

Information, Registration, Cost

Target audience

The seminar is of particular interest for producers, importers, distributors, quality managers, monitoring authorities, retailers and interested consumers, etc..

Language

The Congress will be held in German and English. Charts are available in the respective other language.

Location of event

Novotel Zürich City-West
Schiffbaustrasse 13, 8005 Zurich, Switzerland

Organization

The event is organized by the Sensory Science Group of the Institute of Food and Beverage Innovation, Department of Life Sciences and Facility Management, Zurich University of Applied Sciences (ZHAW).

Coordination

Annette Bongartz, Head of Sensory Science Group, ZHAW

Secretary

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Cost

in CHF (incl. event documentation and catering during breaks)

Seminar + Workshop:	N: 700.-	E: 650.-	P: 550.-
Seminar:	N: 475.-	E: 425.-	P: 375.-
Workshop:	N: 375.-	E: 325.-	P: 275.-

Legend

N: Normal rate

E: Early bird rate (extended until 21.02.16)

P: Cost for participants of the Olive Oil Award 2016

There is no charge for participation in the event in the evening of April 28th when the winner of the Olive Oil Award 2016 will be announced. However, there will be a catering fee of CHF 30.00 for the Apéro riche for persons who do not participate in the seminar.

Registration

Register until March 20th 2016 at the Secretary of the ZHAW or online at www.oliveoilaward.ch/congress-en

Registrations may be cancelled until March 13th 2016 free of charge, or at 50% of the seminar fee until March 27th 2016. In case of non-attendance, an invoice for the total fee will be issued.

Arrival / Parking



By train:

S3, 5, 6, 7, 8, 9, 11 from Zurich Main Station
to station „Hardbrücke“

By tram:

Tram 4 from Zurich Main Station to „Technopark“

By car:

From Bern, Basel take motorway N3 (E60) towards Zurich City,
take the Zurich Altstetten exit.

Follow Transit towards Zurich City, Pflingstweidstrasse.

Take the left lane, turn left into Technoparkstrasse at the traffic
lights, continue past the Etap Hotel, turn right in to Schiffbau-
strasse.

From the Airport take the motorway heading towards Zurich,
follow Transit to Chur, Luzern. Take exit to Escher Wyss Platz,
head towards Technopark, continue ahead Hardstrasse then
turn right into Schiffbaustrasse.

Zurich University
of Applied Sciences

zhaw

Life Sciences and
Facility Management

Institute of Food and
Beverage Innovation



Olive Congress Zurich 2016

Quality of Edible Oils

(Focus on Olive Oil)

«From Product to Consumer»

28. - 29. April 2016

Novotel Zurich City-West

www.oliveoilaward.ch/congress-en

Status April 2016 - Subject to change

Zurich University of Applied Sciences www.zhaw.ch

Background

The production of edible oils is a challenging process requiring an optimal combination of cultivation, harvesting, processing and storage to generate a superior product for the consumer. The existence of legal requirements, assorted labels and self-imposed standards operate to ensure the quality of edible oils. Yet there are often major discrepancies between these requirements and the expectations of producers, importers and distributors. Furthermore, consumers have developed their own personal expectations.

This is particularly true for olive oil. EU legislation and the International Olive Council (IOC) require that olive oils are classified into specific grades, (for example, extra virgin, virgin ...) depending on which analytical parameters – chemical and sensorial – can be guaranteed. However, the actual quality of many oils on the market suggests that this alone provides only insufficient “proof of superior quality”. This raises the question: What is required to ensure that the quality of olive oils is apparent and understandable to all participants in the value chain?

Objective of Seminar / Workshop

The seminar on April 28th will enable participants to appreciate the varying perspectives of the fundamental quality of edible oils from the points of view of specific market participants, including producers and distributors of edible oils / olive oils, specialists responsible for monitoring oil quality through chemical and sensory analysis, and the final consumer. The workshop on April 29th will provide the opportunity for participants to supplement diverse specialist input and discussion with a “hands-on” sensory experience of assorted edible oils and fats.

Seminar - Thursday, 28. April 2016

from 12.00	Registration and snack lunch
13.00 – 13.15	Welcome and introduction Annette Bongartz, Institute of Food and Beverage Innovation ILGI, ZHAW, Switzerland
13.15 – 13.45	Hermeneutics and Food Sensory Prof. Dr. Tilo Hühn, Institute of Food and Beverage Innovation ILGI, ZHAW, Switzerland
13.45 – 14.30	What does the consumer want; what can the producer provide? Philipp Notter, PrOlive, Weggis, Switzerland
14.30 – 15.15	The production of «extra virgin» olive oil in high quality in Istria Tedi and Sandi Chiavalon, Chiavalon, Vodnjan, Croatia
15.15 – 15.45	Break
15.45 – 16.15	The influence of appraising “harmony” on the development of the sensorial quality of olive oils in Europe Dieter Oberg, Information Office Olive Oil / Leader of the German Olive Oil Panel (DOP), Germany
16.15 – 16.45	Authenticity of olive oil – are there new methods? Dr. Christian Gertz, Maxfry GmbH, Hagen, Germany
16.45 – 17.15	Validity of chemical quality parameters for extra virgin olive oils, using fatty acid alkyl and wax esters as examples Maurus Biedermann, Cantonal Laboratory Zurich, Switzerland
17.15 – 17.45	Olive oil in Switzerland: delicacy or lubricant for supermarket checkouts? – The perspective of a food scout Richard Kägi, Globus, Zurich, Switzerland
18.00 – 19.30	Announcement and recognition of the winners of the Olive Oil Award Zurich 2016
from 19.30	Apéro riche incl. exhibition of participating and winning oils of the Olive Oil Award 2016

Workshop - Friday, 29. April 2016

from 08.00	Registration and coffee on arrival
08.30 – 08.45	Welcome and short introduction Martin Popp, Institute of Food and Beverage Innovation ILGI, ZHAW, Switzerland
08.45 – 10.15	Sensory quality of vegetable oils (rape seed, sunflower seed, pumpkin seed, etc.) Dr. Ludger Brühl, Dr. Bertrand Matthäus, Max Rubner-Institut (MRI), Detmold, Germany
10.15 – 10.20	Results edible oil survey Judit Valentini, Foodle.ch, Switzerland
10.20 – 10.45	Break
10.45 – 11.45	Sensory quality of cocoa butter Ansgar Schlüter, Institute of Food and Beverage Innovation ILGI, ZHAW, Switzerland
11.45 – 12.45	Sensory quality of olive oil Annette Bongartz, Martin Popp, Reinhard Schneller Institute of Food and Beverage Innovation ILGI, ZHAW, Switzerland
13.00	End of the event Individual lunch and departure of participants