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In this booklet you can find everything about the 9th International Olive Oil Award – Zurich 2010 - including all details concerning the participating “extra virgin” olive oils.

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Introduction



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Organiser of the International Olive
Oil Award – Zurich

Since 2002, the Food Sensory Science Group at the Institute for Food and Beverage Innovation (ILGI) of the Zurich University of Applied Sciences (ZHAW) organises and accomplishes the International Olive Oil Award – Zurich, which serves as basis and source for the information published in this Olive Oil Guide. The evaluation of extra virgin olive oils taking part in the project is carried out by the “Swiss Olive Oil Panel” (SOP), the expert panel for olive oil of the ZHAW. This panel is part of the “Testing laboratory for Consumer Tests and Sensory Analysis of Food” (STS 240) at the ZHAW, accredited in accordance to ISO 17025 and regularly trained in the objective sensory evaluation and description of olive oil.

In March 2010 the “9th International Olive Oil Award – Zurich 2010” took place. The number of participants was with 118 oils a little bit lower compared to the previous year, but again “Internationality” was emphasized because of the participation of oils from 13 countries. The oils were tested in accordance with the regulation 640/2008 of the European Commission to determine their classification and additionally were described with regard to their characteristic aromatic properties as well as their harmony and persistency.

Those olive oils that were confirmed to be “extra virgin” olive oils (103 of 118), according to the objective criteria applied, are presented in this Book-

let and the ones having been classified as sensorially outstanding among them are additionally highlighted. These very oils were honoured at the “9th International Olive Congress – Zurich 2010”, which took place at the ZHAW on April 15, 2010, in the categories “Golden Olive”, “Silver Olive” and “Award”.

On the occasion of the Gourmesse Zurich the same olive oils will be evaluated by consumers. The public favourites out of these oils will gain the award “OLIO 2010”. This year the Gourmesse Zürich will take place from October 8 until 11, 2010 at Kongresshaus Zurich.

Results from both events – “9th International Olive Oil Award 2010” and “OLIO 2010” – will be published in magazines, daily newspapers and in the Internet. Detailed and regularly updated information about our project is as well available on our homepage www.oliveoilaward.ch.

Enjoy reading this booklet!

A handwritten signature in blue ink, which appears to read 'A. Bongartz'.

Sensory properties of olive oil

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).

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



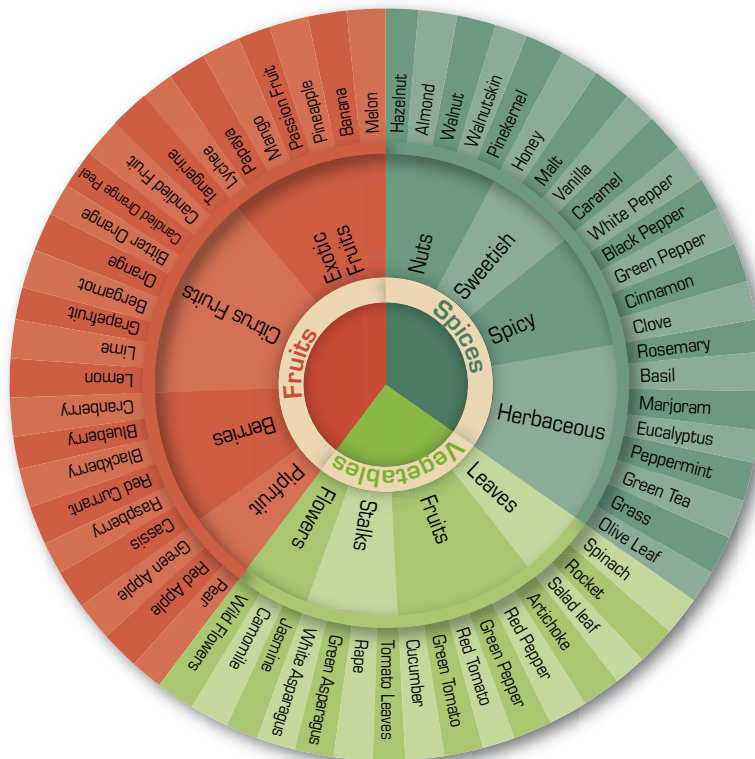
Biting tactile sensation characteristic of oils produced at the start of the crop year, primarily from olives that are still unripe. It can be perceived throughout the whole of the mouth cavity, particularly in the throat.

Variety of aromas

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: © www.swisspocketguide.com

Defects

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 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 olive paste that 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 (“other”):

Heated or burnt

Characteristic flavour of oils caused 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.

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.

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, whereas 2,6 nonadienal is formed.

Wet wood

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

International Olive Oil Award – Zurich (IOOA)

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

Since 2002 the International Olive Oil Award Zurich (IOOA) is organised and accomplished every spring by the Food Sensory Science Group at the Institute for Food and Beverage Innovation (ILGI) of the Zurich University of Applied Sciences (ZHAW).

All announced olive oils that reach the final round of the IOOA are included in an additional competition, the OLIO (see separate section on page 15). However, IOOA and OLIO have two completely different approaches to the sensory assessment of the participating olive oils.

While the IOOA carries out an objective assessment by a panel of trained experts, the OLIO conducts a subjective assessment by consumers. The evaluation and interpretation of data out of both surveys lead to interesting knowledge, thinking of consumer expectations towards extra virgin olive oils on the one hand and the sensory quality of olive oils on the market on the other hand.

Participants are provided with this information in form of detailed test reports following the competition.

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.

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 IOOA 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 SOP is part of the "Testing Laboratory for Consumer Tests and Sensory Analysis of Food" (STS 240) at ZHAW, accredited according to ISO 17025. Sensory assessment of olive oil (panel test) is offered as a service within the area of expertise of the testing laboratory, in accordance with EU and IOC regulations. This service is available at any time throughout the year. Additionally the panel is involved every spring within the IOOA project and conducts the 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. 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 Waedenswil 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 IOOA by the SOP (expert olive oil panel of ZHAW), 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 EU Regulation 640/2008, appendix VII, as well as the IOC's instructions for the objective assessment of olive oil (COI / T. 20 / Doc. No. 15 / Rev. 1). 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 10 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. 50 %) 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 “Golden Olive”, “Silver Olive” and “Award”. 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.

IOOA Test procedure – Overview

1st 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

2nd 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 - 10 single results per olive oil
- » Statistically relevant data

3rd Step:

Panel-Test 2 (final evaluation)

Aim: Definition of winning oils in the categories:

Golden Olive, Silver Olive, Award

- » SOP accredited according to ISO 17025
- » Extended profile sheet (validated)
- » 3 digit coding for every single olive oil
- » Min. n = 8 - 10 single results per olive oil
- » Statistically relevant data

On the base of the EC/COI profile sheet advanced and validated IOOA profile sheet.

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Declaration of Origin

The designation of origin on an olive oil label indicates a lot about the level of the oil's quality.

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

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

The oil has to be obtained and pressed from fruit of the region or 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 Tuscany (IT) = Protected Geographical Indication (PGI)
- » Extra virgin olive oil out of ecological cultivation.

2. 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. 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.

3. 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 ... (e.g. 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 ... (e.g. Greece) from olives harvested in ... (e.g. the European Community)

4. 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.

Classification

The classification of olive oil falls into three categories:

Extra Virgin olive oil (= relevant category for IOOA)

- » 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.

Olive oil

- » Declaration: ... contains refined olive oil or olive oil obtained directly from olives.
- » Sensory requirement: 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.

The basis for the classification is the so called Panel Test (= organoleptic testing of virgin olive oils by a sensory testing panel), and the determination of various chemical-physical measurement variables which can be found in Regulation 640/2008 of the European Commission.

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)



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

International Olive Congress – Zurich (IOC)

The closing event of the “International Olive Oil Award – Zurich”.

From 2002 until 2008 the “International Olive Congress – Zurich” (IOC), the closing event of the “International Olive Oil Award – Zurich”, had the character of an expert conference, where under annually changing slogan different topics around “olive oil” were focussed.

Climax of the meeting was always the publication of the winners in the categories: “Golden Olive”, “Silver Olive” and “Award”, which were determined annually on the occasion of the tasting of the “International Olive Oil Award - Zurich” by the expert panel for olive oil (SOP) of ZHAW.

In 2009 and 2010 the IOC was dedicated exclusively to the tribute of the winners of the IOOA. Golden Olives, Silver Olives and Awards were presented to the winners in a solemn framework. Additionally there was implemented a country evaluation, where all participating olive oils from countries, that were represented by more than 10 olive oils, had the chance to win a special “Best of... ” price.

To mark the 10th birthday of the “International Olive Oil Award – Zurich” it is planned for the year 2011 to host a major conference around the topic

“olives and olive oil”. The IOC 2011 will take place on Thursday April 14, 2011 and will be interesting for persons from production, marketing and the evaluation area concerned with olives and olive oil as well as persons from public health, medicine and the nutritional segment, federal authorities, interested consumers and “last but not least” participants of the IOOA.



OLIO at the Gourmesse Zurich

All the extra virgin olive oils participating in the IOOA are presented at the Gourmesse Zurich.

Extra virgin olive oils which reach the final round of the International Olive Oil Award – Zurich (panel Test 2) additionally take part in a consumer test (acceptance test) in the same calendar year, which aims for the identification of public favourites. This hedonic test takes place on the occasion of the Gourmesse Zurich (www.gourmesse.ch) and collects at least 90 consumer opinions per olive oil in order to provide reliable statistical data.

The most preferred olive oils receive the “OLIO”, a public popularity prize.

Additionally all participating “extra virgin” classified olive oils of the IOOA are exhibited at the Gourmesse Zurich and can be tasted by visitors at the Olive Oil Bar.

This year, Gourmesse Zurich and “OLIO” will take place from October 08 until 11, 2010 at Kongresshaus Zurich.

Olive Varieties

Spain	Picual, Hojiblanca, Cornicabra, Lechthin, Empeltre, Arbequina, Cacerena, Verdial de Badajoz
Algeria	Chemlal, Azeradj
Portugal	Galega, Carrasquena, Redondil
France	Angladeau
Italy	Frantoio, Moraiolo, Leccino, Coratino, Carolea
Croatia	Obbliza, Zutica
Marocco	Picholine
Turkey	Alvalyk, Cakir
Greece	Koroneiki, Mastoidis
Tunisia	Chemlali, Chetoui
Lebanon	Souri
Syria	Al-Zeity, Al-Sorani
Israel	Souri



Brief ABC of Olive Oil

A few important keywords

Acidity

The declaration of acidity, or 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.

Cold pressing / Cold extraction

The designation “cold pressing” is only permitted for virgin olive oil and extra virgin olive oil, 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 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.

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 Agree-

ment 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

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 stipulations in Appendix XII of the Regulation 640/2008 of the European Commission.

Persistency

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.



Winners of the 9th International Olive Oil Award - Zurich 2010

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

All olive oils which participated in the IOOA 2010 and fulfil 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 ...”



Golden Olive

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



Silver Olive

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



Award

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



Golden Olive



Silver Olive



Award

Olio Titone Bio

Italy - Sicily ID 73 page 28

Olio Titone Bio DOP Valli Trapanesi

Italy - Sicily ID 74 page 28

Rincon de la Subbetica

Spain - Andalusia ID 75 page 37

Parqueoliva Serie Oro

Spain - Andalusia ID 78 page 37

Primo DOP

Italy - Sicily ID 58 page 29

Sole di Sicilia

Italy - Sicily ID 61 page 30

Oleo de la Marchia - monovarietale

Italy - Marche ID 77 page 24

Agresti - Agrolio

Italy - Apulia ID 129 page 21

Tenuta Zangara

Italy - Sicily ID 150 page 31

Abbae Queiles

Spain - Navarra ID 154 page 32

Murgo

Italy - Sicily ID 179 page 24

Sélection Olivenöl aus Sizilien

Italy - Sicily ID 185 page 30

Primo Bio

Italy - Sicily ID 57 page 29

Terre di Giumara

Italy - Sicily ID 67 page 31

Olio extravergine di oliva Gusto Fruttato

Italy - Apulia ID 135 page 27

Cabeço das Nogueiras - Premium

Portugal - Ribatejo ID 138 page 46

Frantoio Torre di Mezzo DOP Valli Trapanesi

Italy - Sicily ID 153 page 22

Perla Verde

Italy - Sicily ID 160 page 29




Ex Albis

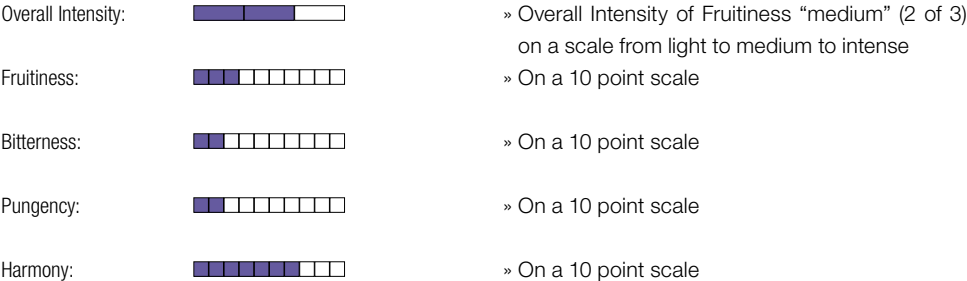
Croatia - Istrien ID 178 page 45

Sensory Profiles of all “extra virgin” Olive Oils of the IOOA 2010

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

-  green
-  ripe
-  green and ripe



Aroma	slightly sweet, dried nutkernel, ripe banana, candied fruit	» Aroma Description (in downward intensity)
Label	Biological	» Label (PDO, PGI, Biological, ...)
Varieties	60% Ogliarola, 20% Coratina, 20% Altre	» Varieties (in downward order)
Source of supply	Essenz GmbH	» Source of supply

Detailed information concerning suppliers (email, web) are available from page 50 on.

Product

Origin

ID

■ green
■ ripe
■ green and ripe

Frantoio Torre di Mezzo DOP Valli Trapanesi

Italy - Sicily

ID 153



Galluffo Olivus DOP Cerasuola

Italy - Sicily

ID 152



Globus - Organic Olivenöl extra vergine

Italy - Tuscany

ID 182



La Vecchia Macina - Agrolio

Italy - Apulia

ID 128



Sensory



Aroma

dried nutkernel, cooked vegetables, ripe fruit, herbs, freshly cut grass

dried nutkernel, cooked vegetables, ripe fruit, herbs, freshly cut grass

cooked vegetables, ripe fruit, freshly cut grass

dried almondkernel, ripe apple, green nutskin, honey, candied fruit

Label

PDO Valli Trapanesi

PDO Valli Trapanesi

Biological

Varieties

90% Cerasuola, 5% Nocellara, 5% Biancolilla

90% Cerasuola, 5% Nocellara, 5% Biancolilla

25% Leccine, 25% Frantoio, 25% Pendolino, 25% Moraiolo

100% Coratina

Source of supply

mgm Group Corporation

mgm Group Corporation

Globus

Italienische Handelskammer Schweiz

l'oliveto matarazzo

Italy - Lazio
ID 171



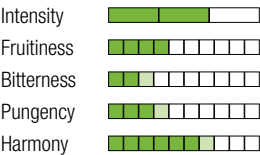
freshly cut grass, green nutskin, green vegetables

PDO Tuscia, Biological
70% Caninese

L'Oliveto Matarazzo

**Lucchi & Guastalli DOP
Riviera Ligure**

Italy- Liguria
ID 168



green nutskin, freshly cut grass, green artichoke, green fruit (banana)

PDO Rivera Ligure
70% Razzola, 20% Taggiasca, 10% Frantoio

mgm Group Corporation

MB Biancolilla

Italy - Sicily
ID 158



slightly sweet, dried nut- / almondkernel, cooked vegetables

100% Biancolilla

mgm Group Corporation

MB Cerasuola

Italy - Sicily
ID 157



ripe apple, green vegetables

100% Cerasuola

mgm Group Corporation

Product

Origin
ID

green
 ripe
 green and ripe

Sensory

Aroma

Label

Varieties

Source of supply

Product

Origin

ID

■ green
■ ripe
■ green and ripe

Sensory

Aroma

Label

Varieties

Source of supply

Monini DOP Umbria

Italy - Umbria

ID 189



freshly cut grass, green almondskin

PDO Umbria

100% Colli Martani

Migros Genossenschafts Bund

Monini Gran Fruttato

Italy

ID 187



ripe apple, herbs, nuts

70% Coratina e Ogliarola barese +
30% mix of Italian cultivar

Migros Genossenschafts Bund

Murgo

Italy - Sicily

ID 179



ripe apple, green artichoke, freshly cut
grass, dried almondkernel, cooked
vegetables

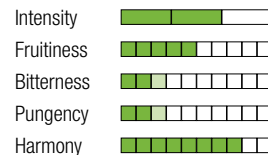
100% Nocellara Etnea

Az Agr Scammacca del Murgo

Oleo de la Marchia - monovarietale

Italy - Marche

ID 77



freshly cut grass, herbs, green
vegetables (artichoke, tomato), green
nutskin, green apple

100% Ascolana

Imex Delikatessen AG

Oleum Bonum

Italy - Tuscany
ID 124



freshly cut grass, green nutskin, herbs,
green tomato, citrus

PGI Toscana
85% Moraiolo, 10% Frantoiano, 5%
Leccino

à ma chère

Oleum Firmum

Italy - Tuscany
ID 59



ripe apple, freshly cut grass, nuts

PGI Toscana
75% Frantoio, 25% Leccio del Corno
Leccino

Agricola San Frediano s.r.l.

Oleum Iucundum

Italy - Tuscany
ID 60



green artichoke, nuts, freshly cut grass,
herbs

PGI Toscana
20% Pendolino, 20% Maurino, 20%
Moraiolo, 20% Frantoio, 20% Leccino

Agricola San Frediano s.r.l.

Olio del Carmine Blend

Italy - Marche
ID 72



ripe apple, freshly cut grass, green
vegetables (artichoke, tomato), nuts,
orange

60% Leccino, 20% Frantoio, 20%
Ascolana

Imex Delikatessen AG

- green
- ripe
- green and ripe

Product

Origin
ID

Sensory

Aroma

Label

Varieties

Source of supply

Product

Origin

ID

■ green
■ ripe
■ green and ripe

Olio della nonna

Italy - Sicily

ID 62



slightly sweet, dried nutkernel, ripe tomato, cassis, freshly cut grass

Label

Varieties

100% Nocellara del Belice

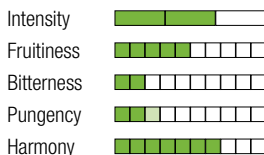
Source of supply

Olio della nonna

Olio Extra Vergine di Oliva Barbàra

Italy - Sicily

ID 170



freshly cut grass, green nutskin, green vegetables

PDO Valli Trapanesi

90% Cerasuola, 10% Biancolilla + Nocellara del Belice

Azienda Agricola Barbàra (Switzerland)

Olio extra vergine d'oliva di Tortiglione selezionato da Fratelli Sanfilippo

Italy - Abruzzo

ID 173



freshly cut grass, green artichoke, green tomato

100% Tortiglione

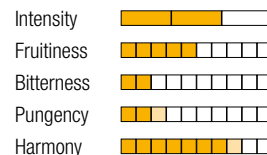
100% Tortiglione

Fratelli Sanfilippo

Olio extra vergine d'oliva selezionato da Fratelli Sanfilippo

Italy - Abruzzo

ID 172



dried nutkernel, ripe fruit, freshly cut grass, green almondskin

30% Leccino, 40% Dritta, 30% Tortiglione

30% Leccino, 40% Dritta, 30% Tortiglione

Fratelli Sanfilippo

ID 134



Taste Quality	Yellow Segments	Grey Segment	White Segments
Intensity	4	0	6
Fruitness	5	0	5
Bitterness	3	0	7
Pungency	4	0	6
Harmony	8	1	1

green artichoke, herbs, green
almondskin, grass, dried almondkernel


Biological


15% Picholine, 10% Carolea, 10%
Leccino, 15% Nociara, 10% Cellino,
40% Olivastra tipica di Martina Franca


Italianische Handelskammer Schweiz


ID 84




Intensity 

Fruitiness 

Bitterness 

Pungency 

Harmony 

freshly cut grass, green tomato

PDO Collina di Brindisi

70% Ogliarola Salentina, 30% Cellina di Nardò, Coratina, Frantoio, Leccino, Piccoline

Oleificio Cooperativo Coltivatori Diretti
Produttori

ID 143



Figure 1 is a 100-point hedonic scale for five taste attributes: Intensity, Fruitness, Bitterness, Pungency, and Harmony. The scale is divided into five 20-point segments. The attributes are ranked by their relative importance at each point on the scale. The scale shows that Intensity is the most important attribute at the beginning of the scale, while Fruitness is the most important attribute at the end of the scale. Bitterness, Pungency, and Harmony are intermediate attributes.

Attribute	Segment 1 (0-20)	Segment 2 (20-40)	Segment 3 (40-60)	Segment 4 (60-80)	Segment 5 (80-100)
Intensity	High	Medium-High	Medium	Medium-Low	Low
Fruitness	Low	Medium-Low	Medium	Medium-High	High
Bitterness	Medium	Medium-High	High	Medium-High	Medium
Pungency	Medium	Medium-High	High	Medium-High	Medium
Harmony	Medium	Medium-High	High	Medium-High	Medium

Basil

33% Frantoio, 33% Raggiaia, 33% Morrelino

Fattoria la Vialla

ID 135




[illegible]

ripe apple, dried almondkernel, green
nutskin, green vegetables

Ogliarola, 60% olivastra tipica Martina
Franca, Coratine, Picholine

Italianische Handelskammer Schweiz

Origin
ID

-  green
-  ripe
-  green and ripe

Sensory

Aroma

Label

Varieties

Source of supply

Product

Origin

ID

Olivo Titone Bio

Italy - Sicily

ID 73



Olivo Titone Bio DOP Valli Trapanesi

Italy - Sicily

ID 74



Best of Italy



Olivenöl Cuvée

Italy - Sicily

ID 49



Oro d'Irpina

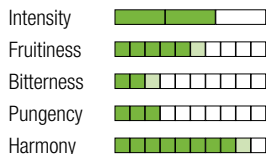
Italy - Campania

ID 139

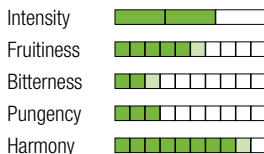


green
ripe
green and ripe

Sensory



green artichoke, freshly cut grass,
green tomato, green nutskin, green fruit



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



ripe apple, dried almondkernel, green
artichoke, freshly cut grass



green tomato, freshly cut grass, green
nutskin

Aroma

Label

Biological

Cerasuola, Biancolilla, Nocellara del
Belice

PDO Valli Trapanesi, Biological

80% Cerasuola + Nocellara del Belice,
20% Biancolilla

50% Biancolilla, 20% Coratina, 20%
Ogliarola, 10% Leccino

60% Ravece, 30% Ogliarola, 10%
Leccino

Source of supply

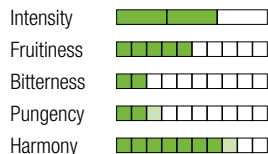
food-art

food-art

HMF Food Production

Buonsaporo

ID 48



freshly cut grass, green vegetables
(artichoke, tomato), green apple, green
nutskin

100% *Ascolana tenera*

Tenuta Zimarino Masseria Don Vincenzo

Perla Verde

ID 160



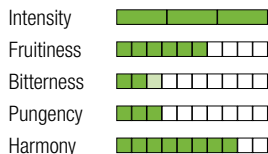
freshly cut grass, green vegetables
(artichoke, tomato), herbs

100% Nocellara del Belice

F + F L'Oro dell'Oлива

Primo Bio

ID 57



freshly cut grass, green vegetables
(artichoke, tomato), green nutskin,
herbs

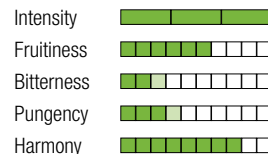
Biological

100% Tonda Iblei

Imex Delikatessen

Primo DOP

ID 58



freshly cut grass, green nutskin, herbs,
green artichoke, green tomato, green
fruit

PDO Monti Iblei




100% Tonda Iblei

Imex Delikatessen

Product

Origin

ID

-  green
-  ripe
-  green and ripe

Sensory

Aroma

Label

Varieties

Source of supply

Product

Origin

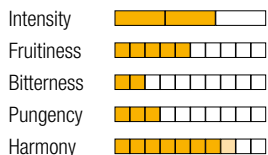
ID

■ green
■ ripe
■ green and ripe

San Comaio Peranzana

Italy - Campania

ID 140



green vegetables, fruit

Biological

100% Peranzana

Buonsapore

Sapori del Parco

Italy - Apulia

ID 190



freshly cut grass, ripe fruit (apple, banana)

PDO Dauno Gargano, Biological

100% Ogliarola Garganica

Essenz

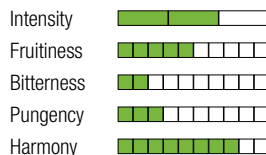
Sélection Olivenöl aus Sizilien

Italy - Sicily

ID 185



available
3. quarter 2010



freshly cut grass, herbs, green artichoke

100% Biancolilla

Migros Genossenschafts Bund

Sole di Sicilia

Italy - Sicily

ID 61



freshly cut grass, green tomato, green artichoke, green nut- / almondskin, herbs, green fruit

Biological

100% Tonda Iblei

Sicilia-Import-Export

Sensory

Aroma

Label

Varieties

Source of supply

Tenero Ascolano

Italy - Marche
ID 167



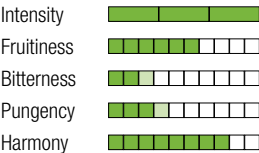
slightly sweet, dried nutkernel, ripe apple

100% Tenera Ascolana

Oleificio Silvestri Rosina

Tenuta Zangara

Italy - Sicily
ID 150



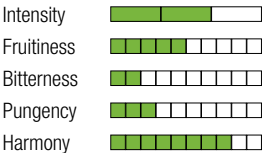
green artichoke, freshly cut grass, green tomato, green nutskin, green tomato, green nutskin

100% Nocellara del Belice

mgm Group Corporation

Terre di Giumara

Italy - Sicily
ID 67






freshly cut grass, green nutskin, green artichoke, green tomato, herbs, green banana

100% Nocellara del Belice

Caruso & Minini

Product

Origin
ID

 green
 ripe
 green and ripe

Sensory

Aroma

Label




Varieties

Source of supply

Product

Origin

ID

 green
 ripe
 green and ripe

Sensory

Aroma

Label

Varieties

Source of supply

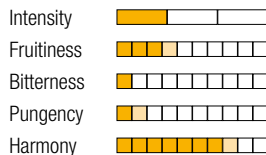
32

Oliveoil
from Spain
Page 32 – 38

Abbae Queiles

Spain - Navarra

ID 154



slightly sweet, dried nut- / pinekernel,
freshly cut grass, ripe fruit (apple,
banana), vegetables

PDO Navarra, Biological

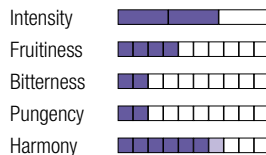
100% Arbequina

mgm Group Corporation

âme

Spain - Extremadura

ID 100



slightly sweet, dried nutkernel, cooked
vegetables, ripe fruit

Koroneiki, Frantoio, Arbequina,
Cobrançosa

Aceite con Alma

Arbequina

Spain - Aragon

ID 193



slightly sweet, ripe fruit, freshly cut
grass

100% Arbequina

Hacienda Iber

Arbequina Premium

Spain - Tarragona
ID 54



sweet, dried nut- / almondkernel, ripe fruit (banana, apple), ripe / cooked vegetables (tomato, mushrooms)

PDO Mallorca
100% Arbequina

La Boella

Aubocassa

Spain
ID 122



dried almondkernel, freshly cut grass, green and ripe fruit, nutskin

PDO Mallorca
100% Arbequina

Rodau

Cortijo De Suerte Alta
Coupage Natural

Spain - Cordoba
ID 82



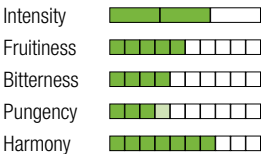
cassis, dried nutkernel, herbs

PDO Baena, Biological
33% Picudo, 33% Picual, 33% Hojiblanca

Cortijo de Suerte Alta

Cortijo La Torre Premium

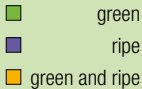
Spain - Andalusia
ID 52



freshly cut grass, green artichoke, green tomato, green nut-/almondskin, herbs

PDO Jaen
100% Picual

Aceites San Antonio



Product
Origin
ID

Sensory

Aroma

Label

Varieties

Source of supply

Product

Origin

ID

■ green
■ ripe
■ green and ripe

Dauro

Spain

ID 123



slightly sweet, freshly cut grass, green tomato, dried nut- / pinekernel

Label

Varieties

80% Arbequina, 10% Hojiblanca, 10% Koroneiki

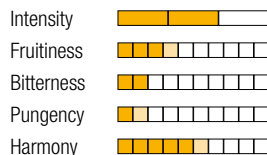
Source of supply

Rodau

Don Pablo Virgen Extra

Spain

ID 188

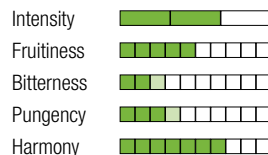


cassis, green pineskin

Fuente la Madera

Spain - Cordoba

ID 70



freshly cut grass, green tomato, herbs, nutskin, green fruit

PDO Priego de Cordoba

70% Hojiblanca, 30% Picudo

Manuel Montes Marín

full moon Pago Baldios San Carlos

Spain - Extremadura

ID 81



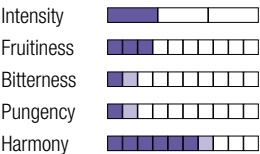
ripe apple, dried nutkernel

100% Arbequina

Pago Baldios San Carlos

Gasull extra virgin

Spain - Reus
ID 101



sweet, dried nut- / almondkernel, ripe
banana, cooked vegetables

Biological
100% Arbequina

Molí d'oli Gasull

Gasull organic extra virgin

Spain - Teruel
ID 102



slightly sweet, ripe apple, dried nut- /
almondkernel, cooked vegetables

Biological
100% Empeltre

Molí d'oli Gasull

La laguna de fuente de
piedra

Spain - Malaga
ID 65



freshly cut grass, green artichoke,
green tomato, green nutskin, green fruit

100% Vidueña

El Labrador

M. Montes

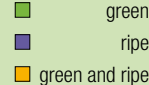
Spain - Cordoba
ID 71



freshly cut grass, green nutskin, green
artichoke, green tomato, green fruit
(banana, apple)

PDO Priego de Cordoba
80% Hojiblanca, 20% Picudo

Manuel Montes Marín



Product
Origin
ID

Sensory

Aroma

Label
Varieties

Source of supply

Product

Origin

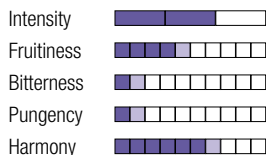
ID

■ green
■ ripe
■ green and ripe

Marques de Valdeueza

Spain - Badajoz

ID 55



ripe vegetables (tomato)

35% Picual, 30% Arbequina, 25% Morisca, 10% Hojiblanca

Imex Delikatessen

Merula

Spain - Badajoz

ID 56



freshly cut grass, dried almondkernel, green vegetables (artichoke, tomato), green banana

50% Picual, 25% Hojiblanca, 20% Arbequina, 5% Morisca

Imex Delikatessen

Monton Alto

Spain - Toledo

ID 107



freshly cut grass, green nut-/almondskin, herbs, green vegetables, dried nutkernel, ripe apple

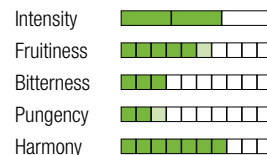
65% Cornicabra, 35% Arbequina

Monton Alto

Orideal

Spain - Andalusia

ID 161



freshly cut grass, green nutskin

PDO Granada

100% Picudo

Orodeal

Sensory

Aroma

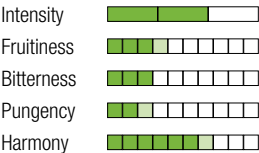
Label

Varieties

Source of supply

Pago De Quiros Organic

Spain - Toledo
ID 79



freshly cut grass, green nutskin, green vegetables (artichoke, tomato)

Biological
50% Cornicabra, 50% Picual

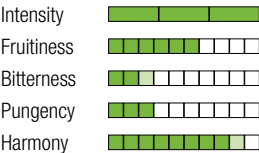
Explotaciones Agropecuarias la Moncloa

Parqueoliva Serie Oro

Spain - Andalusia
ID 78



Best of Spain



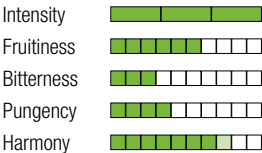
freshly cut grass, green nutskin, green artichoke, green tomato, green fruit (apple)

PDO Priego de Cordoba
100% Picudo

Imex Delikatessen AG

Pórtico de la Villa

Spain - Cordoba
ID 69



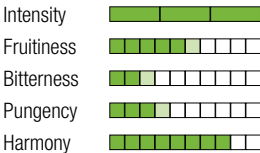
freshly cut grass, green nutskin, green tomato, herbs, green fruit

PDO Priego de Cordoba
60% Hojiblanca, 40% Picuda

Manuel Montes Marín

Rincon de la Subbetica

Spain - Andalusia
ID 75



freshly cut grass, green tomato, green nutskin, green fruit

PDO Priego de Cordoba, Biological
100% Hojiblanca

Imex Delikatessen AG

Product

Origin
ID

green
 ripe
 green and ripe

Sensory

Aroma

Label




Varieties

Source of supply

Product

Origin

ID

 green
 ripe
 green and ripe

Segorbe Nostrum

Spain - Valencia

ID 93



slightly sweet, ripe fruit (apple, banana),
candied fruit

PDO Valenciana

100% Serrana Espadan

Segorbe Nostrum

Tuccioliva

Spain - Jaen

ID 141



freshly cut grass, green tomato, herbs,
ripe apple

PDO Jaen

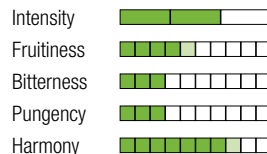
100% Picual

S.C.A. San Amador

Venta Del Barón

Spain - Cordoba

ID 68



freshly cut grass, green vegetables
(artichoke, tomato), green nutskin,
herbs, green fruit

PDO Priego de Cordoba

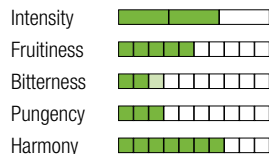
70% Hojiblanca, 30% Picudo

Muela-Olives

Aegean Gold

Greece - Plomari

ID 92



freshly cut grass, green tomato, green
nutskin, herbs

100% Kolovi

Rafteli-Protouli Maria & SIA E.E.

Bio Wertkost

Greece - Crete

ID 146



dried nutkernel, freshly cut grass, green
nutskin

PDO Sitia, Biological

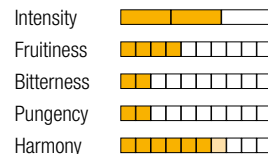
100% Koroneiki

Lukullus GmbH Ihr Partner

Canzoniere

Greece - Crete

ID 151



ripe apple, freshly cut grass, nuts




100% Psioelia

Canzoniere

Product

Origin

ID

-  green
-  ripe
-  green and ripe

Sensory

Aroma

Label

Varieties

Source of supply

Product

Origin

ID

■ green
■ ripe
■ green and ripe

DOP Kalamata Extra Virgin Olive Oil

Greece - Peleponnes

ID 163



DOP Sitia Extra Virgin Olive Oil

Greece - Crete

ID 162



Dorian

Greece - Lakonia

ID 131



Best of Greece

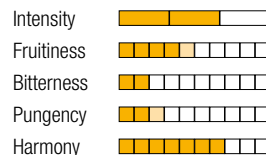
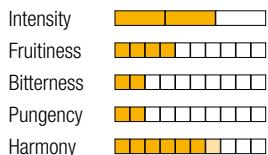
Eirini Plomariou

Greece - Plomari

ID 43



Sensory



Aroma

freshly cut grass, herbs, ripe apple

mushrooms, cooked vegetables (artichoke), dried nutkernel

slightly sweet, dried nut- / almondkernel, ripe apple, herbs, freshly cut grass

freshly cut grass, green nutskin, green vegetables (artichoke, tomato), dried nutkernel

Label

PDO Kalamata

PDO Sitia

PGI Lakonia

Biological

Varieties

100% Koroneiki

100% Koroneiki

100% Koroneiki

100% Kolovi

Source of supply

GAEA Products

GAEA Products

Union of Agricultural Cooperatives of Lakonia

Eirini Plomariou

Eleones Zakros

Greece - Crete
ID 53



dried nutkernel, ripe fruit (apple, banana)

100% Koroneiki

Dimitris Trikilis

Fleur d’Huile d’Olive
Koronekes

Greece - Crete
ID 133



green artichoke, dried nutkernel

PDO Archanes Crète

100% Koroneiki

Koronekes

Griechisches Olivenöl BIO

Greece
ID 184



slightly sweet, dried nutkernel, ripe fruit, freshly cut grass, orange

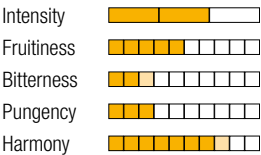
Biological

100% Koroneiki

Migros Genossenschafts Bund

Knossos Gold

Greece
ID 195



green nut- / almondskin, green vegetables (artichoke, tomato), dried nut- / almondkernel

100% Koroneiki

AGRUNION-Union of Agricultural Cooperatives of Iraklion



Product

Origin
ID

Sensory

Aroma

Label

Varieties

Source of supply

Product

Origin

ID

Koroneiko

Greece - Crete

ID 126

**Kritsa Extra Virgin Olive Oil**

Greece - Crete

ID 165

**Lakudia Natives Olivenöl Extra**

Greece - Lakonia

ID 145

**Iiokarpi 0.2**

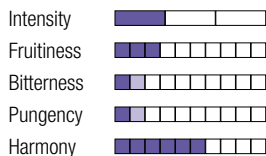
Greece

ID 80



■ green
■ ripe
■ green and ripe

Sensory



Aroma

green vegetables (tomato, artichoke),
freshly cut grass, dried nutkernel

ripe fruit (apple), freshly cut grass, dried
almondkernel

freshly cut grass, green vegetables
(artichoke, tomato)

Label

Varieties

100% Koroneiki

100% Koroneiki

100% Athinio

100% Koroneiki

Source of supply

Trawosa


GAEA Products


LAKUDIA GmbH Olivenöl und
Olivenprodukte


M&C Trading


Greece
ID 86




Intensity 

Fruitiness 

Bitterness 

Pungency 

Harmony 

freshly cut grass, green artichoke,
green tomato, green nutskin

Biological
100% Koroneiki

M&C Trading

Greece - Lakonia
ID 164



Quality	Sample 1	Sample 2	Sample 3	Sample 4	Sample 5	Sample 6	Sample 7	Sample 8	Sample 9	Sample 10
Intensity	8	6	4	3	2	1	1	1	1	1
Fruitness	2	7	4	3	2	1	1	1	1	1
Bitterness	2	2	8	4	3	2	1	1	1	1
Pungency	2	2	2	8	4	3	2	1	1	1
Harmony	2	2	2	2	8	4	3	2	1	1

dried almond- / pinekernel

PGI Lakonia
70% Koroneiki, 30% Athinolia

GAEA Products

Greece - Crete
ID 127








Component	Relative Intensity (0-10)
Intensity	7
Fruitness	4
Bitterness	2
Pungency	1
Harmony	6

Koroneiki, Tsounati

Trawosa

Greece - Crete
ID 147






Intensity 
Fruitiness 
Bitterness 
Pungency 
Harmony 

slightly sweet, dried nutkernel, freshly
cut grass, cooked artichoke

Biological
100% Koroneiki

Lukullus GmbH Ihr Partner

Origin
ID

-  green
-  ripe
-  green and ripe

Sensory

Aroma

Label

Varieties

Source of supply

Product

Origin

ID

- green
- ripe
- green and ripe

Sélection Huile d’olive grec-
que Koroneiki

Greece - Mani

ID 183



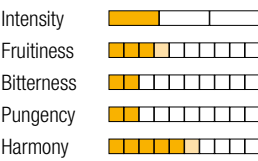
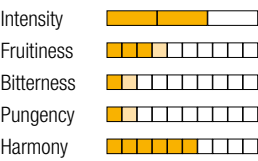
Terra Creta Estate, DOP Ko-
lymbari Chania Crete Evoo

Greece - Kolymvari

ID 180



Sensory



Aroma

slightly sweet, freshly cut grass, ripe
apple

Label

PDO Kolymvari

Varieties

100% Koroneiki

100% Koroneiki

Source of supply

Migros Genossenschafts Bund

Terra Creta

Kailis Organic Extra Virgin Olive Oil Kalamata

Australia - Western Australia

ID 175



freshly cut grass, ripe fruit (apple),
green nutskin

Biological

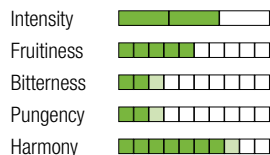
100% Kalamata

Kailis Organic Olive Groves

Ex Albis

Croatia - Istrien

ID 178



green artichoke, freshly cut grass, herbs

Buza, Carbonazza, Istarska Bjelica,
Morazola, Leccino

A+W Architekten AG

Lesina Classic

Croatia - Insel Hvar

ID 194



freshly cut grass, green nutskin, green
vegetables (artichoke, tomato), citrus

50% Drobница, 30% Lastovka, 20%
Oblica

Lesina d.o.o.

Product

Origin
ID

green
 ripe
 green and ripe

Sensory

Aroma

Label

Varieties

Source of supply

Product

Origin

ID

■ green
■ ripe
■ green and ripe

Andorinha Virgem Extra

Portugal

ID 88

**Cabeço das Nogueiras - Premium**

Portugal - Ribatejo

ID 138

**Best of Portugal****CARM Praemium Extra Virgin Olive Oil**

Portugal - Douro

ID 144

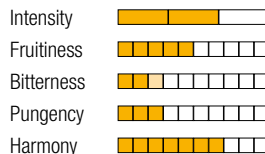
**Gallo Grande Escolha**

Portugal - Trás os Montes

ID 120



Sensory



Aroma

freshly cut grass, green artichoke,
green tomato, green nutskin, green
banana

ripe apple, dried nut- / almondkernel,
green vegetables (artichoke, tomato),
green nutskin

dried almondkernel, ripe fruit, green
vegetables, green nutskin

freshly cut grass, green nut- /
almond-skin, green vegetables (tomato),
green fruit (citrus)

Label

Varieties

Arbequina, Cobrançosa

50% Cobrançosa, 20% Picual, 10%
Arbequina, 10% Galega, 10%
Cornicabra

PDO Trás-o-Montes, Biological

50% Madural, 30% Verdeal, 20%
Negrinha

Cobrançosa, Madural, Verdeal

Source of supply

Sovena

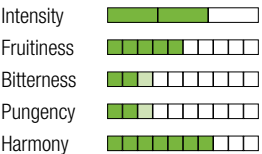
saov-sociedade agricola ouro vegetal,
Ida

Sousa Vins et Comestibles SA

Victor Guedes, SA

Gallo Novo Crop 2009-10

Portugal - Ribatejo
ID 121



freshly cut grass, green nutskin, herbs,
green tomato, green apple

Cobrançosa, Galega, Arbequina

Victor Guedes, SA

Risca Grande Intense

Portugal - Alentejo
ID 196



freshly cut grass, green nutskin, green
vegetables (tomato), citrus

Biological

50% Galega, 15 % Cobrançosa, 15%
Cordovil, 20% Frantoio

Risca Grande

Morgenster Extra Virgin
Olive Oil

South Africa
ID 96



freshly cut grass, green nutskin, green
vegetables (artichoke, tomato)

Italian Olives

Savinis AG

Epheser

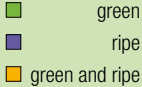
Turkey - Izmir
ID 95



freshly cut grass, ripe fruit (banana)

100% Memecik

Deli & More



Product
Origin
ID

Sensory

Aroma




Label
Varieties

Source of supply

Product

Origin

ID

 green
 ripe
 green and ripe

California Olive Ranch Arbequina

USA - North California

ID 116



ripe apple, dried nutkernel, ripe tomato,
freshly cut grass

Label

Varieties

100% Arbequina

Source of supply

California Olive Ranch

California Olive Ranch Arbosana

USA - North California

ID 117



freshly cut grass, green artichoke,
nutkernel, ripe apple

California Olive Ranch Miller's Blend

USA - North California

ID 118



cooked vegetables, dried nutkernel, ripe
apple, green tomato, freshly cut grass

75% Arbequina, 15% Arbosana, 10%
Koreniki

California Olive Ranch

Dates for 2011

Knowing today what is going on next year.

10th International Olive Oil Award – Zurich 2011

Registration for participation up to 13.02.2011
Payment of participation fee up to 20.02.2011
Submission of oil samples up to 20.02.2011

The detailed announcement of the event will be available by november 2010 at www.oliveoilaward.ch

10th International Olive Congress – Zurich 2011

The event will take place on April 14, 2011.
Registration for participation up to 31.03.2011

Details will be available by February 2011 at www.oliveoilaward.ch

OLIO at the Gourmesse – Zurich 2011

Gourmesse will take place in October 2011 at Kongresshaus in Zurich.

Details will be available at www.gourmesse.ch

Supplier

(Register in alphabetical order)

Points of sale in Switzerland and other countries can be seen in the detailed list of “extra virgin” olive oils of the IOOA 2010 on: www.oliveoilaward.ch.

à ma chère

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