



# Olive Oil Award Zurich 2024

English Edition

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**In this booklet you can find any information related to the Olive Oil Award - Zurich 2024 – including all details concerning the participating “extra virgin” olive oils.**

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## Foreword



### Annette Bongartz

Organiser of the Olive Oil Award – Zurich /  
Panel leader of the Swiss Olive Oil Panel (SOP)  
and Head of the Food Perception Group in the  
Institute of Food and Beverage Innovation at  
ZHAW

Dear friends of olive oil,

Our motto “independence, neutrality & professionalism” is program ... - and lead us in 2024 again through the realization of the Olive Oil Award – Zurich, well-known over the last more than 20 years as a long-term ZHAW research project, that especially monitors the sensory quality of olive oils on the Swiss market.

In this context, the Swiss Olive Oil Panel - active since 2002 and accredited according to ISO 17025 as well as recognized by the International Olive Oil Council (COI) - evaluated all participating olive oils in a multi-stage test procedure, by means of objective sensory analysis - meaning: the official panel tests, a detailed flavor profiling and the final evaluation of the quality-index “harmony”. Together this formed a profound basis for the identification of olive oils with outstanding sensory quality and the 2024 awards in GOLD, SILVER, and BRONZE.

Additionally, and this is really a special feature and important point of difference compared to other olive oil competitions - consumers had “a voice” too - and evaluated all participating olive oils ac-

cording to their preference / acceptance. Results lead to this year's public favorites and the OLIO awards.

You will find more details on the next pages – but to sum up briefly: In the current project year 2024 the total of 102 olive oils originates from 10 different nations - especially from Spain, Italy, Portugal, Greece, but also for the first time from Albania and Japan and additionally from Croatia, Tunisia, Turkey, and the European Union. The Swiss Olive Oil Panel, awarded a total of 10 GOLD, 21 SILVER and 26 BRONZE awards for particularly high sensory quality. Additionally, a total of 11 favorites emerged from the consumer test. These highly preferred olive oils received the audience award OLIO. Similar to former years, the 2024 public favorites were all medium-fruity oils with a rather low level of bitterness and pungency.

Enjoy studying the Booklet and the 2024 results ...

Yours sincerely

A handwritten signature in black ink, appearing to read 'A. Bongartz'.



## Sensory properties of olive oil

In the classification of olive oil (in short: the panel test) the following positive characteristics are assessed in terms of intensity (Source: COI / T. 20 / Doc. 15 - organoleptic assessment of extra virgin olive oil)

### Fruitiness

Set of olfactory sensations characteristic of the oil which depends on the variety of olives 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.

Fruitiness is divided into 3 groups according to the degree of ripeness of the processed olives:

#### 1. Green



Set of olfactory sensations characteristic of the oil which is reminiscent of green fruit, dependent on the variety of olive and coming from green, sound, fresh olives.

#### 2. Ripe



Set of olfactory sensations characteristic of the oil which is reminiscent of ripe fruit, dependent on the variety of olive and coming from sound, fresh olives, green or ripe.

#### 3. Green and Ripe



Set of olfactory sensations characteristic of the oil which is reminiscent of green and ripe fruit, dependent on the variety of olive and coming from sound, fresh olives, green or ripe.

Additionally the following two attributes are positive characteristics, since they are typical for olives and olive oils:

### Bitterness



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.

### Pungency



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.



## The flavors

**The Fruitiness of Olive Oil can have many different characteristics and shows a fascinating spectrum of aroma components.**

Aroma is perceived either orthonasal (on the direct way through the nostrils) or retronasal (on the way via throat, pharynx to the olfactory bulb). Combined with taste and trigeminal stimuli (Pungency, Astringency, ...) the flavour of an oil results.

Fruitiness of Olive Oil has many different characteristics. In the following overview you can see a variety of aromas, that are mainly perceivable on the retronasal way.



Source: COI / T.20 / Doc. 22 – 2005; Method for the organoleptic assessment of extra virgin olive oil applying to use a designation of origin.

Aroma Wheel: © ZHAW

## Defects

**During classification (panel test) the absence of the following negative properties (defects) of olive oil is assessed (Source: COI / T. 20 / Doc. 15 – organoleptic assessment of extra 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-humid-earthly**

Characteristic flavour of oils obtained from fruit in which large numbers of fungi and yeasts have developed as a result of its being stored in humid conditions for several days or of oil obtained from olives that have been collected with earth or mud on them and which have not been washed.

### **Winey-vinegary, acid-sour**

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.

### **Frostbitten olives (wet wood)**

Characteristic flavour of oils extracted from olives which have been injured by frost while on the tree.

### **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 (“other”):**

**Heated or burnt**

Characteristic flavour of oils formed by excessive and/or prolonged heating during processing, particularly when the paste is mixed 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 vegetable water which has undergone fermentation processes.

**Brine**

Flavour of oil extracted from olives which have been preserved in brine.

**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.

**Esparto**

Characteristic flavour of oil obtained from olives pressed in esparto mats. The flavour may differ depending on whether the mats are made of green esparto or dried esparto.

**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, whereas 2,6 nonadienal is formed.



## Olive Oil Award – Zurich (OOA)

**Since 2002 the Swiss Olive Oil Panel (SOP) of the Food Perception Group at the Institute of Food and Beverage Innovation (ILGI) of ZHAW is engaged in the yearly evaluation and award of extra vergin olive oils.**

Since 20 years the Olive Oil Award - Zurich (OOA) is organised and accomplished every spring by the Food Perception Group at the Zurich University of Applied Sciences (ZHAW)

On the occasion of the OOA, an objective assessment is made by a panel of sensory experts and on the occasion of the OIIO, a subjective assessment is made by consumers (with the exception of 2020). The evaluation and interpretation of the data from both surveys provides interesting insights into consumer expectations of extra virgin olive oils on the one hand and the actual sensory quality of olive oil on the market on the other.

The individual results are available to each participant after the competitions in the form of detailed test reports.

It is our concern to carry out ongoing quality research for the product category olive oil, to provide useful information to OOA 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.



## OLIO the Consumer Test

**All the extra virgin olive oils participating in the Olive Oil Award are presented to consumers.**

All extra virgin olive oils of the Olive Oil Award also participate in a consumer test. In contrast to the testing by an expert jury (Swiss Olive Oil Panel), the oils are tested exclusively by consumers, i.e. by people who consume the product but are not necessarily experts in the evaluation of olive oil.

This hedonic test takes place as a home-use test, i.e. the consumers receive the olive oils at home and can test them in their familiar environment.

At least 80 consumer opinions per oil are collected to provide reliable statistical data. The most preferred olive oils receive the "OLIO", a public popularity prize.



## The Swiss Olive Oil Panel (SOP)

**The Swiss Olive Oil Panel (SOP) of ZHAW is a group of skilled experts who are trained regularly in according to EC and IOC requirements.**

### Who is testing ?

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

The Swiss Olive Oil Panel (SOP) is part of the “Testing laboratory for Consumer Tests and Sensory Analysis of Food” (STS 0240) at the ZHAW, which is accredited in accordance with ISO 17025. Apart from this regular activity the panel is involved in the OOA project in spring and conducts panel tests during this event.

The panel is composed of experts who are either for professional reasons or due to personal interest closely involved with the product group olive oil. The panel exists since 2002 and has been trained regularly since then according to the requirements of the EU and the IOC. The SOP is recognised by the IOC. Testers who wish to be

accepted by the panel have to complete an intense training course, including a qualification test. Four to five panel training courses take place over the year at ZHAW in Wädenswil in form of group training sessions. To ensure continuity and good panel-performance additional practice units are accomplished regularly by dispatch of samples and collection of tasting results by email (= “virtual” training). This procedure guarantees a neutral and objective sensory assessment of olive oil in accordance with international standards.

### How is tested ?

In the run-up of the sensory assessment of OOA by the SOP, the participating oils undergo a Pre-Tasting or “screening”, designed to determine the intensity of the oils (light, medium, intense) and to detect any defect oils before the panel test itself takes place. The pre-tasting is carried out by a three-person testing group out of the SOP and is used only to provide rough orientation for the main tasting process.

The next step within the IOOA is an extended Panel Test 1 based on Regulation (EEC) No 2022/2104 (as amended) , as well as the IOC’s instructions for the objective assessment of olive oil (COI / T. 20 / Doc. 15). The tasting is conducted as blind test in the sensory laboratory of ZHAW. All oils are coded with three-digit random numbers and tasted from at least 8 to 12 panellists in order to ensure the reliability of the test statistics. The assessment form used (= profile sheet) is based on the IOC’s testing sheet but further developed to make sure that besides classification of the oils more focus is laid on the aroma description, the complexity of positive attributes as well as the perception of harmony and persistency.





Qualitatively outstanding olive oils identified in the first extended panel test (approx. 60%) undergo further sensory assessment during a second, concluding Panel Test. The aim is to confirm the results of the first extended panel test as well as to make final decisions on the three award categories “Gold”, “Silver” and “Bronze”.

like the extended panel test, this tasting is also a blind test. The oils are presented anonymous and tasted from at least 8 to 10 panellists to guarantee statistically reliable results.

## OOA Test procedure – Overview

### 1<sup>st</sup> step:

Pre-Tasting (screening) of participating olive oils

Aim: Selection of oils for the Panel Test 1

- » 3 experts (panellists from SOP)
- » Screening of the intensity of fruitiness (light, medium, intense)
- » Search for defects
- » Results for orientation

### 2<sup>nd</sup> step:

Panel-Test 1

Aim: Selection of oils for the Panel Test 2

- » SOP accredited according to ISO 17025
- » Extended profile sheet (validated)
- » Sensory lab
- » 3 digit coding for every single olive oil
- » Min. n = 8 - 12 single results per olive oil
- » Statistically relevant data

### 3<sup>rd</sup> Step:

Panel-Test 2 (final evaluation)

Aim: Definition of winning oils in the categories:

Gold, Silver, Bronze

- » SOP accredited according to ISO 17025
- » Extended profile sheet (validated)
- » 3 digit coding for every single olive oil
- » Min. n = 8 - 12 single results per olive oil
- » Statistically relevant data

## Classification

The classification of olive oil falls into three categories:

### Extra Virgin olive oil

(= relevant category for OOA)

- » Declaration: First quality class – ...obtained directly from olives using only mechanical processes.
- » Sensory requirement: No defects and fruitiness above 0 on a line scale of 10.

### Virgin olive oil

- » Declaration: ...obtained directly from olives using only mechanical processes.
- » Sensory requirement: Defects max. 3.5 and fruitiness above 0 on a line scale of 10.

### lampant oil

lampant oil can show defects above 3.5 and fruitiness above 0 on a line scale of 10 or defects below 3.5 and fruitiness = 0 on a line scale of 10. In both cases lampant oils are not marketable.

### Olive oil

Olive oil is a mixture from refined olive oil and virgin olive oil. The official declaration is: "...contains refined olive oil or olive oil obtained directly from olives". Unlike virgin olive oils, no official regulation does exist, that describes the sensory requirements or defines limits for defects. But, consumer should assume basically sound products, meaning products without any defects.

## labels

There are three EC labels of quality for olive oil:



**"Protected Designation of Origin"** means that production, processing and manufacturing of a product must take place in a certain geographical area in a recognized and fixed procedure.

Synonymous terms from different languages are:

- \* g.U. (German)
- \* PDO (English)
- \* DOP (Italian, Spanish, Portuguese)
- \* AOP (French)



Food products labelled as **"Protected Geographical Indication"** must have a connection between one of the production stages and the named area of origin. These products must be produced and/or processed and/or manufactured in the indicated area.

Synonymous terms from different languages are:

- » g.g.A. (German)
- » PGI (English)
- » IGP (Italian, French, Spanish, Portuguese)



**"Organic"** is a label for food, that is produced according to the EC regulation for organic agriculture and contains 95% organic food.

# Brief ABC of Olive Oil

## A few important keywords

### Persistence

By persistency 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.

### Harmony

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

### 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 < 6 on a scale of 10)

» Intense

Olive oils which have intense fruitiness (> 6 on a scale of 10)

### International Olive Council

The International Olive Oil Council – or IOC / COI shortened – 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 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)

### Cold pressing / Cold extraction

The designation “cold pressing” is only permitted for virgin olive oil and extra virgin olive oil. 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 virgin olive oil and extra virgin olive oil that is obtained through percolation or centrifugation of the olive mass at a maximum temperature of 27°C.

### Mild Olive Oil

Olive Oil with a very low median for fruitiness and bitterness and pungency (< 2 on a 10 point scale).

### 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 Regulation (EU) No 2022/2104 (as amended).



## Winners of the Olive Oil Award – Zurich and OLIO 2024

**Those extra virgin olive oils which were classified as sensorially outstanding, according to the objective criteria applied, were honoured with the designations “Gold”, “Silver” and “Bronze”.**

**The most preferred olive oils by consumers receive the "OLIO".**

All olive oils which participated in the Olive Oil Award - Zurich 2024 and fulfill the sensory requirements of extra virgin olive oil (in accordance with IOC/EU regulations), are listed in this booklet. 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 as well as the winning oils in the country competition “Best of ...” and other “special prizes”.

Oils that are most preferred by consumers receive the public popularity Prize "OLIO".



### Gold

These olive oils provide an excellent complex and harmonious total impression, as well as outstanding persistency of the oil's positive attributes.



### Silver

These olive oils provide a very good complex and harmonious total impression, as well as very long persistency of the oil's positive attributes.



### Bronze

These olive oils provide a good complex and harmonious total impression, as well as a long persistency of the oil's positive attributes.



### OLIO

These olive oils are most preferred by consumers taking part in the home-use test of the Olive Oil Award - Zurich.



Best of...



Gold

### Best of Italy

#### GRAN RISERVA

ID 59 page 25

### GRAN RISERVA

Italy - Sardinia

ID 59 page 25

### RINCON DE LA SUBBÉTICA

Spain - Andalusia

ID 27 page 33

### Best of Spain

#### El Empiedro

ID 4 page 30

### Vallejo

Spain

ID 3 page 30

### VENTA DEL BARÓN

Spain - Andalusia

ID 89 page 37

### Best of Portugal

#### Oliveira da Serra Gourmet

ID 45 page 42

### El Empiedro

Spain - Andalusia

ID 4 page 30

### FUENTE DEL REY

Spain - Andalusia

ID 90 page 37

### Best of Greece

#### Terra Creta Grand Cru

ID 16 page 39

### GOYA® Premium Unico

Spain

ID 8 page 31

### LOA77

Spain

ID 94 page 38

### Best Mono-Variety

#### El Empiedro

ID 4 page 30

### FINCA LA TORRE SELECTION HOJIBLANCA

Spain - Andalusia

ID 23 page 32

### Oliveira da Serra Gourmet

Portugal

ID 45 page 42

### Best Organic

#### RINCON DE LA SUBBÉTICA

ID 27 page 33



Silver

**Acherolio Millennium**

Italy - Basilicata ID 13 page 20

**MAEVA&TORO**

Spain - Andalusia ID 6 page 30

**PAGO FRANCISCO GOMEZ CORNICABRA**

Spain ID 81 page 36

**DI BENNARDO Monti Iblei BIO DOP**

Italy - Sicily ID 17 page 21

**CARBONELL MAGNA OLIVA**

Spain - Andalusia ID 24 page 32

**Dominus Cosecha Temprana**

Spain - Andalusia ID 85 page 37

**La Gioia**

Italy - Umbria ID 44 page 22

**PARQUEOLIVA SERIE ORO**

Spain - Andalusia ID 28 page 33

**PALACIO DE LOS OLIVOS Picual**

Spain - Castilla-La Mancha ID 91 page 37

**Monini Coratina Bio**

Italy ID 52 page 23

**ALMAOLIVA ARBEQUINO**

Spain - Andalusia ID 29 page 34

**PALACIO DE LOS OLIVOS Arbequina**

Spain - Castilla-La Mancha ID 92 page 38

**IL RISERVA DOP SARDEGNA**

Italy - Sardinia ID 60 page 25

**Coop Naturaplan Spanien**

Spain - Andalusia ID 30 page 34

**Oliveira da Serra Lagar**

Portugal ID 46 page 42

**San Giuliano Amabile**

Italy ID 71 page 26

**PAGO FRANCISCO GOMEZ PICUAL**

Spain ID 79 page 35

**Oliveira da Serra Ouro**

Portugal ID 47 page 42

**San Giuliano Fruttato**

Italy ID 72 page 26

**PAGO FRANCISCO GOMEZ GROSAL**

Spain ID 80 page 35

**Nova Vera Trilye**

Turkey ID 74 page 48



**Bronze**

**Donna Carmela**

Italy - Sicily ID 5 page 20

**Asso di ulivo**

Italy - Apulia ID 14 page 20

**Maladera**

Italy - Calabria ID 32 page 21

**Abita**

Italy - Sicily ID 37 page 22

**Monini Frantoio Bio**

Italy ID 51 page 23

**Monini Nocellara Bio**

Italy ID 53 page 24

**Monini GranFruttato**

Italy ID 54 page 24

**San Giuliano Bosana**

Italy - Sardinia ID 70 page 26

**San Giuliano Sardegna DOP**

Italy - Sardinia ID 73 page 27

**Selezione Sublimis**

Italy - Marche ID 86 page 27

**SE-DO**

Italy - Apulia ID 88 page 27

**promesso**

Italy - Tuscany ID 99 page 28

**GOYA® Premium Organics**

Spain ID 9 page 31

**GOYA® Robusto**

Spain ID 10 page 31

**BERTOLLI BLACK LABEL**

Spain - Andalusia ID 25 page 33

**MAGNOLIO**

Spain - Andalusia ID 26 page 36

**PAGO FRANCISCO GOMEZ LECHIANA**

Spain ID 82 page 36

**Knolive Epicure**

Spain - Andalusia ID 19 page 38

**La Biodiversa Picual Premium**

Spain ID 104 page 38

**Terra Creta Grand Cru Koroneiki**

Greece - Crete ID 16 page 39

**4 C Koroneiki**

Portugal - Baixo Alentejo ID 66 page 43



**Bronze**

#### **4 C Cobrançosa**

Portugal - Baixo Alentejo                      ID 67      page 43

#### **4 C Frantoio**

Portugal - Baixo Alentejo                      ID 68      page 44

#### **Tesoro del Rio**

Tunisia - Zaghouan                              ID 2      page 45

#### **AKI NO SHIMA NO MI ETAJIMA SHIBORI 2023**

Japan - Hiroshima                              ID 15      page 47

#### **Bajkin Istarska bjelica**

Croatia - Istria                                  ID 63      page 48





**OLIO**

**Abita**

Italy - Sicily

ID 37    page 22

**FG SERRATA BLACK**

Spain

ID 84    page 36

**San Giuliano Amabile**

Italy

ID 71    page 26

**PALACIO DE LOS OLIVOS Arbequina**

Spain - Castilla-La Mancha

ID 92    page 38

**Tenuta Graziano "Toto' Romano"**

Italy - Sicily

ID 96    page 28

**Seleção**

Portugal - Moura

ID 57    page 43

**GOYA® Extra Virgin Olive Oil**

Spain

ID 11    page 32

**Azeite de Moura DOP**

Portugal - Moura

ID 58    page 43

**Migros Bio Spanien**

Spain

ID 20    page 32

**4 C Frantoio**

Portugal - Baixo Alentejo

ID 68    page 44

**MAGNOLIO**

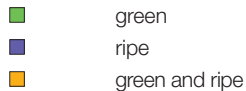
Spain - Andalusia

ID 26    page 33

## Sensory Profiles of all “extra virgin” Olive Oils of the OOA 2024

All sensory profiles of all the participating oils are collected on the following pages. The oils are presented by country and in alphabetical order. Sensory Profiles are only valid for the submitted lots.

### Legend



Overall Intensity of Fruitness “medium” (2 of 3) on a scale from light to medium to intense



» On a 10 point scale



» On a 10 point scale



» On a 10 point scale






» On a 10 point scale

Aroma	dried nutkernel, ripe banana, candied fruit	» Aroma Description (in downward intensity)
Label	organic	» Label (PDO, IGP, biological, ...)
Varieties	60% Ogliarola, 20% Coratina, 20% Altre	» Varieties (in downward order)
Point of sale		» Source of supply

Product

Origin  
ID

 green  
 ripe  
 green and ripe

Sensory  
profile

Aroma

Label

Varieties

Source of supply

Olive oils  
from Italy  
page 20 – 29

## Donna Carmela

Italy - Sicily  
ID 5



nuts, leaves, freshly cut grass,  
herbs, apple

IGP Sicilia, organic

95% Tonda Iblea, 5% Verdesse

Laura Fontana

## Acherolio Millennium

Italy - Basilicata  
ID 13



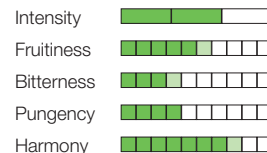
freshly cut grass, tomato, leaves,  
nut shell, herbs

100% Acerenza

[www.raranatura.it](http://www.raranatura.it)

## Asso di ulivo

Italy - Apulia  
ID 14



leaves, herbs, freshly cut grass,  
nut shell

100% Coratina

[www.raranatura.it](http://www.raranatura.it)

Product

Origin  
ID

green  
ripe  
green and ripe

Sensory  
profile

Aroma

Label

Varieties

Source of supply

## DI BENNARDO Monti Iblei BIO DOP

Italy - Sicily  
ID 17



freshly cut grass, leaves, herbs,  
tomato, nut shell

DOP Monti Iblei, organic  
100% Tonda Iblea

[www.dibennardo.ch](http://www.dibennardo.ch)

## PRIMIZIO

Italy - Sicily  
ID 31



leaves, nuts, tropical fruits, black  
tea, vegetables

IGP Sicilia, organic  
100% Verdesse

[www.tenutachiamonte.com](http://www.tenutachiamonte.com)

## Maladera

Italy - Calabria  
ID 32



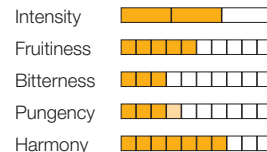
leaves, nut shell, artichoke,  
herbs

organic  
100% Pennulara

Maria Bitonti

## la cilera

Italy - Tuscany  
ID 33






nuts, leaves, freshly cut grass,  
apple, herbs

organic  
80% Correggiolo, Leccino,  
Frantoio, Pendolino

[www.smilla.cafe](http://www.smilla.cafe)

Product

Origin  
ID

 green  
 ripe  
 green and ripe

Sensory  
profile

Aroma

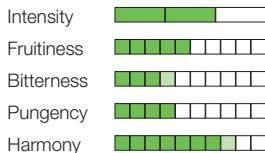
Label

Varieties

Source of supply

## Genò

Italy - Sicily  
ID 36



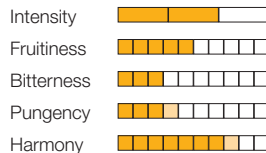
leaves, nuts, herbs, freshly cut grass

70% Moresca, 30% Nocellara

Christian Spicuglia

## Abita

Italy - Sicily  
ID 37



leaves, herbs, nuts, tomato, freshly cut grass

IGP Sicilia, organic

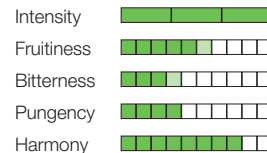
100% Nocellara del Belice

www.olioabita.com



## La Gioia

Italy - Umbria  
ID 44



freshly cut grass, leaves, nut shell, herbs

50% Moraiolo, 10% Leccino, 30% Frantoio, 10% Nostrale di Rigali

www.george-grill.ch



Product

Origin

ID

■ green  
■ ripe  
■ green and ripe

## Migros Bio Italien

Italy

ID 49



nuts, freshly cut grass, leaves, herbs, banana

organic

Mixed varieties

[www.migros.ch](http://www.migros.ch)

## GRANDS CRUS 1845

Italy

ID 50



leaves, nuts, freshly cut grass, herbs, apple

organic

Mixed varieties

[www.sabo1845.ch](http://www.sabo1845.ch)

## Monini Frantoio Bio

Italy

ID 51



nut shell, freshly cut grass, leaves, herbs, tomato

organic

100% Frantoio

[www.migros.ch](http://www.migros.ch)

## Monini Coratina Bio

Italy

ID 52



leaves, freshly cut grass, nut shell, herbs

organic

100% Coratina

[www.migros.ch](http://www.migros.ch)

Source of supply



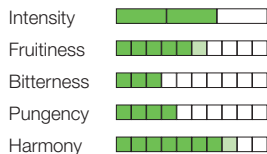
Product

Origin  
ID

green  
ripe  
green and ripe

## Monini Nocellara Bio

Italy  
ID 53



freshly cut grass, leaves, tomato, herbs, nut shell

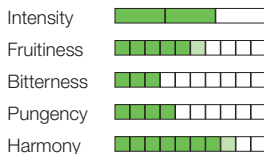
organic

100% Nocellara

[www.migros.ch](http://www.migros.ch)

## Monini GranFruttato

Italy  
ID 54



nut shell, leaves, herbs, apple, artichoke, freshly cut grass

70% Coratina, 20% Ogliarola, 10% Arbequina

[www.migros.ch](http://www.migros.ch)

## Monini Classico

Italy  
ID 55



leaves, nuts, artichoke, freshly cut grass

70% Coratina, 30% Ogliarola

[www.migros.ch](http://www.migros.ch)

## Monini Bios

Italy  
ID 56



nuts, leaves, freshly cut grass, tomato, herbs

organic

50% Ogliarola, 40% Coratina, 10% Arbequina

[www.migros.ch](http://www.migros.ch)

Product

Origin

ID

■ green  
■ ripe  
■ green and ripe

## GRAN RISERVA FRUTTATO VERDE

Italy - Sardinia

ID 59



## IL RISERVA DOP SARDEGNA

Italy - Sardinia

ID 60



## Mediterre IL TERRITORO Demeter

Italy - Tuscany

ID 62



## Selezione San Gastone - Regina

Italy

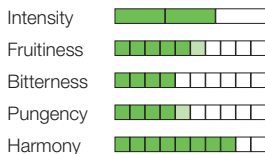
ID 64



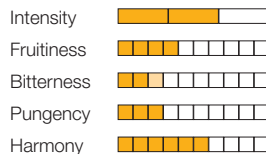
Sensory  
profile



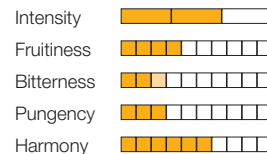
freshly cut grass, leaves, nut shell, herbs, banana



leaves, herbs, nut shell, freshly cut grass, tomato



nuts, leaves, freshly cut grass



nuts, leaves, freshly cut grass

Label

Varieties

Source of supply

60% Bosana, 30% Semidana, 10% Tonda di Cagliari

[www.accademiaolearia.com](http://www.accademiaolearia.com)

DOP Sardegna  
80% Bosana, 10% Semidana, 10% Tonda di Cagliari

[www.accademiaolearia.com](http://www.accademiaolearia.com)

IGP Toscano, organic  
33% Frantoio, 33% Leccino, 33% Moraiolo

<https://meditterre.com>

organic  
Mixed varieties

[www.selezionesangastone.com](http://www.selezionesangastone.com)

Product

Origin

ID

- green
- ripe
- green and ripe

Sensory  
profile

Aroma

Label

Varieties

Source of supply

San Giuliano l'Originale

Italy

ID 69



freshly cut grass, nuts, leaves

Coratina, Ogliarola

[www.sangiuliano.it](http://www.sangiuliano.it)

San Giuliano Bosana

Italy - Sardinia

ID 70



nut shell, freshly cut grass,  
leaves, herbs, tomato, banana

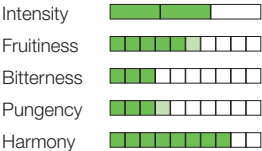
100% Bosana

[www.sangiuliano.it](http://www.sangiuliano.it)

San Giuliano Amabile

Italy

ID 71



herbs, freshly cut grass, leaves,  
nuts, apple

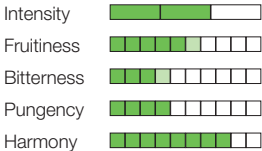
Ogliarola, Coratina

[www.sangiuliano.it](http://www.sangiuliano.it)

San Giuliano Fruttato

Italy

ID 72



nut shell, leaves, tomato,  
artichoke, herbs, freshly cut  
grass

Coratina, Bosana

[www.sangiuliano.it](http://www.sangiuliano.it)

Product

Origin

ID

■ green  
■ ripe  
■ green and ripe

## San Giuliano Sardegna DOP

Italy - Sardinia

ID 73



freshly cut grass, leaves, nut shell, tomato, herbs

DOP Sardegna

Bosana, Semidana

[www.sangiuliano.it](http://www.sangiuliano.it)

## Selezione Sublimis

Italy - Marche

ID 86



leaves, nuts, artichoke, herbs, black tea

75% Frantoio, 25% Raggia

[www.imex.ch](http://www.imex.ch)

## Impulso

Italy - Apulia

ID 87



nuts, leaves, freshly cut grass, banana, black tea, herbs

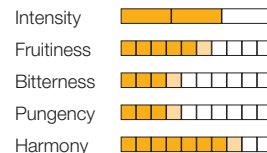
100 % Ogliarola Garganica

<https://caviuliveti.com/it/>

## SE-DO

Italy - Apulia

ID 88



leaves, freshly cut grass, nuts, herbs, tomato, banana, black tea

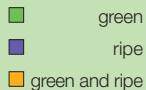
100% Coratina

<https://caviuliveti.com/it/>

Product

## Origin

ID



**Martani 2023**

Italy - Umbria

ID 93



leaves, nuts, black tea, tomato,  
freshly cut grass, herbs, apple

organic

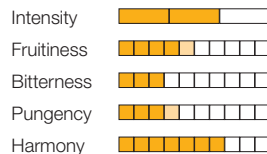
50% Moraiolo, 25% Leccino,  
25% Frantoio

<https://umbriangold.com>

**Tenuta Graziano**  
**"Toto' Romano"**

Italy - Sicily

ID 96



nuts, leaves, apple, freshly cut  
grass, banana, honey

organic

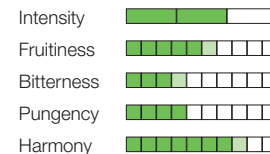
100% Biancolila

[www.graziano.ch](http://www.graziano.ch)

**promesso**

Italy - Tuscany

ID 99



freshly cut grass, leaves, nut  
shell, herbs

organic

70% Leccino, 20% Moraiolo,  
10% Frantoio

[www.oliopromesso.bio](http://www.oliopromesso.bio)

Product




**Frantoi Cutrera Primo Bio**

**Stradaprovinciale 3 Edition**

Origin  
ID

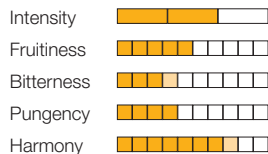
Italy - Sicily  
ID 100

Italy - Calabria  
ID 103

 green  
 ripe  
 green and ripe



Sensory  
profile



Aroma

nuts, freshly cut grass, leaves,  
tomato, apple

nuts, black tea, vegetables

Label

organic

organic

Varieties

100% Tonda Iblea

100% Carolea

Source of supply

[www.neuenschwanderag.com](http://www.neuenschwanderag.com)

<https://stradaprovinciale.com>



Product

Origin  
ID

■ green  
■ ripe  
■ green and ripe

Sensory  
profile

Aroma

Label

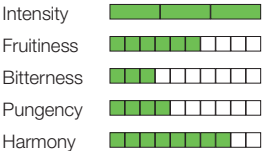
Varieties

Source of supply

Olive oils  
from Spain  
page 30 – 38

Vallejo Extra Virgin Olive Oil

Spain  
ID 3



leaves, freshly cut grass, nut  
shell, tomato, herbs, vegetables

100% Picual

<https://aceitesvallejo.com>

El Empiedro

Spain - Andalusia  
ID 4



freshly cut grass, tomato, leaves,  
herbs, nuts, tropical fruits

DOP Priego de Córdoba

100% Hojiblanca

[www.coopurisimapriego.com](http://www.coopurisimapriego.com)

MAEVA&TORO

Spain - Andalusia  
ID 6



freshly cut grass, leaves, nut  
shell, tomato, apple

33% Arbequina, 33% Hojiblanca,  
33% Picual

[www.aceitesmaeva.com](http://www.aceitesmaeva.com)

Product

Origin

ID

■ green  
■ ripe  
■ green and ripe

Sensory  
profile

Aroma

Label

Varieties

Source of supply

## TEODORO

Spain - Andalusia

ID 7



leaves, herbs, nuts, freshly cut grass

100% Picual

[www.aceitesmaeva.com](http://www.aceitesmaeva.com)

## GOYA® Premium Unico

Spain

ID 8



freshly cut grass, tomato, leaves, herbs, nuts, tropical fruits

50% Hojiblanca, 50% Picuda

[www.goyaoliveoils.com](http://www.goyaoliveoils.com)

## GOYA® Premium Organics

Spain

ID 9



leaves, freshly cut grass, nut shell, herbs, tomato

organic

50% Hojiblanca, 50% Picuda

[www.goyaoliveoils.com](http://www.goyaoliveoils.com)

## GOYA® Robusto

Spain

ID 10



leaves, nuts, freshly cut grass, herbs, apple, tropical fruits

50% Hojiblanca, 50% Picuda

[www.goyaoliveoils.com](http://www.goyaoliveoils.com)

Product

Origin

ID

■ green  
■ ripe  
■ green and ripe

Sensory  
profile

Aroma

Label

Varieties

Source of supply

**GOYA® Extra Virgin Olive Oil**

Spain

ID 11



nuts, leaves, freshly cut grass,  
herbs, apple, vegetables,  
tropical fruits

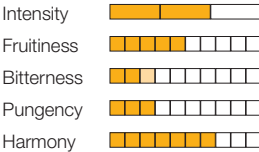
25% Hojiblanca, 25% Picual,  
25% Manzanilla, 25% Arbequina

[www.goyaliveoils.com](http://www.goyaliveoils.com)

**Migros Bio Spanien**

Spain

ID 20



leaves, freshly cut grass, nuts,  
apple, black tea, honey

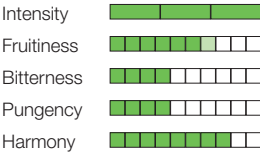
organic  
80% Arbequina, 20% Picual

[www.migros.ch](http://www.migros.ch)

**FINCA LA TORRE  
SELECTION HOJIBLANCA**

Spain - Andalusia

ID 23



freshly cut grass, nut shell,  
leaves, tomato, herbs

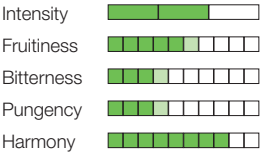
organic  
100% Hojiblanca

[www.fincalatorre.com](http://www.fincalatorre.com)

**CARBONELL MAGNA OLIVA**

Spain - Andalusia

ID 24



nut shell, leaves, tomato, freshly  
cut grass, herbs

55% Hojiblanca, 25% Picudo,  
20% Picual

[www.deoleo.com](http://www.deoleo.com)

Product

Origin  
ID

green  
ripe  
green and ripe

Sensory  
profile

Aroma

Label

Varieties

Source of supply

## BERTOLLI BLACK LABEL

Spain - Andalusia

ID 25



nuts, tomato, leaves, freshly cut grass, herbs

68% Hojiblanca, 32% Arbequino

[www.deoleo.com](http://www.deoleo.com)

## MAGNOLIO

Spain - Andalusia

ID 26



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

50% Arbequina, 50% Arbosana

[www.olivardelvalle.es](http://www.olivardelvalle.es)

## RINCON DE LA SUBBÉTICA

Spain - Andalusia

ID 27



herbs, leaves, nut shell, freshly cut grass, tomato

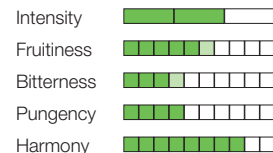
DOP Priego de Córdoba, organic  
100% Hojiblanca

[www.olivenoele.com/de](http://www.olivenoele.com/de)

## PARQUEOLIVA SERIE ORO

Spain - Andalusia

ID 28



tomato, leaves, nut shell, herbs, freshly cut grass

DOP Priego de Córdoba  
80% Picudo, 20% Hojiblanca

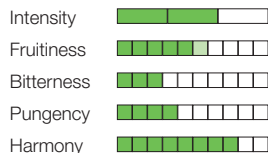
[www.olivenoele.com/de](http://www.olivenoele.com/de)

Product

Origin  
ID

## ALMAOLIVA ARBEQUINO

Spain - Andalusia  
ID 29



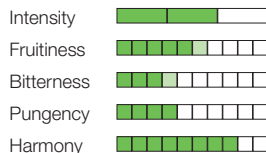
freshly cut grass, leaves, herbs,  
tomato, nut shell

Label  
Varieties  
100% Arbequina

Source of supply  
[www.olivenoele.com/de](http://www.olivenoele.com/de)

## Coop Naturaplan Spanien

Spain - Andalusia  
ID 30



freshly cut grass, nut shell,  
leaves, tomato, artichoke, herbs

Label  
Varieties  
DOP Priego de Córdoba, organic  
60% Picuda, 20% Picual, 20%  
Hojiblanca

Source of supply  
[www.coop.ch](http://www.coop.ch)

## Bon Sol Bio Olivenöl Alfajara-Piquál

Spain  
ID 35



nuts, leaves, vegetables,  
artichoke

Label  
Varieties  
organic  
50% Alfajara, 50% Picual

Source of supply  
[www.bonsol.ch](http://www.bonsol.ch)

## Heritage Canet lo Roig

Spain - Castellón  
ID 39



leaves, nuts, herbs, freshly cut  
grass

Label  
Varieties  
organic  
100% Morrut

Source of supply  
Golden Leaf Olive Oil SL

green  
 ripe  
 green and ripe

Sensory  
profile

Aroma

Label




Varieties

Source of supply

Product

Origin

ID

 green  
 ripe  
 green and ripe

Sensory  
profile

Aroma

Label

Varieties

Source of supply

## Migros Demeter Spanien

Spain

ID 48



leaves, nuts, vegetables, freshly cut grass

organic

80% Arbequina, 20% Picual

[www.migros.ch](http://www.migros.ch)

## PAGO FRANCISCO GOMEZ CHIQUITITA

Spain

ID 78



leaves, freshly cut grass, herbs, nuts, apple

organic

100% Chiquitita

[bodegasfranciscogomez.es](http://bodegasfranciscogomez.es)

## PAGO FRANCISCO GOMEZ PICUAL

Spain

ID 79



herbs, leaves, tomato, nut shell, freshly cut grass

organic

100% Picual

[bodegasfranciscogomez.es](http://bodegasfranciscogomez.es)



## PAGO FRANCISCO GOMEZ GROSAL

Spain

ID 80



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

organic

100% Grosal

[bodegasfranciscogomez.es](http://bodegasfranciscogomez.es)








Product

Origin

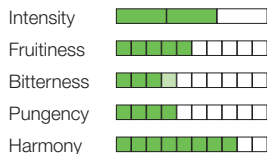
ID

 green  
 ripe  
 green and ripe

## PAGO FRANCISCO GOMEZ CORNICABRA

Spain

ID 81



Aroma

leaves, freshly cut grass, nut shell, tomato, herbs, apple

Label

organic

Varieties

100% Cornicabra

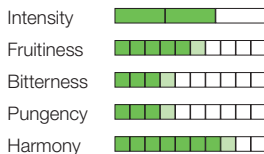
Source of supply

bodegasfranciscogomez.es

## PAGO FRANCISCO GOMEZ LECHIANA

Spain

ID 82



leaves, freshly cut grass, nut shell, apple

organic

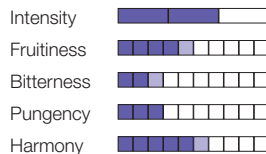
100% Lechiana

bodegasfranciscogomez.es

## FG SERRATA GOLD

Spain

ID 83



nuts, banana, vegetables, leaves

organic

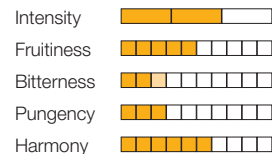
100% Arbequina

bodegasfranciscogomez.es

## FG SERRATA BLACK

Spain

ID 84



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

organic

70% Arbequina, 30% Picual

bodegasfranciscogomez.es

Product

Origin

ID

- green
- ripe
- green and ripe

Sensory  
profile

Aroma

Label

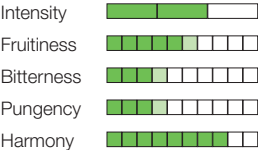
Varieties

Source of supply

Dominus Cosecha Temprana

Spain - Andalusia

ID 85



freshly cut grass, leaves, tomato, herbs, nut shell

DOP Sierra Mágina

100% Picual

www.imex.ch

VENTA DEL BARÓN

Spain - Andalusia

ID 89



freshly cut grass, leaves, nut shell, tomato, herbs

DOP Priego de Córdoba

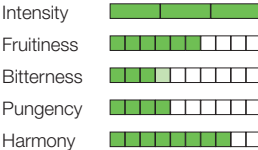
80% Hojiblanca, 20% Picuda

www.mueloliva.es

FUENTE DEL REY

Spain - Andalusia

ID 90



freshly cut grass, leaves, nut shell, herbs, tomato

DOP Priego de Córdoba,organic

100% Hojiblanca

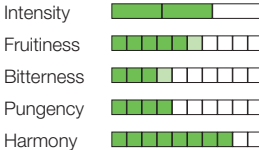
www.mueloliva.es

PALACIO DE LOS OLIVOS

Picual

Spain - Castilla-La Mancha

ID 91



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

100% Picual

100% Picual

www.olivapalacios.es

Product

Origin

ID

■ green  
■ ripe  
■ green and ripe

## PALACIO DE LOS OLIVOS Arbequina

Spain - Castilla-La Mancha

ID 92

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

Label

Varieties

100% Arbequina

Source of supply

[www.olivapalacios.es](http://www.olivapalacios.es)

## LOA77

Spain

ID 94

freshly cut grass, tomato, herbs  
nut shell, leaves,

organic

Hojiblanca, Picual

[www.loa77.com](http://www.loa77.com)

## La Biodiversa Picual Premium

Spain

ID 104

leaves, nuts, herbs, freshly cut  
grass, tomato

organic

100% Picual

[www.labiodiversa.com](http://www.labiodiversa.com)

## Knolive Epicure

65% Hojiblanca, 35% Picuda




ID 19

tomato, freshly cut grass, leaves,  
nut shell, herbs, artichoke

Product

Origin

ID

 green  
 ripe  
 green and ripe

Sensory  
profile

Aroma

Label

Varieties

Source of supply

Olive oils  
from Greece  
page 39 – 42

## Terra Creta Grand Cru Koroneiki

Greece - Crete

ID 16



leaves, freshly cut grass, herbs,  
vegetables, nut shell, tropical  
fruits

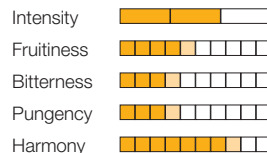
100% Koroneiki

[www.terracreta.gr](http://www.terracreta.gr)

## Renieris Estate

Greece

ID 21



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

IGP Chania Chritis

100% Koroneiki

<https://www.renierisoliveoil.gr>

## DELUXE SANSIBAR PGI CHANIA KRITIS

Greece

ID 22



leaves, herbs, nuts, freshly cut  
grass, vegetables, black tea,  
apple

IGP Chania Chritis

100% Koroneiki

<https://www.renierisoliveoil.gr>

Product

Origin  
ID

green  
ripe  
green and ripe

## Velanidia Olivenöl

Greece - Elis  
ID 38



Aroma

leaves, vegetables, nuts,  
vegetables, black tea

Label

organic

Varieties

100% Koroneiki

Source of supply

velanidia.ch

## Jordan Olivenöl

Greece - Lesvos  
ID 38



nuts, leaves, herbs

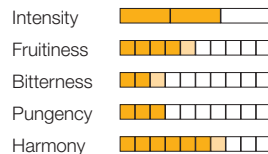
IGP Lesvos

70% Kolovi, 30% Adramitiani

<https://jordanolivenoel.de>

## Jordan Bio Olivenöl

Greece - Lesvos  
ID 40



leaves, nuts, herbs, vegetables

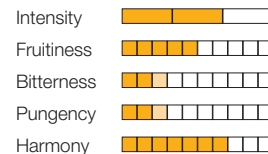
IGP Lesvos, organic

70% Kolovi, 30% Adramitiani

<https://jordanolivenoel.de>

## Jordan Olivenöl - Bambatsa

Greece - Lesvos  
ID 42



banana, freshly cut grass, nuts,  
leaves, honey, apple

IGP Lesvos

70% Kolovi, 30% Adramitiani

<https://jordanolivenoel.de>

Product

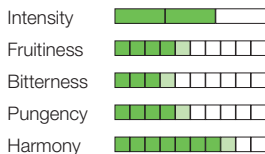
Origin  
ID

■ green  
■ ripe  
■ green and ripe

**Mediterre Alea Organic**Greece - Peloponnes  
ID 61leaves, nuts, freshly cut grass,  
herbs, citrus

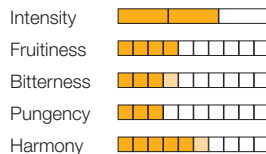
organic

100% Koroneiki

[www.mediterre.com](http://www.mediterre.com)**HYPERELEON ULTRA GOLD**Greece - Peloponnes  
ID 101nuts, leaves, freshly cut grass,  
tomato, herbs, black tea

organic

100% Olympia

<https://www.jelmoli.ch>**HYPERELEON NUTRI-  
ARCADIAN MOUNTAINS**Greece - Lesbos  
ID 102

leaves, nuts, herbs, black tea

organic

Athinolia, Olympia

<https://www.jelmoli.ch>Sensory  
profile

Aroma

Label

Varieties

Source of supply

Product

Origin  
ID

■ green  
■ ripe  
■ green and ripe

Sensory  
profile

Aroma

Label

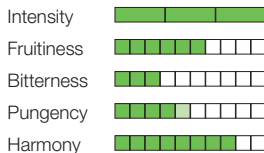
Varieties

Source of supply

Olive oils  
from Portugal  
page 42 – 44

## Oliveira da Serra Gourmet

Portugal  
ID 45



freshly cut grass, tomato, leaves,  
herbs, nut shell

90% Sikitita, 10% Koroneiki

[www.oliveiradaserra.pt](http://www.oliveiradaserra.pt)

## Oliveira da Serra Lagar

Portugal  
ID 46



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

leaves, nuts, freshly cut grass,  
tomato, black tea

[www.oliveiradaserra.pt](http://www.oliveiradaserra.pt)

## Oliveira da Serra Ouro

Portugal  
ID 47



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

nut shell, freshly cut grass,  
apple, leaves, artichoke, tomato,  
herbs, banana

[www.oliveiradaserra.pt](http://www.oliveiradaserra.pt)

Product

Origin

ID

green  
ripe  
green and ripe

Sensory  
profile

Aroma

Label

Varieties

Source of supply

## Seleção

Portugal - Moura

ID 57



leaves, nuts, banana, freshly cut grass

Cobrançosa, Arbequina, Galega

[www.coopmourabarrancos.com](http://www.coopmourabarrancos.com)

## Azeite de Moura DOP

Portugal - Moura

ID 58



leaves, nuts, vegetables

DOP Moura

Cordovil, Galega, Verdeal

[www.coopmourabarrancos.com](http://www.coopmourabarrancos.com)

## 4 C Koroneiki

Portugal - Baixo Alentejo

ID 66



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

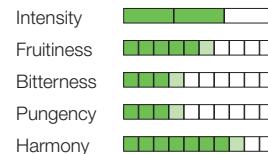
100% Koroneiki

[oliveoil4c.com](http://oliveoil4c.com)

## 4 C Cobrançosa

Portugal - Baixo Alentejo

ID 67



freshly cut grass, leaves, herbs, nut shell, tomato

100% Cobrançosa

[oliveoil4c.com](http://oliveoil4c.com)



Product

Origin  
ID

green  
ripe  
green and ripe

#### 4 C Frantoio

Portugal - Baixo Alentejo  
ID 68



nuts, apple, leaves, herbs,  
freshly cut grass

Label

Varieties

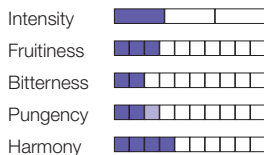
100% Koroneiki

Source of supply

oliveoil4c.com

#### ROSMANINHO PRAEMIUM

Portugal - Trás-Os-Montes  
ID 75



leaves, herbs, freshly cut grass,  
nuts

DOP Trás-Os-Montes

100% Cordovil de Serpa

www.azeite-valpacos.com

#### ROSMANINHO GRAND SELECTION

Portugal - Trás-Os-Montes  
ID 76



nuts, leaves, herbs, apple,  
freshly cut grass

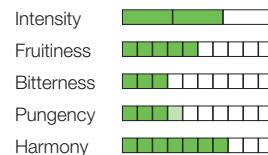
DOP Trás-Os-Montes

100% Cobrançosa

www.azeite-valpacos.com

#### ROSMANINHO SUPERIOR

Portugal - Trás-Os-Montes  
ID 77



leaves, freshly cut grass, black  
tea, herbs, nuts

DOP Trás-Os-Montes

100% Frantoio

www.azeite-valpacos.com

Product

Origin  
ID

■ green  
■ ripe  
■ green and ripe

Sensory  
profile

Aroma

Label

Varieties

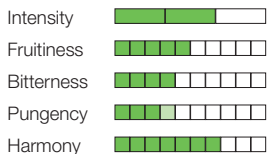
Source of supply

45

Olive oils from  
other countries  
page 45 – 48

## Tesoro del Rio Chetoui

Tunisia - Zaghouan  
ID 1



leaves, nuts, black tea, herbs

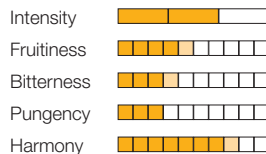
organic

100% Chetoui

[www.tesorodelrio.com](http://www.tesorodelrio.com)

## Tesoro del Rio Chemlali

Tunisia - Zaghouan  
ID 2



leaves, nuts, freshly cut grass,  
artichoke

organic

100% Chemlali

[www.tesorodelrio.com](http://www.tesorodelrio.com)

## Olea Salbo

Tunisia  
ID 97



leaves, vegetables

organic

100% Chemlali

[www.olea-salbo.com](http://www.olea-salbo.com)




Product

## Iline - Organic

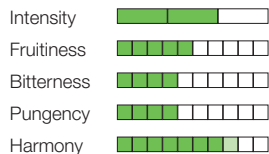
Origin  
ID

Tunisia  
ID 98



 green  
 ripe  
 green and ripe

Sensory  
profile



Aroma

leaves, apple, vegetables

Label

organic

Varieties

100 % Chetoui

Source of supply

<https://iline-organic.ch>

## Aulona

Albania - Vlora  
ID 12



leaves, tomato, nuts, herbs,  
freshly cut grass

organic

100% Kaninjot

[www.aulona.ch](http://www.aulona.ch)






Origin  
ID

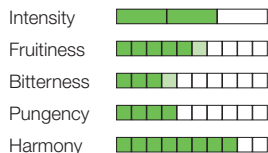
## Nova Vera Trilye

Turkey  
ID 74



 green  
 ripe  
 green and ripe

## Sensory profile



Aroma

nut shell, leaves, freshly cut  
grass, tomato

Label

## Varieties

100% Trilye

Source of supply

<https://www.novavera.com.tr>

## Bajkin Istarska bjelica

Croatia - Istria  
ID 63



leaves, nutshell, freshly cut  
grass, tomato, black tea

organic

100% Istarska bjelica

[www.houseofolive.ch](http://www.houseofolive.ch)

## Dates for 2025

Knowing today what is going on next year.

### Olive Oil Award Zurich 2025

Registration for participation, Payment of participation fee, Submission of oil samples up to February 15, 2025

The detailed announcement of the event will be available by November 2024 at [www.oliveoilaward.ch](http://www.oliveoilaward.ch)

### Announcement of the Winners

The event is scheduled to take place on May, 2025.



# Imprint

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Pictures: Aroma Wheel by ZHAW, photos by iStock and ZHAW