguna de Fuente de Piedra	Spain / Malaga - Fuente de Piedra (Andalusia)

AWARD				
No.	Intensity	Origin	Product:	
			Name of Product	Origin (Country / Area)
002	medium	GR	ELEONES (OLIVENHAINE) ZAKROS, extra natives Olivenöl	Greece / Crete - Zakros
007	medium	TR	EPHESER	Turkey / Izmir - Selçuk
015	medium	I	Sole di Sicilia, Olio Extra Vergine di Oliva	Italy / Sicily
021	intense	I	Cinque Colli	Italy / Sicily
022	intense	I	Terraliva Cherubino	Italy / Sicily - DOP Monti Iblei
028	medium	I	Filippo Berio EV Dop Monti Iblei	Italy / Sicily - DOP Monti Iblei
045	medium	I	Tenuta Zangara	Italy / Sicily
050	medium	GR	LIOTRIVI-Olivenöl nativ extra	Greece / Messinias - Finikounda
054	medium	E	HACIENDA IBER - UNICO	Spain / Zaragoza
061	intense	E	Rincón de la Subbética	Spain / DOP Priego de Cordoba
065	medium	E	Portico de la Villa	Spain / DOP Priego de Cordoba
077	medium	I	Fruttato Intenso	Italy / Tuscany
079	medium	I	AGRESTIS Linea Oro	Italy / Sicily
088	medium	PT	Cabeço das Nogueiras Premium	Portugal / Ribatejo
123	light	E	Grand Cru Valderrama	Spain / Cordoba - Toledo y Montilla
130	medium	I	Fernando Pensato	Italy / Apulia
136	medium	GR	Organic (Bio) Extra Virgin Olive Oil	Greece / Crete - Iraklion



**Product** **Montalbano Olio Extra Vergina d'Oliva**

**ID** **001**

Origin Italy / Sicily  
 Olive Sort 100% Biancolilla  
 Intensity light  
 BIO  
 PDO / PGI

Participant Olio Montalbano  
 Switzerland  
 f\_montalbano@yahoo.de  
 -

Producer Montalbano  
 Switzerland  
 f\_montalbano@yahoo.de

Sensory Description green / Banana green, Tomato green, sweet



**Product** **Eleones Zakros Extra Natives Olivenoel**

**ID** **002**

Origin Greece / Crete  
 Olive Sort 100% Koroneiki  
 Intensity medium  
 BIO  
 PDO / PGI

Participant Dimitris Trikilis  
 Greece  
 trikoili@ier.forthnet.gr  
 www.zakrosoliveoil.com

Producer Dimitris Trikilis  
 Greece  
 trikoili@ier.forthnet.gr  
 www.zakrosoliveoil.com

Sensory Description green / Apple green, Almond fresh, sweet



**Product****Dorian Extra Virgin****Olive Oil****ID****003**

Origin

Greece / Laconia

Olive Sort

50% Koroneiki, 25%  
Athinoelia, 25% Koutsouroelia  
light

Intensity

BIO

PDO / PGI

Participant

Union of Agricultural  
Cooperatives of Lakonia  
Greece  
easlsale@otenet.gr  
easlakonia@otenet.gr  
www.easlakonia.gr

Producer

Union of Agricultural  
Cooperatives of Lakonia  
Greece  
easlsale@otenet.gr  
easlakonia@otenet.gr  
www.easlakonia.grSensory  
Descriptiongreen / Grass freshly cut,  
Artichoke, Bitter**Product****Olio San Pietro****ID****004**

Origin

Italy / Calabria

Olive Sort

100% Carolea

Intensity

medium

BIO

PDO / PGI

Participant

Techteam (Olio San Pietro)  
Switzerland  
Info@techteam.ch  
info@oliosanpietro.ch  
www.oliosanpietro.ch

Producer

Olio San Pietro  
Italy  
n.marinaro@techteam.ch  
www.oliosanpietro.chSensory  
Description

ripe / Nut dried, sweet







**Product ID**

**Peza 006**

Origin Greece / Crete  
 Olive Sort 100% Koroneiki  
 Intensity light  
 BIO  
 PDO / PGI IGP Peza Heraklion

Participant Botzakis SA  
 Greece  
 CRETAOIL@HER.FORTHNE  
 T.GR  
 www.creta-oil.gr

Producer BOTZAKIS SA  
 Greece  
 CRETAOIL@HER.FORTHNE  
 T.gr  
 www.creta-oil.gr

Sensory Description green / Tomato green, Banana green, Bitteralmond



**Product ID**

**Epheser 007**

Origin Turkey / Izmir Selçuk  
 Olive Sort 100% Memecik  
 Intensity medium  
 BIO  
 PDO / PGI

Participant Deli & More  
 Switzerland  
 ileri@deliandmore.com  
 www.deliandmore.com

Producer Ab u Hayat  
 Switzerland  
 info@epheser.com  
 www.epheser.com

Sensory Description green / Banana green, Apple green, Artichoke, Nut fresh





**Product ID**

**Marques de Valdueza 008**

Origin Spain / Badajoz  
 Olive Sort 10% Hojiblanca, 30% Arbequina, 25% Morisca, 35% Picual  
 Intensity light  
 BIO  
 PDO / PGI

Participant IMEX AG  
 Switzerland  
 info@imex.ch  
 www.imex.ch

Producer La Canaleja S.A.  
 Spain  
 gabriela@marquesdevaldueza.com  
 www.marquesdevaldueza.com

Sensory Description ripe / Apple ripe, sweet



**Product ID**

**Merula 009**

Origin Spain / Badajoz  
 Olive Sort 20% Arbequina, 5% Morisca, 50% Picual, 25% Hojiblanca  
 Intensity light  
 BIO  
 PDO / PGI

Participant IMEX AG  
 Switzerland  
 info@imex.ch  
 www.imex.ch

Producer La Canaleja S.A.  
 Spain  
 gabriela@marquesdevaldueza.com  
 www.marquesdevaldueza.com

Sensory Description ripe / Nut dried, sweet





**Product ID**

**L'Oro di Maremma 010**

Origin Italy / Tuscany  
Olive Sort 23% Moraiolo, 23% Frantoio, 23% Loccino, 23% Corrogiolo, 2% Morcaio, 2% Razza, 2% Pendolino, 2% Maurino

Intensity light

BIO  
PDO / PGI

Participant IMEX AG  
Switzerland  
info@imex.ch  
www.imex.ch

Producer Frantoi Cutrera  
Italy  
olio@frantoicutrera.it  
www.frantoicutrera.it

Sensory Description green / Tomato green, Banana green



**Product ID**

**Primo Bio 011**

Origin Italy / Sicily  
Olive Sort 100% Tonda Iblei

Intensity medium  
BIO x

PDO / PGI

Participant IMEX AG  
Switzerland  
info@imex.ch  
www.imex.ch

Producer Frantoi Cutrera  
Italy  
olio@frantoicutrera.it  
www.frantoicutrera.it

Sensory Description green / Nut fresh, Artichoke, Tomato green, Grass freshly cut





**Product ID**

**Primo D.O.P. 012**

Origin Italy / Sicily  
Olive Sort 100% Tonda Iblei  
Intensity intense  
BIO  
PDO / PGI DOP Monti Iblei

Participant IMEX AG  
Switzerland  
info@imex.ch  
www.imex.ch

Producer Frantoi Cutrera  
Italy  
olio@frantoicutrera.it  
www.frantoicutrera.it

Sensory Description green / Herbs, Nut fresh, Grass freshly cut, Tomato green



**Product ID**

**Oleo de Marchia - monovarietale 013**

Origin Italy / Ancona  
Olive Sort 100% Ascolana  
Intensity medium  
BIO  
PDO / PGI

Participant IMEX AG  
Switzerland  
info@imex.ch  
www.imex.ch

Producer Azienda Agraria del Carmine  
Italy  
info@aziendadelcarmine.it  
www.aziendadelcarmine.it

Sensory Description green / Apple green, Artichoke





**Product** **Olio del Carmine Blend**  
**ID** **014**  
 Origin Italy / Ancona  
 Olive Sort 60% Loccino, 20% Frantoio, 20% Ascolana  
 Intensity medium  
 BIO  
 PDO / PGI  
 Participant IMEX AG  
 Switzerland  
 info@imex.ch  
 www.imex.ch  
 Producer Azienda Agraria del Carmine  
 Italy  
 info@aziendadelcarmine.it  
 www.aziendadelcarmine.it  
 Sensory Description ripe / Nut dried, Banana ripe, Honey, Candied fruit, sweet, (Grass)



**Product** **`Sole di Sicilia`, Olio Extra Vergine di Oliva**  
**ID** **015**  
 Origin Italy / Sicily  
 Olive Sort 100% Tonda Iblei  
 Intensity medium  
 BIO  
 PDO / PGI  
 Participant Sicilia-Import-Export  
 Germany  
 hkranz@sicilia-import-export.de  
 Producer Azienda AGR MKM di Maurizio Marino  
 Germany  
 hkranz@sicilia-import-export.de  
 Sensory Description green / Grass freshly cut, Apple green, Artichoke





**Product** **DOP Aprutino-Pescarese**

**ID** **016**

Origin Italy / Abruzzo  
 Olive Sort 50% Dritta, 30% Leccino, 20% Intosso  
 Intensity medium  
 BIO  
 PDO / PGI DOP Apruntiono Pescarese

Participant Azienda Agricola Forcella  
 Italy  
 info@agricolafortcella.it  
 www.agricolafortcella.it

Producer Azienda Agricola Forcella  
 Italy  
 info@agricolafortcella.it  
 www.agricolafortcella.it

Sensory Description green / Grass freshly cut, Nut fresh



**Product** **Melgarejo Seleccin Gourmet**

**ID** **017**

Origin Spain / Andalusia  
 Olive Sort 100 % Picual  
 Intensity medium  
 BIO  
 PDO / PGI DOP Sierra Mágina

Participant Aceites Campoliva S.L.  
 Spain  
 andres@aceitescampoliva.com  
 www.aceitescampoliva.com

Producer Aceites Campoliva S.L.  
 Spain  
 andres@aceitescampoliva.com  
 www.aceitescampoliva.com

Sensory Description green-ripe / Artichoke, Tomato





**Product**

**Naturvie Primeras  
Aceitunas Etiqueta  
Negra  
018**

**ID**

Origin Spain / Badajoz  
Olive Sort 55% Arbequina, 45% Picual  
Intensity medium  
BIO  
PDO / PGI

Participant Cesma S.L  
Spain  
lourdes@naturvie.com  
www.naturvie.com

Producer CESMA,SL  
Spain  
lourdes@naturvie.com  
www.naturvie.com

Sensory Description green-ripe / Apple, Herbs,  
sweet



**Product  
ID**

**Fontana Rosa  
019**

Origin Italy / Apulia  
Olive Sort 75% Coratina, 25% Leccino  
Intensity medium  
BIO  
PDO / PGI

Participant Fratelli Ferrara Società  
Agricola Semplice  
Italy  
fratelliferrara@alice.it

Producer Fratelli Ferrara Società  
Agricola Semplice  
Italy  
fratelliferrara@alice.it

Sensory Description green / Grass freshly cut,  
Herbs, bitter





**Product ID**

**Gasull 020**

Origin Italy / Catalonia  
Olive Sort 100% Arbequine  
Intensity light  
BIO  
PDO / PGI

Participant Moli d'oli Gasull S.L.  
Spain  
felixgasull@felixgasull.com

Producer Moli d'oli Gasull S.L.  
Spain  
felixgasull@felixgasull.com

Sensory Description ripe / Apple, Nut, sweet



**Product ID**

**Cinque Colli 021**

Origin Italy / Sicily  
Olive Sort 100% Tonda iblea  
Intensity intense  
BIO  
PDO / PGI

Participant dagiovanni.com  
Switzerland  
info@dagiovanni.com  
www.dagiovanni.com

Producer Azienda agricola Cinque Colli  
Italy  
info@cinquecolli.it  
www.cinquecolli.it

Sensory Description green / Artichoke, green  
Banana







**Product ID**

**Terraliva Cherubino 022**

Origin Italy / Sicily  
Olive Sort 100% Tonda Iblea  
Intensity intense  
BIO x  
PDO / PGI DOP Monti Iblei

Participant Terraliva  
Italy  
info@terraliva.com  
www.terraliva.com

Producer Terraliva  
Italy  
info@terraliva.com  
www.terraliva.com

Sensory Description green / Artichoke, Nut fresh, Tomato green, Grass freshly cut



**Product ID**

**U Trappitu 024**

Origin Italy / Sicily  
Olive Sort 50% Biancolilla 40% Cesaruola 10 % Nocellara del Belice  
Intensity intense

Participant Azienda Agricola TERRE DI SHEMIR  
Italy  
info@terredishemir.com  
www.terredishemir.com

Producer

Sensory Description green / Artichoke, Banana green, Tomato green





**Product** **Filippo Berio EV IGP Toscano**

**ID** **026**

Origin Italy / Tuscany  
 Olive Sort 70% Frantoio, 20% Leccino, 10% Pendolino  
 Intensity medium  
 BIO  
 PDO / PGI IGP Toscano

Participant COOP  
 Switzerland  
 gioia.giacobazzi@salov.com  
 www.coop.ch

Producer SALOV SPA  
 Italy  
 gioia.giacobazzi@salov.com  
 www.filippoerio.com

Sensory Description green / Tomato green, Herbs



**Product** **Filippo Berio EV Dop Riviera Ligure**

**ID** **027**

Origin Italy / Liguria  
 Olive Sort 100% Taggiasca  
 Intensity light  
 BIO  
 PDO / PGI DOP Riviera Ligure

Participant COOP  
 Switzerland  
 gioia.giacobazzi@salov.com  
 www.coop.ch

Producer SALOV SPA  
 Italy  
 gioia.giacobazzi@salov.com  
 www.filippoerio.com

Sensory Description ripe / Nut dried, Apple ripe, Banana ripe, Honey





**Product ID** **Filippo Berio EV Dop Monti Iblei 028**

Origin Italy / Sicily  
 Olive Sort 100% Tonda Iblea  
 Intensity medium  
 BIO  
 PDO / PGI DOP Monti Iblei

Participant COOP  
 Switzerland  
 gioia.giacobazzi@salov.com  
 www.coop.ch

Producer SALOV SPA  
 Italy  
 gioia.giacobazzi@salov.com  
 www.filippoerio.com

Sensory Description green / Artichoke, Grass  
 freshly cut, Banana green



**Product ID** **Chiarello 029**

Origin Italy / Sicily  
 Olive Sort 30% Biancolilla, 35%  
 Nocellara del Belice, 35%  
 Nocellara Etna  
 Intensity medium

Participant Chiarello  
 Switzerland  
 chiarello@gmx.net  
 www.olivenoel-chiarello.ch

Producer Chiarello  
 Switzerland  
 chiarello@gmx.net  
 www.olivenoel-chiarello.ch

Sensory Description green / Artichoke, Nut fresh,  
 sweet





**Product**                    **Extra Virgin Olive Oil**  
**ID**                                **Arbequine**

**030**

Origin                            Spain / Alicante  
 Olive Sort                      100% Arbequine  
 Intensity                        light  
 BIO  
 PDO / PGI

Participant                    Torrevella Explotacion  
    Agricola  
    Spain  
    info@torrevella.com  
    www.torrevella.com

Producer                      Torrevella Explotacion  
    Agricola S.L.  
    Spain  
    info@torrevella.com  
    www.torrevella.com

Sensory                         ripe / Apple ripe, Banana ripe,  
 Description                    Nut dried, sweet



**Product**                    **DI BENNARDO**  
**ID**                                **034**

Origin                            Italy / Sicily  
 Olive Sort                      Nocellara, Biancollola del  
    Belice  
 Intensity                        medium  
 BIO  
 PDO / PGI

Participant                    Di Bennardo  
    Switzerland  
    info@dibennardo.ch  
    www.dibennardo.ch

Producer                      Antico Frantoio S.A.S.  
    Italy  
    info@dibennardo.ch  
    www.dibennardo.ch

Sensory                         green / Artichoke, Tomato  
 Description                    green, flowery





**Product** **Oleo de la Marchia - monovarietale**

**ID** **035**

Origin Italy / Ancona  
 Olive Sort 100% Leccino  
 Intensity medium  
 BIO  
 PDO / PGI

Participant IMEX  
 Switzerland  
 info@imex.ch  
 www.imex.ch

Producer Azienda Agraria del Carmine  
 Italy  
 info@aziendadelcarmine.it  
 www.aziendadelcarmine.it

Sensory Description green / Grass freshly cut,  
 Banana green, Artichoke



**Product** **Olio Extravergine Fattoria la Vialla**

**ID** **037**

Origin Italy / Tuscany  
 Olive Sort 49% Leccine, 30% Frantoiane,  
 20% Morelline, 10% Raggiaie  
 Intensity medium  
 BIO x  
 PDO / PGI

Participant Fattoria la Vialla di G. A. & B.  
 Lo Franco  
 Italy  
 fattoria@lavialla.it

Producer Fattoria la Vialla di G. A. & B.  
 Lo Franco  
 Italy  
 fattoria@lavialla.it

Sensory Description green / Apple green, Tomato  
 green, Grass freshly cut,  
 Eucalyptus





**Product ID**

**MB Cerasuola 038**

Origin Italy / Sicily  
 Olive Sort 100% Cerasuola  
 Intensity medium  
 BIO  
 PDO / PGI

Participant MGM Group Corporation  
 Switzerland  
 mweinberg@mgm-group.com  
 www.mgm-group.com

Producer Azienda Fontanasalsa di  
 Burgarella Maria Caterina  
 Italy  
 info@fontanasalsa.it  
 www.fontanasalsa.it

Sensory Description green / Tomato green,  
 Artichoke, Banana green,  
 Almond fresh, Pepper



**Product ID**

**Falconero DOP Valli Trapanesi 039**

Origin Italy / Sicily  
 Olive Sort 80% Cerasuola, 10%  
 Nocellara, 10% Biancollila  
 Intensity medium  
 BIO  
 PDO / PGI DOP Valli Trapanesi

Participant MGM Group Corporation  
 Switzerland  
 mweinberg@mgm-group.com  
 www.mgm-group.com

Producer Azienda Fontanasalsa di  
 Burgarella Maria Caterina  
 Italy  
 info@fontanasalsa.it  
 www.fontanasalsa.it

Sensory Description green / Grass freshly cut, Nut  
 fresh, Herbs





**Product ID**

**MB Nocellara 040**

Origin Italy / Sicily  
Olive Sort 100% Nocellara  
Intensity medium  
BIO  
PDO / PGI  
Participant MGM Group Corporation  
Switzerland  
mweinberg@mgm-group.com  
www.mgm-group.com  
Producer Azienda Fontanasalsa di  
Burgarella Maria Caterina  
Italy  
info@fontanasalsa.it  
www.fontanasalsa.it  
Sensory Description green / Herbs, Nut fresh,  
Artichoke



**Product ID**

**Lochitello 041**

Origin Italy / Sicily  
Olive Sort 100% Biancolilla  
Intensity light  
BIO  
PDO / PGI  
Participant MGM Group Corporation  
Switzerland  
mweinberg@mgm-group.com  
www.mgm-group.com  
Producer Azienda Agricola Gallufo  
Italy  
albertogallufo@hotmail.com  
www.gallufo.it  
Sensory Description ripe / Pine fresh, Almond,  
Herbs





**Product ID** **DOP Valli Trapanesi “Torre di Mezzo” 042**

Origin Italy / Sicily  
 Olive Sort 90% Cerasuola, 5% Nocellara, 5% Biancollila  
 Intensity medium  
 BIO  
 PDO / PGI DOP Valli Trapanesi

Participant MGM Group Corporation  
 Switzerland  
 mweinberg@mgm-group.com  
 www.mgm-group.com

Producer Frantoio Torre di Mezzo SRL  
 Italy  
 a.gallufo@frantoiotorredimezzo.com  
 www.frantoiotorredimezzo.com

Sensory Description green / Grass freshly cut, Nut fresh



**Product ID** **Abbae de Queiles 043**

Origin Spain / Navarre  
 Olive Sort 100% Arbequina  
 Intensity light  
 BIO x  
 PDO / PGI

Participant MGM Group Corporation  
 Switzerland  
 mweinberg@mgm-group.com  
 www.mgm-group.com

Producer Hacienda Queiles, S.L.  
 Spain  
 jnicuesa@haciendaqueiles.com  
 www.haciendaqueiles.com

Sensory Description ripe / fruit, vegetable (cabbage), sweet







**Product ID**

**Tenuta Zangara 045**

Origin Italy / Sicily  
 Olive Sort 100% Nocellara del Belice  
 Intensity medium  
 BIO  
 PDO / PGI

Participant MGM Group Corporation  
 Switzerland  
 mweinberg@mgm-group.com  
 www.mgm-group.com

Producer Az. Agr. d'Ali  
 Italy  
 zangara@cinet.it  
 www.tenutazangara.it

Sensory Description green / Artichoke, Tomato green, Grass freshly cut, sweet



**Product ID**

**Tanghella DOP valle del Belice 046**

Origin Italy / Sicily  
 Olive Sort 100% Nocellara del Belice  
 Intensity light  
 BIO  
 PDO / PGI

Participant MGM Group Corporation  
 Switzerland  
 mweinberg@mgm-group.com  
 www.mgm-group.com

Producer Az. Agr. d'Ali  
 Italy  
 zangara@cinet.it  
 www.tenutazangara.it

Sensory Description green / Apple green, Grass freshly cut





**Product ID**

**Piana del Lentisco 047**

Origin Italy / Apulia  
Olive Sort 80% Leccino, 20% Frantoio  
Intensity light  
BIO  
PDO / PGI

Participant Frantoio Oleario Melcarne  
Andrea  
Italy  
info@pianadellentisco.it  
www.pianadellentisco.it

Producer Frantoio Oleario Melcarne  
Andrea  
Italy  
info@pianadellentisco.it  
www.pianadellentisco.it

Sensory Description green / Grass freshly cut



**Product ID**

**Frantoio Lucchi e Guastalli 048**

Origin Italy  
Olive Sort 60% Frantoio, 40% Leccino  
Intensity medium  
BIO  
PDO / PGI DOP Riviera Ligure

Participant Lucchi e Guastalli SRL  
Italy  
frantoiolg@frantoiolg.com  
www.frantoiolg.com

Producer Lucchi e Guastalli SRL  
Italy  
frantoiolg@frantoiolg.com  
www.frantoiolg.com

Sensory Description green / Grass freshly cut,  
Apple green, Citrus, pungent





**Product ID**

**LOLIO 049**

Origin Italy / Sicily  
Olive Sort 100% Biancolilla  
Intensity medium  
BIO  
PDO / PGI

Participant AGROPAN SRL  
Italy  
antonio.pipitone@agropan.it  
www.agropan.it

Producer AGROPAN srl  
Italy  
antonio.pipitone@agropan.it  
www.agropan.it

Sensory Description green-ripe / Banana, Tomato, Grass



**Product ID**

**LIOTRIVI-Olivenöl nativ extra 050**

Origin Greece / Messina  
Olive Sort 100% Koroneiki  
Intensity medium  
BIO  
PDO / PGI

Participant Dr. Neuhaus  
Germany  
guentherneuhaus@gmx.de

Producer Dr. Neuhaus  
Germany  
guentherneuhaus@gmx.de

Sensory Description green / Apple green, Grass freshly cut, Bitteralmond





**Product ID**

**PDO Kalymvari 051**

Origin  
Olive Sort  
Intensity  
BIO  
PDO / PGI

Greece / Crete  
100% Koroneiki  
medium  
DOP Kreta

Participant

Terra Creta S.A.  
Greece  
info@terracreta.gr  
www.terracreta.gr

Producer

Terra Creta S.A.  
Greece  
info@terracreta.gr  
www.terracreta.gr

Sensory Description

green / Artichoke, Bitteralmond



**Product ID**

**HACIENDA IBER - ARBOSANA 053**

Origin  
Olive Sort  
Intensity  
BIO  
PDO / PGI

Spain / Zaragoza  
100% Arbosana  
medium

Participant

Olivos del Ebro S.L.  
Spain  
manager@haciendaiber.com  
www.haciendaiber.com

Producer

Olivos del Ebro S.L.  
Spain  
manager@haciendaiber.com  
www.haciendaiber.com

Sensory Description

green / Apple green, Banana green





**Product** **HACIENDA IBER - UNICO**

**ID** **054**

Origin Spain / Zaragoza  
 Olive Sort 40% Arbosana, 30% Arbequina, 30% Frantoio  
 Intensity medium  
 BIO  
 PDO / PGI

Participant Olivos del Ebro S.L.  
 Spain  
 manager@haciendaiber.com  
 www.haciendaiber.com

Producer Olivos del Ebro S.L.  
 Spain  
 manager@haciendaiber.com  
 www.haciendaiber.com

Sensory Description green / Banana green, Apple green, Grass freshly cut



**Product** **HACIENDA IBER - ARBEQUINA**

**ID** **055**

Origin Spain / Zaragoza  
 Olive Sort 100% Arbequina  
 Intensity medium  
 BIO  
 PDO / PGI

Participant Olivos del Ebro S.L.  
 Spain  
 manager@haciendaiber.com  
 www.haciendaiber.com

Producer Olivos del Ebro S.L.  
 Spain  
 manager@haciendaiber.com  
 www.haciendaiber.com

Sensory Description green / Grass freshly cut, Nut fresh / Almond





**Product ID**

**RAVIDA 056**

Origin  
Olive Sort

Italy / Sicily  
50% Cerasuola, 45%  
Biancolilla, 5% Nocellara  
medium

Intensity  
BIO  
PDO / PGI

Participant

Ravida' Azienda Agricola SRL  
Italy  
ravida@ravida.it  
www.ravida.it

Producer

Ravida' Azienda Agricola SRL  
Italy  
ravida@ravida.it  
www.ravida.it

Sensory  
Description

green / Nut fresh, Tomato  
green, Herbs, sweet, Citrus



**Product ID**

**IONIS-Mild 058**

Origin  
Olive Sort  
Intensity  
BIO  
PDO / PGI

Greece  
70% Amfissa, 30% Kalamon  
medium

Participant

NUTRIA S.A.  
Greece  
nzavakos@nutria.gr  
www.nutria.gr

Producer

NUTRIA S.A.  
Greece  
nzavakos@nutria.gr  
www.nutria.gr

Sensory  
Description

green / Grass freshly cut, Nut  
fresh





**Product ID**

**IONIS-Fruity 059**

Origin Greece / Crete  
Olive Sort 85% Koroneiki, 15% Amfissa  
Intensity medium  
BIO  
PDO / PGI

Participant NUTRIA S.A.  
Greece  
nzavakos@nutria.gr  
www.nutria.gr

Producer NUTRIA S.A.  
Greece  
nzavakos@nutria.gr  
www.nutria.gr

Sensory Description green-ripe / Tomato



**Product ID**

**IONIS-Full Bodied 060**

Origin Greece / Messenia, Lakonia and Crete  
Olive Sort 100% Koroneiki  
Intensity medium  
BIO  
PDO / PGI

Participant NUTRIA S.A.  
Greece  
nzavakos@nutria.gr  
www.nutria.gr

Producer NUTRIA S.A.  
Greece  
nzavakos@nutria.gr  
www.nutria.gr

Sensory Description green-ripe / Herbs, Tomato



**Product**

**Rincón de la Subbética**

**ID**

**061**

Origin Spain / Cordoba  
Olive Sort 100% Hojiblanca  
Intensity intense  
BIO  
PDO / PGI DOP Priego de Cordoba

Participant Almazaras de la Subbética S.L.  
Spain  
pguerrero@almazarasdelasubbetica.com  
www.parqueoliva.com

Producer Almazaras de la Subbética S.L.  
Spain  
pguerrero@almazarasdelasubbetica.com  
www.parqueoliva.com

Sensory Description green / Grass freshly cut, Tomato green, Citrus



**Product ID**

**Parqueoliva 062**

Origin Spain / Cordoba  
Olive Sort 80% Picudo, 20% Hojiblanca  
Intensity medium  
BIO  
PDO / PGI DOP Priego de Cordoba

Participant Almazaras de la Subbética S.L.  
Spain  
pguerrero@almazarasdelasubbetica.com  
www.parqueoliva.com

Producer Almazaras de la Subbética S.L.  
Spain  
pguerrero@almazarasdelasubbetica.com  
www.parqueoliva.com

Sensory Description green / Grass freshly cut, Tomato green







**Product ID**

**Fuente de la Salud 063**

Origin Spain / Cordoba  
Olive Sort 80% Picudo, 20% Hojiblanca  
Intensity medium  
BIO  
PDO / PGI DOP Priego de Cordoba

Participant Almazaras de la Subbética S.L.  
Spain  
pguerrero@almazarasdelasubetica.com  
www.parqueoliva.com

Producer Almazaras de la Subbética S.L.  
Spain  
pguerrero@almazarasdelasubetica.com  
www.parqueoliva.com

Sensory Description green / Nut fresh



**Product ID**

**Fuente de la Madera 064**

Origin Spain / Cordoba  
Olive Sort 60% Picudo, 40% Hojiblanca  
Intensity medium  
BIO  
PDO / PGI DOP Priego de Cordoba

Participant Manuel Montes Marin Spain  
mmm@montesmarin.com  
www.montesmarin.com

Producer Manuel Montes Marin Spain  
mmm@montesmarin.com  
www.montesmarin.com

Sensory Description green / Tomato green





**Product ID**

**Portico de la Villa 065**

Origin Spain / Cordoba  
 Olive Sort 50% Picudo, 50% Hojiblanca  
 Intensity medium  
 BIO  
 PDO / PGI DOP Priego de Cordoba

Participant Manuel Montes Marin  
 Spain  
 mmm@montesmarin.com  
 www.montesmarin.com

Producer Manuel Montes Marin  
 Spain  
 mmm@montesmarin.com  
 www.montesmarin.com

Sensory Description green / Grass freshly cut,  
 Tomato green, Apple green,  
 Nut fresh, Pepper



**Product ID**

**Molino de Leoncio Gomez 066**

Origin Spain / Cordoba  
 Olive Sort 100% Picudo  
 Intensity medium  
 BIO  
 PDO / PGI DOP Priego de Cordoba

Participant Gomeoliva, S.A.  
 Spain  
 info@gomeoliva.com  
 www.gomeoliva.com

Producer Gomeoliva, S.A.  
 Spain  
 info@gomeoliva.com  
 www.gomeoliva.com

Sensory Description green / Apple green, Almond  
 fresh





**Product ID**

**CLADIVM 067**

Origin Spain / Cordoba  
 Olive Sort 100% Hojiblanca  
 Intensity medium  
 BIO  
 PDO / PGI DOP Priego de Cordoba

Participant Aroden, S.A.T.  
 Spain  
 administracion@aroden.com  
 www.aroden.com

Producer Aroden, S.A.T.  
 Spain  
 administracion@aroden.com  
 www.aroden.com

Sensory Description green / Banana green, Grass freshly cut, Tomato green



**Product ID**

**Venta del Baron 068**

Origin Spain / Cordoba  
 Olive Sort 70% Picudo, 30% Hojiblanca  
 Intensity medium  
 BIO  
 PDO / PGI DOP Priego de Cordoba

Participant Muela-Olives S.L.  
 Spain  
 rmuela@mueloliva.es  
 www.mueloliva.es

Producer Muela-Olives S.L.  
 Spain  
 rmuela@mueloliva.es  
 www.mueloliva.es

Sensory Description ripe / Banana, vegetable, sweet





**Product ID**

**Senorio de Vizcantar 069**

Origin Spain / Cordoba  
 Olive Sort Picudo, Hojiblanca  
 Intensity medium  
 BIO  
 PDO / PGI DOP Priego de Cordoba

Participant Aceites Vizcantar S.L.  
 Spain  
 vizcantar@aceitesvizcantar.com  
 www.aceitesvizcantar.com

Producer Aceites Vizcantar S.L.  
 Spain  
 vizcantar@aceitesvizcantar.com  
 www.aceitesvizcantar.com

Sensory Description green / Tomato green



**Product ID**

**Oro del Mediterraneo 070**

Origin Spain / Cordoba  
 Olive Sort Picudo, Hojiblanca, Picual  
 Intensity medium  
 BIO  
 PDO / PGI DOP Priego de Cordoba

Participant Sucesores de Morales  
 Morales S.L.  
 Spain  
 comercial@sucesoresdemorales.com  
 www.sucmorales.com

Producer Sucesores de Morales  
 Morales S.L.  
 Spain  
 comercial@sucesoresdemorales.com  
 www.sucmorales.com

Sensory Description green / Artichoke, Banana green, Nutskin, astringent





**Product ID**

**SINCERO"  
071**

Origin  
Olive Sort

Italy / Sicily  
80% Cerasuola, 15%  
Nocellara, 5% Biancolilla  
medium

Intensity  
BIO  
PDO / PGI

Participant

Carmela di Caro S.R.L.  
Italy  
info@oliodicaro.com  
www.oliodicaro.com

Producer

Carmela di Caro S.R.L.  
Italy  
info@oliodicaro.com  
www.oliodicaro.com

Sensory  
Description

green-ripe / Grass, Banana,  
Herbs



**Product ID**

**Ekstia dorisko djeno  
dje "VANJA"  
073**

Origin  
Olive Sort

Slovenia / Istria  
40% Maurino, 30% Leccino,  
30% Bianchera istriana  
intense

Intensity  
BIO  
PDO / PGI

IGP Slovene Istria

Participant

Vanja Dujc  
Slovenia  
vanjadujc@volja.net  
www.vanjadujc.net

Producer

Vanja Dujc  
Slovenia  
vanjadujc@volja.net  
vanjadujc.net

Sensory  
Description

green / Banana green, Herbs,  
Grass freshly cut, Nut fresh,  
green Pepper





**Product** **LE MAGNOLIE, Olio extra vergine d'oliva BIO e DOP**

**ID** **074**

Origin Italy / Abruzzo  
 Olive Sort 70% Dritta, 20% Frantoio, 10% Leccino  
 Intensity light  
 BIO x  
 PDO / PGI DOP Apruntiono Pescaraese

Participant Le Magnolie  
 Italy  
 lemagnolie@tin.it  
 www.lemagnolie.com

Producer Le Magnolie  
 Italy  
 lemagnolie@tin.it  
 www.lemagnolie.com

Sensory Description ripe / Apple ripe, Banana ripe, Nut dried, sweet



**Product** **IGRECO**

**ID** **075**

Origin Italy / Calabria  
 Olive Sort 100% Dolce di Rossano  
 Intensity medium  
 BIO  
 PDO / PGI DOP Bruzio (Colline Joniche Presilane)

Participant Fattorie Greco  
 Italy  
 filomenagreco@igreco.it  
 info@igreco.it  
 www.igreco.it

Producer Fattorie Greco  
 Italy  
 filomenagreco@igreco.it  
 www.igreco.it

Sensory Description green / Pine fresh, Apple green, Rosmary, Honey





**Product ID**                      **Extra virgin Olive Oil 076**

Origin                              Croatia  
Olive Sort                        60% Leccino, 20% Oblica,  
   20% other  
Intensity                         light

BIO  
PDO / PGI

Participant                      SMS  
   Croatia  
   anja.skulje@sms.hr  
   www.sms.hr

Producer                         SMS  
   Croatia  
   anja.skulje@sms.hr  
   www.sms.hr

Sensory Description            green-ripe / Herbs, sweet



**Product ID**                      **Fruttato Intenso 077**

Origin                              Italy / Tuscany  
Olive Sort                        70% Frantoio, 20% Moraiolo,  
   10% Leccino  
Intensity                         medium

BIO  
PDO / PGI

Participant                      Frantoio di Santa Tea  
   Italy  
   serena@gonnelli1585.it  
   www.gonnelli1585.it

Producer                         Franoio di Santa Tea  
   Italy  
   serena@gonnelli1585.it  
   www.gonnelli1585.it

Sensory Description            green / Nut fresh, Apple green,  
   Artichoke





**Product ID** **Titone DOP Valli Trapanesi da Agricoltura Biologica 078**

Origin Italy / Sicily  
 Olive Sort Nocellara del Belice, Biancolilla, Cerasuola  
 Intensity medium  
 BIO x  
 PDO / PGI DOP Valli Trapanesi

Participant Sizilianische Delikatessen AG  
 Switzerland  
 linda.mathis@siz-deli.ch  
 www.siz-deli.ch

Producer Azienda Agricola Biologica Titone  
 Italy  
 info@titone.it  
 www.titone.it

Sensory Description green / Herbs, Tomato green, Nut fresh



**Product ID** **AGRESTIS Linea Oro 079**

Origin Italy / Sicily  
 Olive Sort 100% Tonda Iblea  
 Intensity medium  
 BIO  
 PDO / PGI

Participant Sizilianische Delikatessen AG  
 Switzerland  
 linda.mathis@siz-deli.ch  
 www.siz-deli.ch

Producer Agrestis soc. Coop. Agricola Italy  
 info@agrestis.it  
 www.agrestis.it

Sensory Description green / Banana green, Artichoke, Nut fresh, Herbs, Grass freshly cut







**Product** **Kailis Organic Extra Virgin Olive Oil Premium Blend""**

**ID** **081**

Origin Australia  
 Olive Sort 45% Frantoio, 40% Leccino, 15% Coratina  
 Intensity medium  
 BIO x  
 PDO / PGI

Participant Kailis Organic Olive Groves Australia  
 siobhain@kailisorganic.com  
 www.kailisorganic.com

Producer Kailis Organic Olive Groves Australia  
 siobhain@kailisorganic.com  
 www.kailisorganic.com

Sensory Description ripe / Almond dried, Tomato dried, Vanilla, Honey



**Product** **AUBOCASSA**

**ID** **084**

Origin Spain / Majorca  
 Olive Sort 100% Arbequine  
 Intensity light  
 BIO  
 PDO / PGI DOP Mallorca

Participant Rodau, SL Spain  
 sfernandez@roda.es  
 rodarioja@roda.es  
 www.aceitesdauro.com

Producer Rodau, SL Spain  
 sfernandez@roda.es  
 rodarioja@roda.es  
 www.aceitesdauro.com

Sensory Description ripe / Tomato ripe, Candied fruit, Nut dried, sweet





**Product ID**

**DAURO 085**

Origin  
Olive Sort

Spain / Girona  
80% Arbequina, 10%  
Hojiblanca, 10% Koroneiki  
light

Intensity  
BIO  
PDO / PGI

Participant

Rodau, SL  
Spain  
sfernandez@roda.es  
rodarioja@roda.es  
www.aceitesdauro.com

Producer

Rodau, SL  
Spain  
sfernandez@roda.es  
rodarioja@roda.es  
www.aceitesdauro.com

Sensory  
Description

ripe / Artichoke, Candied fruit,  
Nut dried, sweet



**Product ID**

**Olio extra vergine di Oliva BARBARA DOP 087**

Origin  
Olive Sort

Italy / Sicily  
90% Cerasuola, 10%  
Biancolilla & Nocellara del  
Belice  
medium

Intensity  
BIO  
PDO / PGI

DOP Valli Trapanesi

Participant

Azienda Agricola Barbara  
Switzerland  
aziendabarbara@bluewin.it  
www.agricolabarbara.it

Producer

Azienda Agricola BARBARA  
Italy  
info@agricolabarbara.it  
www.agricolabarbara.it

Sensory  
Description

green / Grass freshly cut,  
Herbs, Tomato green





**Product** **Cabeço das Nogueiras**  
**ID** **Premium**

**ID** **088**

Origin Portugal / Ribatejo  
Olive Sort 15% Galega, 10% Arbequina,  
75% Cobrançosa  
Intensity medium  
BIO  
PDO / PGI

Participant SAOV, Sociedade Agrícola  
Ouro Vegetal, Lda.  
Portugal  
saov@iol.pt

Producer SAOV, Sociedade Agrícola  
Ouro Vegetal, Lda.  
Portugal  
saov@iol.pt

Sensory Description ripe / Nut dried, Apple dried,  
sweet



**Product** **ANIMA AUREA**  
**ID** **089**

Origin Spain / Andalusia  
Olive Sort 80% Arbequina, 20% Picual  
Intensity medium  
BIO  
PDO / PGI

Participant IBERVIA SA  
Switzerland  
ibervia@bluewin.ch  
www.ibervia.ch

Producer Olive Land Products SL  
Spain  
jpk@oliveland-products.com  
www.animaaurea.com

Sensory Description ripe / Banana ripe, Nut dried,  
sweet





**Product** Halutza Extra virgin Olive Oil - BARNEA

**ID** 090

Origin Israel / Ramat Negev  
Olive Sort 100% Barnea  
Intensity light  
BIO  
PDO / PGI

Participant Halutza Extra Virgin Olive Oil Israel  
yehdan@aol.com  
www.halutza.co.il

Producer Halutza- Extra Virgin Olive Oil Israel  
yehdan@aol.com  
www.halutza.co.il

Sensory Description green-ripe / Apple, Almond, Banana, sweet



**Product** Halutza- Extra Virgin Olive Oil -Picual +Barnea

**ID** 091

Origin Israel / Ramat Negev  
Olive Sort 100% Barnea  
Intensity light  
BIO  
PDO / PGI

Participant Halutza-Extra Virgin Olive Oil Israel  
yehdan@aol.com  
www.halutza.co.il

Producer Halutza- Extra Virgin Olive Oil Israel  
yehdan@aol.com  
www.halutza.co.il

Sensory Description ripe / Artichoke, Nut dried, Tomato dried





**Product ID**

**Bio nature plus 092**

Origin Italy / Umbria  
 Olive Sort 20% Moraiolo, 30% Leccino, 50% Frantoio  
 Intensity medium  
 BIO x  
 PDO / PGI

Participant Manor AG  
 Switzerland  
 Franziska.Diana@manor.ch  
 www.manor.ch

Producer Frantoi Oleari Umbri Co.  
 S.R.L.  
 Italy  
 t.scacaroni@cufrol.com  
 www.cufrol.com

Sensory Description ripe / Artichoke, Apple ripe, sweet



**Product ID**

**Bio nature plus DOP Umbria 093**

Origin Italy / Umbria  
 Olive Sort >60% Moraiolo, <30% Leccino e/o Frantoio, <10% Altre  
 Intensity medium  
 BIO x  
 PDO / PGI DOP Umbria (Colline Assisi)

Participant Manor AG  
 Switzerland  
 Franziska.Diana@manor.ch  
 www.manor.ch

Producer Frantoi Oleari Umbri Co.  
 S.R.L.  
 Italy  
 t.scacaroni@cufrol.com  
 www.cufrol.com

Sensory Description green / Grass freshly cut, Nut fresh, rind





**Product ID**

**ORODEAL 094**

Origin Spain / Granada  
 Olive Sort 100% Picudo  
 Intensity medium  
 BIO  
 PDO / PGI DOP Granada

Participant ACEITES ALGARINEJO S.COOP.AND.  
 Spain  
 asociacion@doponientedegradana.com

Producer ACEITES ALGARINEJO S.COOP. AND  
 Spain  
 asociacion@doponientedegradana.com

Sensory Description ripe / Tomato ripe, Almond dried, Berry



**Product ID**

**MANDRANOVA Etichetta Verde 095**

Origin Italy / Sicily  
 Olive Sort 100% Nocellara del Belice  
 Intensity intense

Participant PRC di Mario Piazzini  
 Switzerland  
 mario.piazzini@bluewin.ch

Producer Azienda Agricola Mandranova  
 Italy  
 mandranova@enter.it

Sensory Description green / Herbs, Tomato green, Apple green





**Product ID**

**Le Macine di Athena 096**

Origin  
Olive Sort

Italy / Apulia  
20% Leccino, 20% Nociara,  
20% Ogliarola, 20% Cellino,  
20% Frantoio

Intensity  
BIO  
PDO / PGI

light  
x

Participant

Viviani Rosetta & Enzo  
Switzerland  
enzo.viviani@freesurf.ch

Producer

Azienda Agricola Olearia Eredi  
Nicola Negro S. S.  
Italy  
info@lemacinediathena.it

Sensory  
Description

green-ripe / Grass, Nut,  
astringent



**Product ID**

**Jordan Olivenöl - natives Olivenöl extra 098**

Origin  
Olive Sort

Greece / Lesbos  
33,3% Kolovi, 66,6%  
Adramitiani

Intensity  
BIO  
PDO / PGI

medium

Participant

Jordan Olivenöl  
Germany  
info@jordanolivenoel.de  
www.jordanolivenoel.de

Producer

Jordan Olivenöl GmbH  
Germany  
info@jordanolivenoel.de  
www.jordanolivenoel.de

Sensory  
Description

green / Grass freshly cut,  
Tomato green, sweet



**Product** **SAN FRANCISCO DE ASÍS S. COOP. AND.**  
**ID** **100**

Origin Spain / Granada  
Olive Sort 50% Picudo, 50% Chorreao de Montefrio  
Intensity medium

BIO  
PDO / PGI DOP Granada

Participant SAN FRANCISCO DE ASÍS S. COOP. AND.  
Spain  
info@doponientedegranada.com  
www.aceitesmontevilla.com

Producer CORTIJOS DE MONTEFRÍO  
Spain  
info@doponientedegranada.com  
www.aceitesmontevilla.com

Sensory Description ripe / Banana ripe, Herbs, Nut / Almond dried



**Product** **La Laguna de Fuente de Piedra**  
**ID** **101**

Origin Spain / Andalusia  
Olive Sort 100% Viduena  
Intensity intense

BIO  
PDO / PGI

Participant El Labrador  
Spain  
extravirgen@satlabrador.com  
www.satlabrador.com

Producer SAT El Labrador No 8064  
Spain  
extravirgen@satlabrador.com  
www.satlabrador.com

Sensory Description green / Herbs, Nut fresh, sweet







**Product ID**

**DOP Sitia Crete 102**

Origin Greece / Crete  
 Olive Sort 100% Koroneiki  
 Intensity medium  
 BIO  
 PDO / PGI DOP Sitia

Participant GAEA Products  
 Greece  
 info@gaea.gr  
 www.gaea.gr

Producer GAEA Products  
 Greece  
 info@gaea.gr  
 www.gaea.gr

Sensory Description green / Grass freshly cut,  
 Almond fresh, Honey, sweet



**Product ID**

**DOP Kalamata 103**

Origin Greece / Peloponese,  
 Kalamata  
 Olive Sort 100% Koroneiki  
 Intensity medium  
 BIO  
 PDO / PGI DOP Kalamata

Participant GAEA Products  
 Greece  
 info@gaea.gr  
 www.gaea.gr

Producer GAEA Products  
 Greece  
 info@gaea.gr  
 www.gaea.gr

Sensory Description green / Apple green, Tomato  
 green, Bitteralmond





<b>Product ID</b>	<b>PGI Laconia 104</b>
Origin	Greece / Lakonia
Olive Sort	30% Athinolia, 70% Koroneiki
Intensity	medium
BIO	
PDO / PGI	IGP Lakonia
Participant	GAEA Products Greece info@gaea.gr www.gaea.gr
Producer	GAEA Products Greece info@gaea.gr www.gaea.gr
Sensory Description	green / Grass freshly cut, Nut fresh, Banana green



<b>Product ID</b>	<b>Morgenster Extra virgin olive oil 105</b>
Origin	South Africa
Olive Sort	50% FS17, 25% Frantoio, 15% Leccino, 10% Coratina
Intensity	medium
BIO	
PDO / PGI	
Participant	Morgenster Estate South Africa oliveoil@morgenster.co.za www.morgenster.co.za
Producer	Morgenster Estate South Africa oliveoil@morgenster.co.za www.morgenster.co.za
Sensory Description	ripe / Nut dried, Apple ripe, Banana ripe



**Product** **OLIO EXTRA**  
**ID** **VERGINE D'OLIVA IGP**  
**107** **TOSCANO**

Origin Italy / Tuscany  
Olive Sort Hauptsorten: Frantoio,  
Moraiolo, Leccino  
Nebenbei auch: Maurino,  
rossellino, Pendolino  
medium

Intensity medium  
BIO  
PDO / PGI IGP Toscano

Participant Denner AG  
Switzerland  
alfred.sandhofer@denner.ch  
www.denner.ch

Producer OLEIFICIO SABO  
Switzerland  
sales@sabo-oil.com  
www.sabo-oil.com

Sensory Description ripe / Tomato ripe, Nut dried



**Product** **Affiorato**  
**ID** **108**

Origin Italy / Apulia  
Olive Sort 60% Oliarola, 20% Coratina,  
20% Altre  
Intensität light

Intensity light  
BIO  
PDO / PGI

Participant Essenz  
Switzerland  
essenz@econophone.ch  
www.essenz-spezialitaeten.ch

Producer Fratelli Galantino  
Italy  
oliogalantino@oliodioliva.net  
www.galantino.it

Sensory Description ripe / Tomato ripe, Grass,  
floral





**Product ID**

**La Colomba 109**

Origin Italy / Apulia  
Olive Sort 60% Deranzana, 40% Leccina  
Intensity medium  
BIO  
PDO / PGI

Participant Pensato & Cie  
Monaco  
info@pensato.com  
www.pensato.com

Producer Pensato & Cie  
Monaco  
info@pensato.com  
www.pensato.com

Sensory Description ripe / Banana ripe, sweet



**Product ID**

**Bruno Motillo 110**

Origin Italy / Molise  
Olive Sort 100% Gentile di Larino  
Intensity medium  
BIO  
PDO / PGI

Participant Gustoso AG  
Switzerland  
info@gustoso.ch  
www.gustoso.ch

Producer Oleificio Bruno Motillo  
Italy  
brunomotillo@tin.it

Sensory Description green / Artichoke, Tomato green





**Product ID**

**Mas Tarrès 111**

Origin Italy / Catalonia  
 Olive Sort 100% Siurana  
 Intensity medium  
 BIO  
 PDO / PGI DOP Siurana

Participant Gustoso AG  
 Switzerland  
 info@gustoso.ch  
 www.gustoso.ch

Producer OLIS SOLE  
 Spain  
 olissole@ctv.es  
 www.olissole.com

Sensory Description ripe / Nut dried (Walnut), Pine dried, Apple ripe, Tomato ripe, sweet



**Product ID**

**SITIA 0.3 112**

Origin Greece / Crete  
 Olive Sort 100% Koroneiki  
 Intensity medium  
 BIO  
 PDO / PGI DOP Sitia

Participant UNION OF AGRICULTURAL COOPERATIVES OF SITIA  
 Greece  
 factory@sitiacoop.gr  
 www.sitiacoop.gr

Producer UNION OF AGRICULTURAL COOPERATIVES OF SITIA  
 Greece  
 factory@sitiacoop.gr  
 www.sitiacoop.gr

Sensory Description green-ripe / Grass, Apple, Banana, Nut



**Product** **OLIO EXTRAVERGINE**  
**DOP VENETO**  
**VALPOLICELLA**

**ID** **115**

Origin Italy / Venetia  
Olive Sort 50% Grignano, 50% Favarol,  
Leccio, Moraiolo  
Intensity medium

BIO  
PDO / PGI DOP Veneto Valpolicella

Participant BOCCHI AGRICOLA  
Italy  
INFO@TENUTAFONTANARA  
.IT  
www.tenutafontanara.it

Producer BOCCHI AGRICOLA SRL  
Italy  
INFO@TENUTAFONTANARA  
.it  
www.tenutafontanara.it

Sensory Description ripe / Almond dried, sweet



**Product** **JEFIRA Premium**  
**Olivenöl, nativ extra**  
**ID** **116**

Origin Greece / Laconia  
Olive Sort 70% Athinochia, 20%  
Koroneiki, 10% Mourtoeilia  
Intensity medium  
BIO x  
PDO / PGI

Participant Delinat AG  
Switzerland  
kundenservice@delinat.com  
www.delinat.com

Producer Christina und Nikolaus Kunz  
Greece  
klaus.kunz@jefira.com  
www.jefira.com

Sensory Description green-ripe / Bitteralmond,  
Apple, sweet





**Product ID**

**Laleli Early Harvest 118**

Origin  
Olive Sort

Turkey / Edremit Ayvalik  
100% Edremit Ayvalik

Intensity  
BIO  
PDO / PGI

medium

Participant

Art of Olive  
Switzerland  
info@artofolive.ch  
www.artofolive.ch

Producer

Biyolojik Bilimler, Arast. Gelist.  
ve Üretim A.S.  
Turkey  
laleli@lalelioliveoil.com  
www.lalelioliveoil.com

Sensory  
Description

green / Almondskin, Apple  
green, Herbs, sweet, floral



**Product ID**

**Sapori del Parco 119**

Origin  
Olive Sort

Italien / Apulien  
Oliarola Garganica

Intensity  
BIO  
PDO / PGI

light  
x  
DOP Dauno Gargano

Participant

Essenz  
Switzerland  
essenz@econophone.ch  
www.essenz-spezialitaeten.ch

Producer

Frantoio Bisceglia  
Italy  
www.biologica.it

Sensory  
Description

green-ripe / Tomato,  
Artiochoke





**Product ID**

**OCAL VALDERRAMA 120**

Origin Spain / Cordoba  
 Olive Sort 100% Ocal Olives  
 Intensity light  
 BIO  
 PDO / PGI

Participant Riverawine Spanish  
 Specialities Switzerland  
 tobias@riverawine.ch  
 www.riverawine.ch

Producer ACEITES VALDERRAMA  
 Spain  
 info@valderrama.es  
 www.valderrama.es

Sensory Description ripe / Herbs, Berry  
 (Raspberry), vegetable, sweet



**Product ID**

**Fuenrroble extra virgin olive oil 121**

Origin Spain / Jaén  
 Olive Sort 100% Picual Olives  
 Intensity medium  
 BIO  
 PDO / PGI DOP Sierra de Segura

Participant Riverawine Spanish  
 Specialities Switzerland  
 tobias@riverawine.ch  
 www.riverawine.ch

Producer Potosi 10 S.A.  
 Spain  
 potosi@potosi10.com  
 www.potosi10.com

Sensory Description green / Banana green, Herbs,  
 Tomato green, Nutskin







**Product ID**                      **Arbequina Valderrama 122**

Origin                              Spain / Toledo  
 Olive Sort                        100% Arbequina Olives  
 Intensity                         light  
 BIO  
 PDO / PGI

Participant                      Riverawine Spanish  
    Specialities  
    Switzerland  
    tobias@riverawine.ch  
    www.riverawine.ch

Producer                         Aceites Valderrama  
    Spain  
    info@valderrama.es  
    www.valderrama.es

Sensory Description            ripe / Walnut dried, astringent



**Product ID**                      **Grand Cru Valderrama 123**

Origin                              Spain / Toledo  
 Olive Sort                        Arbequina, Hojiblanca, Picudo,  
    Ocal  
 Intensity                         light  
 BIO  
 PDO / PGI

Participant                      Riverawine Spanish  
    Specialities  
    Switzerland  
    tobias@riverawine.ch  
    www.riverawine.ch

Producer                         Aceites Valderrama  
    Spain  
    info@valderrama.es  
    www.valderrama.es

Sensory Description            ripe / Tomato ripe, Apple,  
 Banana, Nut, sweet





**Product ID**                      **Hojiblanca Valderrama 124**

Origin                                Spain / Cordoba  
 Olive Sort                            100% Hojiblanca Valderrama  
 Intensity                            medium  
 BIO  
 PDO / PGI

Participant                        Riverawine Spanish  
    Specialities  
    Switzerland  
    tobias@riverawine.ch  
    www.riverawine.ch

Producer                            Aceites Valderrama  
    Spain  
    info@valderrama.es  
    www.valderrama.es

Sensory Description            ripe / fruit, Nut dried, sweet



**Product ID**                      **Castello ColleMassari Olio Extra Vergine di Oliva 125**

Origin                                Italy  
 Olive Sort                            50% Frantoio, 50% Moraiolo  
 Intensity                            medium  
 BIO                                    x  
 PDO / PGI

Participant                        Delinat AG  
    Switzerland  
    kundenservice@delinat.com  
    www.delinat.com

Producer                            ColleMassari, SPA Societa  
    Agricola  
    Italy  
    collemassari@tin.it  
    www.collemassari.it

Sensory Description            green / Grass freshly cut,  
 Banana green, bitter





**Product** **Entrañable Aceite de Oliva Virgen Extra**  
**ID** **126**

Origin Spain / Jumilla  
 Olive Sort Manzanilla, Conrnica, Arbequina, Picual  
 Intensity light  
 BIO x  
 PDO / PGI  
 Participant Delinat AG  
 Switzerland  
 kundenservice@delinat.com  
 www.delinat.com  
 Producer BSI Bodegas San Isidro  
 Spain  
 export2@bsi.es  
 www.bsi.es  
 Sensory Description green-ripe / Banana, Cassis, sweet



**Product** **Oleificio Viola Olio extra vergine di Oliva**  
**ID** **127**

Origin Italy / Venetia  
 Olive Sort Nostrano, Favarol, Grignano  
 Intensity medium  
 BIO x  
 PDO / PGI  
 Participant Delinat AG  
 Switzerland  
 kundenservice@delinat.com  
 www.delinat.com  
 Producer Oleificio Viola s.n.c.  
 Italy  
 commerciale@oleificioviola.com  
 www.oleificioviola.com  
 Sensory Description green-ripe / sweet





**Product** **EXTRA VIRGIN OLIVE OIL**

**ID** **128**

Origin Greece / Crete  
 Olive Sort 100% Koroneiki  
 Intensity medium  
 BIO  
 PDO / PGI

Participant AGRUNION  
 Greece  
 halkiadakis@agrunion.gr  
 www.agrunion.gr

Producer AGRUNION  
 Greece  
 halkiadakis@agrunion.gr  
 www.agrunion.gr

Sensory Description green-ripe / Tomato, Almond



**Product** **Olio Extra Vergine di oliva COLLE DELLA CROCE**

**ID** **129**

Origin Italy / Umbria  
 Olive Sort 80% Moraiolo, 10% Leccino, 10% Frantoio  
 Intensity light  
 BIO  
 PDO / PGI

Participant Frantoio Federico Bonifazi  
 Italy  
 info@frantoionbonifazi.it  
 www.frantoionbonifazi.it

Producer Bonifazi Federico  
 Italy

Sensory Description ripe / Apple ripe, Tomate ripe





**Product ID**

**Fernando Pensato 130**

Origin  
Olive Sort  
Intensity  
BIO  
PDO / PGI

Italy / Apulia  
100% Peranzana  
medium

Participant

Pensato & Cie  
Monaco  
info@pensato.com  
www.pensato.com

Producer

Pensato & Cie  
Monaco  
info@pensato.com  
www.pensato.com

Sensory Description

green / Apple green, Nut fresh, Citrus



**Product ID**

**Olio extra vergine di oliva Terre Rosse 131**

Origin  
Olive Sort  
Intensity  
BIO  
PDO / PGI

Italy / Umbria  
100% Moraiolo  
medium

Participant

Az. Agraria Hispellum  
Italy  
info@hisPELLUM.com  
www.hispellum.com

Producer

Az. Agraria Hispellum  
Italy  
info@hisPELLUM.com  
www.hispellum.com

Sensory Description

green / Banana green, Almond fresh





**Product ID**

**Podere Prataccio 132**

Origin  
Olive Sort

Italy / Tuscany

Intensity  
BIO  
PDO / PGI

medium  
x

Participant

Podere prataccio  
Italy  
kollbach@cheapnet.it  
www.olivenoel-toscana.it

Producer

Podere prataccio  
Italy  
kollbach@cheapnet.it  
www.olivenoel-toscana.it

Sensory  
Description

green / Grass freshly cut,  
Almond fresh, Herbs, bitter



**Product ID**

**MACINA 133**

Origin  
Olive Sort

Italy / Apulia  
80% Cima di Melfi, 10%  
Ogliarola di Lecce, 10%  
Cellina di Nardo  
medium

Intensity  
BIO  
PDO / PGI

Participant

AZIENDA AGRICOLA  
ANNATONIA RAIMUNDO  
Italy  
infoil@libero.it

Producer

AZIENDA AGRICOLA  
ANNATONIA RAIMUNDO  
Italy  
infoil@libero.it

Sensory  
Description

green / Tomate green, Herbs,  
Nutskin, astringent





**Product ID**

**VITOLEUM excellens 134**

Origin Spain / Cordoba  
Olive Sort 80% Picuda, 20% Hojiblanca  
Intensity medium  
BIO  
PDO / PGI DOP Priego de Cordoba

Participant OCHOA LO SANO S.L.  
Spain  
oleovida@oleovida.es  
www.ochoalosano.com

Producer OCHOA LO SANO S.L.  
Spain  
oleovida@oleovida.es  
www.ochoalosano.com

Sensory Description green / Tomato green, Banana green, Herbs, Citrus



**Product ID**

**LESINA 135**

Origin Croatia / Hvar  
Olive Sort 60% Oblica, 25% Leccino, 15% Lastovka  
Intensity light  
BIO  
PDO / PGI

Participant LESINA  
Croatia  
info@lesina.hr  
www.lesina.hr

Producer LESINA  
Croatia

Sensory Description green / Artichoke, Nut fresh, Grass freshly cut





**Product**                    **Organic (Bio) Extra  
Virgin Olive Oil**

**ID**                                **136**

Origin                            Greece / Crete  
Olive Sort                        100% Koroneiki

Intensity                        medium  
BIO                                x  
PDO / PGI

Participant                    AGRUNION  
Greece  
halkiadakis@agrunion.gr  
www.agrunion.gr

Producer                        Agrunion  
Greece  
halkiadakis@agrunion.gr  
www.agrunion.gr

Sensory  
Description                    green / Tomato green, Apple  
green, Bitteralmond



**Product**                    **Oro Bailen "Family  
Reserve"**

**ID**                                **137**

Origin                            Spain / Jaén  
Olive Sort                        100% Picual

Intensity                        medium  
BIO  
PDO / PGI

Participant                    GALGON 99  
Spain  
galvez07@terra.es  
www.orobailen.es

Producer                        GALGON 99, S.L.  
Spain  
galvez07@terra.es  
www.orobailen.com

Sensory  
Description                    green / Grass freshly cut, Nut  
fresh, Artichoke, Citrus,  
pungent







**Product ID**

**De Cambrils 138**

Origin  
Olive Sort

Intensity  
BIO  
PDO / PGI

light  
DOP Siurana

Participant

Cooperativa Agrícola de  
Cambrils  
Switzerland  
jlopez@ehotelier.com

Producer

Sensory  
Description

ripe / Artichoke, Herbs, Nut  
dried



**Product ID**

**De la Llave 139**

Origin  
Olive Sort

Spain / Extremadura  
100% Picual

Intensity  
BIO  
PDO / PGI

light  
x

Participant

Raurica Gourmet GmbH  
Switzerland  
rauricagourmet@bluewin.ch

Producer

De la Llave  
Spain

Sensory  
Description

ripe / Apple ripe, floral, sweet





**Product ID**

**Tierras del Sur 140**

Origin Spain / Andalusia  
Olive Sort 68% Hojiblanca, 32% Picual  
Intensity medium  
BIO  
PDO / PGI

Participant Raurica Gourmet GmbH  
Switzerland  
rauricagourmet@bluewin.ch

Producer Transformaciones Agricolas  
Los Abades S.L.U.  
Spain  
tierrasdelsur@gproicar.com

Sensory Description ripe / Banana ripe, Nut dried,  
sweet



**Product ID**

**San Leandro Extra Virgin Olive Oil 141**

Origin Spain / Cordoba  
Olive Sort Picual, Picuda, Arbequino  
Intensity light  
BIO  
PDO / PGI

Participant Med International S.A.  
Spain  
erica.estepa@med-int.com  
www.med-int.com

Producer Med International S.A.  
Spain  
erica.estepa@med-int.com  
www.med-int.com

Sensory Description ripe / Nut dried, sweet





**Product**

**Kefalonia Koroni**

**ID**

**Olivenöl  
143**

Origin  
Olive Sort  
Intensity  
BIO  
PDO / PGI

Greece / Kefalonia  
100% Koroni  
medium  
x

Participant

[greek.ch](http://greek.ch)  
Switzerland  
[info@greek.ch](mailto:info@greek.ch)  
[greek.ch](http://greek.ch)

Producer

own production in Kefalonia  
Greece  
[ga@sarlata.gr](mailto:ga@sarlata.gr)  
[www.sarlata.gr](http://www.sarlata.gr)

Sensory  
Description

ripe / Tomato ripe, sweet





# **International Olive Oil Award – Zurich (IOOA)**

## **Guiding idea and goal**

The International Olive Oil Award Zurich (IOOA) has been organised and run in spring every year since 2002 by the Food Sensory Science group at the Institute for Food and Beverage Innovation (ILGI) of the School of Life Sciences and Facility Management (LSFM) at the Zurich University of Applied Sciences (ZHAW).

The oils taking part in the IOOA are automatically included in an additional competition, the OLIO (→ see separate section). The participants thus have two chances to receive a prize. However, IOOA and OLIO have two completely different approaches to the sensory assessment of participating olive oils. At the IOOA the objective assessment is carried out by a sensory specialist panel, while at the OLIO a subjective assessment is made by consumers. The results of the two processes are evaluated and interpreted, and are then presented to the participants after the competitions, providing them with valuable additional information.

It is our concern to carry out ongoing quality research for the product category olive oil, to provide useful information to IOOA participants and/or olive oil producers about the sensory properties of their oils, and also to enhance the transparency of the olive oil market for consumers.

## **Who tests the oils?**

Assessment of the olive oils participating in the IOOA is carried out by a jury - the “Swiss Olive Oil Panel” (SOP) - the expert olive oil panel from the ZHAW. Per olive oil at least 8 to 10 single results are collected on the different levels of the competition. Eventually the results are merged together as a panel result.

The SOP is part of the Testing Centre for Consumer Tests and Sensory Analysis (STS 240) at the ZHAW, accredited according to ISO 17025. Assessment of olive oil (panel test) is offered as a service within the area of expertise of the testing centre, in accordance with EU and IOC regulations. This service is available at any time of the year. In addition, the panel is involved every spring in the IOOA project and conducts the panel tests at this event.

The panel is composed of experts who either for professional reasons or due to personal interest are closely involved with the product group olive oil. The panel has existed since 2002 and has been trained regularly since then according to the requirements of the EU and the IOC. Testers who wish to be accepted by the panel must complete an intense course of training, including an aptitude test. 4 or 5 panel training courses take place over the year at the ZHAW in Wädenswil, in the form of group training sessions. Additional practice units are completed by post and email (virtual training), to ensure that the training is successful. This procedure ensures that neutral and objective assessment of olive oil takes place, in accordance with international standards.

## How is testing carried out?

Before sensory assessment by the jury of IOOA - the SOP (expert olive oil panel at the ZHAW), the participating oils undergo a **pre-tasting** or “screening”, designed to determine the intensity of the oils (mild, medium, intense) and to detect any faulty oils before the panel test itself takes place. The pre-tasting is carried out by a three-person testing group of the SOP and is used only to provide rough orientation for the main tasting process.

The next step at the IOOA is an **extended panel test** (classification), based on EU Regulation 796/2002, Appendix VII, as well as the IOC’s instructions for the objective assessment of olive oil (COI / T. 20 / Doc. No. 15 / Rev. 1) This tasting is a blind test in the sensory laboratory at the ZHAW. The oils are coded with three-digit random numbers and tasted by at least 8-10 testers, to ensure the reliability of the test statistics. The assessment form (profile sheet) used has been further developed, based on the IOC’s testing sheet, to make sure that besides classification of the oils, more focus is laid on the description of complexity of positive attributes, as well as harmony and persistence of sensory perception.

The qualitatively outstanding olive oils identified in the extended panel test undergo further sensory assessment in a **concluding panel test**, to confirm the results of the extended panel test and to make final decisions on the three award categories “Golden Olive”, “Silver Olive” and “Award”. Like the extended panel test, this tasting is also blind. The oils are made anonymous and tasted by at least 8-10 testers to guarantee statistically reliable results.

## Overview of the tasting procedure at the IOOA

→ 1st step:

- Pre-Test (screening) of participating Olive Oils
  - screening of the intensity of fruitiness
    - mild
    - medium
    - intense
  - search for defects
- Aim: Selection of Oils for the Blind Tasting

→ 2nd Step:

- Panel-Test
  - in the Sensory Lab
  - 3 digit coding for every single olive oil
  - Presentation according to "latin square" design
  - min. 8 results per olive oil
- Aim: Selection of oils for the final evaluation

→ 3rd Step:

- Concluding Panel-Test (final evaluation)
  - 3 digit coding for every single olive oil
  - min. 8 results per olive oil
- Aim: Definition of winning oils in the categories:
  - Golden Olive
  - Silver Olive
  - Award



Preparations for the panel test / sensory cabins



# Profile Sheet IOOA

Datum: \_\_\_\_\_

Prüfer-Code: G \_\_\_\_\_

Probennummer: \_\_\_\_\_

## Negative Attribute

- 1 fusty  
stichig
- 2 musty  
modrig
- 3 winey - vinegary  
weinig - essigsauer
- 4 muddy sediment  
schlammig
- 5 metallic  
metallisch
- 6 rancid  
ranzig
- 7 others (to specify)  
andere (zu spezifizieren)

## Positive Attribute

8a fruity  
fruchtig Nase

<b>Reifezustand der Olive</b>	+	++	+++	<b>Geschmack / Geruch</b>	+	++	+++
unreif	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	süss	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
reif	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gras frisch geschnitten	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<b>Nuss, Mandel, Pinie - frisch</b>	+	++	+++	<b>Nuss, Mandel, Pinie - getr.</b>	+	++	+++
nussartig (frisch)	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	nussartig (getr.)	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
mandelartig (frisch)	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	mandelartig (getr.)	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
pinienartig (frisch)	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	pinienartig (getr.)	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<b>Früchte</b>	+	++	+++	<b>Gemüse, Kräuter</b>	+	++	+++
grüner Apfel	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	grüne Tomate	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
reifer Apfel	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	reife Tomate	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
grüne Banane	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Artischocke	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
reife Banane	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Pilze	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Zitrus	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Kräuter	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Cassis	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>				
Melone	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>				
kandierte Früchte	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>				

ggf. weitere Attribute (benennen und bewerten)

	+	++	+++
1 _____	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
2 _____	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
3 _____	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

8b fruity  
fruchtig Gaumen

9 bitter  
bitter

10 pungent  
scharf

## Gesamteindruck / Ausgewogenheit

11 Harmonie (Flavour)   
negativ (total unharmonisch)      Standard      positiv (Spitzenöle)

12 Dauerhaftigkeit   
kurz      Standard      lang



# International Olive Congress – Zurich (IOC)

The „International Olive Congress – Zurich“ (IOC) is the final event of the “International Olive Oil Award – Zurich” (IOOA). The climax of the event is the announcement of the year’s winners in the categories: Golden Olive, Silver Olive and Award, as decided by the Swiss Olive Oil Panel (SOP), of the ZHAW’s testing centre (STS 240), accredited in accordance with ISO 17025.



Winners of the Golden and Silver Olive 2007



Apart from the prizes, the Olive Congress includes reports on topics of interest for the product group olive oil. The target audience includes not only participants at the IOOA, but also anyone involved with the production, marketing and evaluation of olives and olive oil, and representatives from the fields of public health, medicine and nutrition, as well as state regulatory authorities and, of course, interested consumers.



Panel discussion at the 6th Int. Olive Congress - Zurich 2007

Display of oils at the 6th Int. Olive Congress - Zurich 2007



# OLIO at the Gourmesse Zurich

Extra native olive oils which reach the final round of the International Olive Oil Award – Zurich automatically take part in a consumer test (acceptance test) in the same calendar year. This test collects at least 90 consumer opinions on each olive oil and thus provides reliable statistical data.

This popularity test takes place at the Gourmesse Zurich ([www.gourmesse.ch](http://www.gourmesse.ch)), with the aim of finding the public's favourite oils. The winning oils receive the "OLIO" public popularity prize.

In addition, all olive oils registered for the IOOA are also exhibited at the Gourmesse Zurich and can be tasted by visitors at the Olivenöl-Bar.

This year, the Gourmesse Zürich and the prize awards of the "OLIO 2008" will take place from 10 to 13 October 2008 in the Kongresshaus Zurich.



Olivenölbar at the Gourmesse 2007



# Dates for 2009

## **8<sup>th</sup> International Olive Oil Award – Zurich 2009**

The detailed announcement of the event will be available from autumn 2008 at [www.oliveoilaward.ch](http://www.oliveoilaward.ch)

- Registration for participation up to 31.01.2009
- Payment of participation fee up to 15.02.2009
- Submission of oil samples up to 15.02.2009

## **8<sup>th</sup> International Olive Congress – Zurich 2009**

The event will take place on 02 April 2009. Details of this conference will be available by February 2009 at [www.oliveoilaward.ch](http://www.oliveoilaward.ch)

- Registration for participation up to 15.03.2009

## **OLIO at the Gourmesse – Zurich 2009**

Details of the event will be available on [www.gourmesse.ch](http://www.gourmesse.ch)

**[www.oliveoilaward.ch](http://www.oliveoilaward.ch)**

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