



Olive Oil Award Zurich 2023

English Edition

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In this booklet you can find any information related to the Olive Oil Award - Zurich 2023 – 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,

If you are already a bit familiar with our research-project Olive Oil Award – Zurich, then you know that for more than 20 years now, olive oils of extra virgin quality are part of a sound quality monitoring. First and based on our scientific approach, participating oils get sensorially evaluated and characterized in detail by the Swiss Olive Oil Panel (SOP). Second and in parallel, a so-called "Home Use Test" is carried out to test the popularity of all participating oils throughout Switzerland by consumers in the target group (at least > 60 per oil).

But what is fact? Are high quality olive oils always popular with our consumers? Perhaps you have already gathered some personal experience? Often it seems that the highest sensory quality does not always and necessarily meet with the preference among consumers ... - instead, rather mild, and less "expressive" olive oils are preferred.

As we all know, a basic sensory quality of olive oil is - so to speak - assured by the assignment to the highest classification level "extra virgin". But, from a purely legal point of view (EU 2022/2104 and 2022/2105), it is sufficient if an extra virgin olive

oil has no sensory defects and leaves at least the impression of a certain fruitiness on the palate. For a further sensory differentiation of olive oils, regarding the complexity and purity of the respective aroma spectrum, as well as the durability of the overall sensory impression, a more detailed characterization of the olive oils is necessary. For this purpose, the Swiss Olive Oil Panel (SOP) applies the methodology of "harmony and persistence" assessment as a quality indicator.

But how about the popularity of olive oil? How accepted is olive oil by Swiss consumers in general and which "type of olive oil" is preferred? To find answers to these and similar questions, I am very pleased that we can publish the results from our popularity survey - for the first time – within this Booklet and together with the results from our quality evaluation.

Enjoy studying the Booklet and the 2023 results

Sincerely yours

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 60 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. 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 “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

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 - 12 single results per olive oil
- » Statistically relevant data

3rd 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

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 2023

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 2022 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

Primo DOP

ID 11 page 21

Primo DOP

Italy - Sicily

ID 11 page 21

OLI FONTCLARA ARGUDELL

Spain

ID 32 page 32

Best of Spain

LOA 77

ID 29 page 32

La Gioia

Italy - Umbria

ID 26 page 22

MAEVA ECOLOGICO

Spain

ID 51 page 35

Best of Portugal

Oliveira da Serra Gourmet

ID 108 page 47

Gran Riserva Giuseppe Fois

Italy - Sardinia

ID 68 page 24

PALACIO DE LOS OLIVOS

Spain - Castilla-La Mancha

ID 71 page 36

Best of Greece

Mediterre Alea Organic

ID 94 page 41

Asso di Ulivo

Italy - Basilicata

ID 104 page 28

PAGO FRANCISCO GOMEZ GROSAL

Spain - Alicante

ID 113 page 38

Best Mono-Variety

Primo DOP

ID 11 page 21

FINCA LA TORRE HOJIBLANCA SELECTION

Spain - Andalusia

ID 8 page 30

GOYA® Unico

Spain

ID 122 page 38

Best Organic

LOA 77

ID 29 page 32

LOA 77

Spain - Madrid

ID 29 page 32

Oliveira da Serra Gourmet

Portugal - Alentejo

ID 108 page 47



Silver

Primo Bio

Italy ID 10 page 20

Nocellara Salvatore Cutrera.

Italy ID 12 page 21

Monini Frantoio Bio

Italy ID 57 page 23

Monini Coratina Bio

Italy ID 58 page 23

Monini Nocellara Bio

Italy ID 59 page 24

Sardegna DOP "Riserva del Produttore"

Italy - Sardinia ID 69 page 25

Lorenzo 5

Italy - Sardinia ID 85 page 27

promesso

Italy - Tuscany ID 126 page 28

VALLEJO

Spain ID 1 page 29

FINCA BADENES

Spain ID 3 page 29

KNOLIVE EPICURE

Spain - Andalusia ID 16 page 30

CARBONELL MAGNA OLIVA

Spain - Andalusia ID 23 page 31

Son Naava

Spain - Mallorca ID 25 page 31

OLEUM LAGUNA DE BLAS

Spain - Andalusia ID 28 page 32

VENTA DEL BARÓN

Spain - Madrid ID 36 page 33

RINCÓN DE LA SUBBÉTICA

Spain ID 38 page 34

PARQUEOLIVA SERIE ORO

Spain - Andalusia ID 39 page 34

MAEVA&TORO

Spain - Andalusia ID 52 page 35

GOYA® Organics

Spain ID 123 page 39

Mediterre Alea Organic

Spain ID 94 page 41

Gallo Reserva

Portugal ID 42 page 44

Gallo Late Harvest

Portugal ID 43 page 44

4C Cobrançosa

Portugal - Alentejo ID 88 page 45

Oliveira da Serra Ouro

Portugal - Alentejo ID 110 page 48

Xiangyu Organic

China ID 30 page 51

Lalic

Croatia - Dalmatia ID 9 page 53



Bronze

Di Bennardo Monti Iblei Bio DOP

Italy - Sicily ID 5 page 20

Il Peraccio

Italy - Tuscany ID 13 page 21

MARIANNINA

Italy - Sicily ID 14 page 21

Olio Montalbano

Italy - Sicily ID 15 page 22

Monini BIOS

Italy ID 60 page 24

Monini GranFruttato

Italy ID 61 page 24

FILIPPO BERIO RISERVA ORO

Italy - Apulia ID 74 page 25

Dominus Early Harverst

Spain - Andalusia ID 27 page 32

OLI FONTCLARA ARBEQUINA

Spain ID 33 page 33

FUENTE DEL REY

Spain ID 37 page 34

EL EMPIEDRO

Spain - Cordoba ID 64 page 35

Coop Naturaplan Spanien

Spain - Andalusia ID 41 page 35

PALACIO DE LOS OLIVOS

Spain - Castilla-La Mancha ID 72 page 36

Melgarejo Arbequina

Spain - Andalusia ID 101 page 37

PAGO FRANCISCO GOMEZ CORNICABRA

Spain ID 112 page 38

PAGO FRANCISCO GOMEZ PICUAL

Spain - Alicante ID 114 page 38

GOYA® Robusto

Spain ID 124 page 39

Terra Creta Grand Cru Koroneiki EVOO

Greece - Crete ID 7 page 40

Renieris Estate

Greece - Crete ID 63 page 41

Mediterre Olymp Olympia PGI Organic

Greece - Peloponnes ID 96 page 42

Gallo Classico

Portugal ID 46 page 45

4C Frantoio

Portugal - Alentejo ID 89 page 45

CARM PRAEMIUM

Portugal - Trás os Montes ID 102 page 47

CARM Grande Escolha

Portugal - Trás-os-Montes ID 103 page 47



Bronze

Oliveira da Serra Virgem Extra Lagar

Portugal - Alentejo ID 109 page 47

Xiangyu Organic

China ID 31 page 51

OILINA Trilye

Turkey ID 53 page 52

TERRA DELYSSA

Tunisia ID 65 page 52



OLIO

Monini BIOS

Italy ID 60 page 24

San Giuliano Monocultivar Bosana

Italy - Sardinia ID 76 page 26

Migros Bio Italien

Italy ID 83 page 27

CHIARELLO

Italy - Sicily ID 87 page 27

CARBONELL MAGNA OLIVA

Spain - Andalusia ID 23 page 31

PARQUEOLIVA SERIE ORO

Spain - Andalusia ID 39 page 34

ALMAOLIVA ARBEQUINO

Spain - Andalusia ID 40 page 34

Coop Naturaplan Spanien

Spain - Andalusia ID 41 page 35

GOYA® Unico

Spain ID 122 page 39

GOYA® Extra Virgin Olive Oil

Spain ID 125 page 39

βελανίδια

Greece - Peloponnes ID 2 page 40

Jordan Olivenöl - BIO-Ölivenöl

Greece - Lesbos ID 106 page 42



Filippo Berio Classico






European Union ID 75 page 51

Sensory Profiles of all “extra virgin” Olive Oils of the OOA 2023

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

| | | |
|---------------|---|--|
| Intensity |  | Overall Intensity of Fruitiness “medium” (2 of 3) on a scale from light to medium to intense |
| Fruitiness |  | » On a 10 point scale |
| Bitterness |  | » On a 10 point scale |
| Pungency |  | » On a 10 point scale |
| Harmony |  | » 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

20

Olive oils
from Italy
page 20 – 28

Di Bennardo

Italy - Sicily
ID 5



nuts, leaves, herbs, artichoke,
honey, spices

DOP Monti Iblei, organic
100% Tonda Iblea

www.dibennardo.ch

CHARMOS

Italy - Sardinia
ID 6



nuts, artichoke, tomato, leaves,
apple

organic
50% Semidana, 50% Bosana

www.sacontissa.it

Primo BIO

Italy
ID 10



leaves, freshly cut grass, herbs,
nutskin, apple

organic
100% Tonda Iblea

www.neuenschwanderag.com

Product

Origin
ID

green
ripe
green and ripe

Sensory
profile

Aroma

Label

Varieties

Source of supply

Primo DOP Monti Iblei

Italy - Sicily
ID 11



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

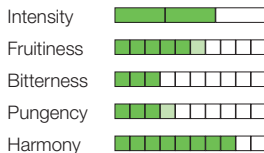
DOP Monti Iblei

100% Tonda Iblea

www.neuenschwanderag.com

Nocellara Salvatore Cutrera

Italy
ID 12



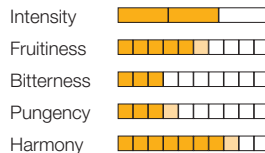
leaves, freshly cut grass, nutskin, tomato, apple

100% Nocellara del Belice

www.neuenschwanderag.com

Il Peraccio

Italy - Tuscany
ID 13



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

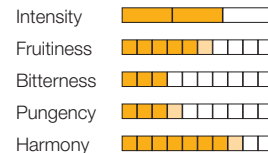
organic

60% Frantoio, 25% Moraiolo, 20% Leccino, 5% Pendolino

www.ilperaccio.it

MARIANNINA

Italy - Sicily
ID 14



freshly cut grass, leaves, herbs, nuts, tomato

100% Nocellara del Belice

tenutaconcepprinzivalli.com

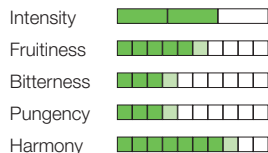
Product

Origin
ID

■ green
■ ripe
■ green and ripe

Olio Montalbano

Italy - Sicily
ID 15



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

DOP Val di Mazara

Biancolilla

montalbanolio.com

OGGLIO

Italy - Sicily
ID 17



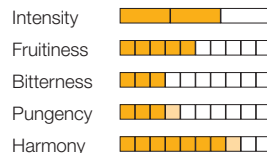
tomato, leaves, nuts, freshly cut
grass, apple

100% Nocellara del Belice

www.ogoglio.org

Il Primizio

Italy - Sicily
ID 20



nuts, leaves, freshly cut grass,
tomato, herbs

IGP Sicilia, organic

100% Verdesse

www.tenutachiamonte.com

La Gioia

Italy - Umbria
ID 26



leaves, nuts, banana, vegeta-
bles, freshly cut grass, tomato,
herbs

45% Moraiolo, 25% Frantoio,
20% San Felice, 10% Leccino

www.oliolagioia.biz

Product

Origin

ID

■ green
■ ripe
■ green and ripe

Reccavallo I.G.P. Sicilia

Italy - Sicily

ID 55



Reccavallo "Intenso" D.O.P. Monte Iblei

Italy - Sicily

ID 56



Monini Frantoio Bio

Italy

ID 57



Monini Coratina Bio

Italy

ID 58



Sensory profile



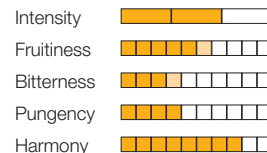
nuts, apple, leaves



leaves, herbs, nuts, freshly cut grass, tomato



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



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

Label

IGP Sicilia, organic

DOP Monti Iblei, organic

organic

organic

Varieties

Biancolilla, Moresca, Verdese, Nocellara, Tonda Iblea

100% Tonda Iblea

100% Frantoio

100% Coratina

Source of supply

www.bottegasicula.ch

www.bottegasicula.ch

www.migros.ch

www.migros.ch

Product

Origin

ID

■ green
■ ripe
■ green and ripe

Monini Nocellara Bio

Italy

ID 59



herbs, apple, freshly cut grass,
leaves, nuts

organic

100% Nocellara

www.migros.ch

Monini BIOS

Italy

ID 60



nuts, leaves, honey, herbs,
freshly cut grass, spices

organic

50% Ogliarola , 50% Frantoio

www.migros.ch

Monini GranFruttato

Italy

ID 61



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

organic

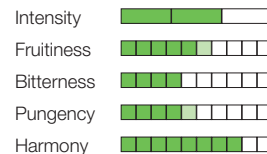
70% Coratina, 30% Ogliarola

www.migros.ch

Gran Riserva Giuseppe Fois

Italy - Sardinia

ID 68



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

organic

60% Bosana, 30% Semidana,
10% Tonda

www.accademiaolearia.com

Product

Origin
ID

■ green
■ ripe
■ green and ripe

Sensory
profile

Aroma

Label

Varieties

Source of supply

Riserva del Produttore

Italy - Sardinia
ID 69



freshly cut grass, leaves, nutskin, herbs

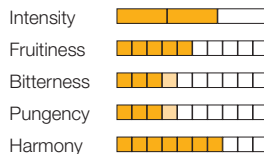
DOP Sardegna

>80% Bosana

www.accademiaolearia.com

Anima Verde Bio

Italy - Umbria
ID 70



leaves, freshly cut grass, nuts, artichoke, herbs

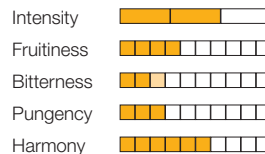
organic

40% Moraiolo, 30% Leccino, 30% Frantoio

agribrocca@gmail.com

Tenute Caracci DOP

Italy - Sicily
ID 73



nuts, leaves, banana, freshly cut grass, spices

DOP Valle del Belice

100% Nocellara del Belice

www.tenutecaracci.com

Filippo Berio Riserva Oro

Italy - Apulia
ID 74



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

Peranzana, Frantoio, Leccino

www.coop.ch

Product

Origin
ID

green
ripe
green and ripe

Sensory
profile

Aroma

Label

Varieties

Source of supply

San Giuliano Bosana

Italy - Sardinia
ID 76



leaves, nuts, tomato, herbs,
freshly cut grass

100% Bosana

www.sangiuliano.it

San Giuliano Fruttato

Italy
ID 77



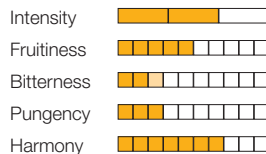
leaves, nuts, freshly cut grass,
spices

Bosana, Coratina

www.sangiuliano.it

San Giuliano Primér

Italy - Sardinia
ID 78



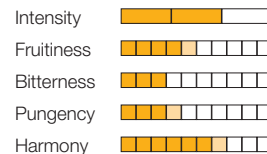
nuts, leaves, apple, freshly cut
grass

Bosana, Semidana

www.sangiuliano.it

San Giuliano Originale

Italy
ID 79



leaves, nuts, freshly cut grass,
herbs, banana

Coratina, Ogliarola

www.sangiuliano.it

Product

Origin

ID

■ green
■ ripe
■ green and ripe

Sensory
profile

Aroma

Label

Varieties

Source of supply

San Giuliano Sardegna DOP

Italy - Sardinia

ID 80



leaves, nuts, freshly cut grass,
apple, spices

DOP Sardegna

100% Bosana

www.sangiuliano.it

Migros Bio Italian

Italy

ID 83



leaves, artichoke, apple, freshly
cut grass

organic

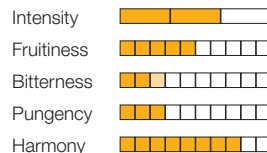
100 % Nocellara

www.migros.ch

Lorenzo 5

Italy - Sicily

ID 85



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

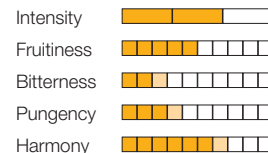
100% Nocellara del Belice

www.sabo1845.ch

CHIARELLO

Italy - Sicily

ID 87



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

60% Biancolilla, 20% Nocellara
del Belice, 20% Nocellara Etnea

www.olivenoel-chiarello.ch

Product

Origin
ID

green
ripe
green and ripe

Sensory
profile

Aroma

Label

Varieties

Source of supply

Asso di Ulivo

Italy - Basilicata
ID 104



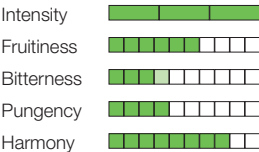
freshly cut grass, leaves, herbs,
nuts, apple, tomato

100% Acerenza

Raranatura.it

promesso

Italy - Tuscany
ID 126



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

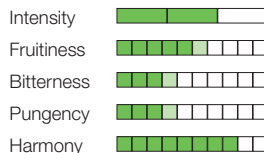
'70% Leccino, 20% Moraiolo,
10% Frantoio

christine.erb@hotmail.com

VALLEJO

Spain

ID 1



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

100% Picual

aceitesvallejo.com

FINCA BADENES

Spain

ID 3



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

Picual, Frantoio, Arbequina

www.airesdejaen.com

FRUTO NOBLE

Spain - Alicante

ID 4



nuts, freshly cut grass, leaves

organic

50% Arbequina, 25% Picual,
25% Grosal

bodegafranciscogomez.es

Product

Origin

ID

■ green
■ ripe
■ green and ripe

Sensory
profile

Aroma

Label

Varieties

Source of supply

FINCA LA TORRE HOJIBLANCA SELECTION

Spain - Andalusia

ID 8



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

organic

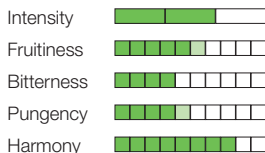
100% Hojiblanca

www.fincalatorre.com

KNOLIVE EPICURE

Spain - Andalusia

ID 16



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

organic

70% Hojiblanca, 30% Picuda

www.knolive.com

FRANCISCO GOMEZ SERRATA GOLD

Spain - Alicante

ID 19



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

organic

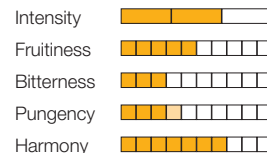
100% Arbequina

bodegasfranciscogomez.es

Finca La Gramanosa Arbequina

Spain - Barcelona

ID 21



leaves, nuts, apple, banana,
artichoke

organic

100% Arbequina

www.fincalagramanosa.com

Product

Origin
ID

green
ripe
green and ripe

Sensory
profile

Aroma

Label

Varieties

Source of supply

Finca La Gramanosa Picual

Spain - Barcelona
ID 22



nuts, herbs, leaves, tomato

100% Picual

www.airesdejaen.com

CARBONELL MAGNA OLIVA

Spain - Andalusia
ID 23



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

45% Hojiblanca, 30% Picual,
25% Picudo

www.coop.ch

BERTOLLI BLACK LABEL

Spain - Andalusia
ID 24



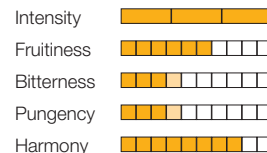
leaves, tomato, herbs, nuts,
freshly cut grass, apple

57% Hojiblanca, 23% Picudo,
20% Picual

www.olivenoele.com

Son Naava

Spain - Mallorca
ID 25



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




DOP Oli de Mallorca, organic
100% Arbequina

<https://weinhandel-peral.de>

Product

Origin

ID

 green
 ripe
 green and ripe

Sensory
profile

Aroma

Label

Varieties

Source of supply

32

Dominus Early Harverst

Spain - Andalusia

ID 27



leaves, freshly cut grass, herbs,
nuts, tomato

DOP Sierra Mágina

100% Picual

www.imex.ch

OLEUM LAGUNA DE BLAS

Spain - Madrid

ID 28



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

organic

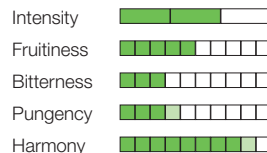
Arbequina, Cornicabra

www.oleumlaguna.com

LOA 77

Spain - Madrid

ID 29



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

organic

Hojiblanca, Picual

www.loa77.com

OLI FONTCLARA ARGUDELL

Spain

ID 32



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

organic

100% Argudell

www.fontclara.es

Product

Origin

ID

■ green
■ ripe
■ green and ripe

OLI FONTCLARA ARBEQUINA

Spain

ID 33



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

organic

100% Arbequina

www.fontclara.es

OLI FONTCLARA PICUAL

Spain

ID 34



leaves, nuts, apple, artichoke, herbs

organic

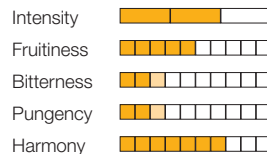
100% Picual

www.fontclara.es

L'AMO AUBOCASSA

Spain - Mallorca

ID 35



nuts, tomato, leaves, herbs, banana

DOP Oli de Mallorca

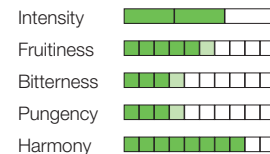
85% Picual, 10% Arbequina, 5% others

www.aubocassa.com

VENTA DEL BARÓN

Spain

ID 36



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

DOP Priego de Cordoba

Picuda, Hojiblanca

www.mueloliva.es

Source of supply

Product

Origin

ID

■ green
■ ripe
■ green and ripe

Sensory
profile

Aroma

Label

Varieties

Source of supply

FUENTE DEL REY

Spain

ID 37



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

DOP Priego de Cordoba, bio

100% Hojiblanca

www.mueloliva.es

RINCÓN DE LA SUBBÉTICA

Spain - Andalusia

ID 38



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

DOP Priego de Cordoba, bio

100% Hojiblanca

almazarasdelasubbetica.com

PARQUEOLIVA SERIE ORO

Spain - Andalusia

ID 39



nutskin, tomato, leaves, freshly
cut grass, herbs

DOP Priego de Cordoba

80% Picuda, 20% Hojiblanca

almazarasdelasubbetica.com

ALMAOLIVA ARBEQUINO

Spain - Andalusia

ID 40



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

DOP Priego de Cordoba

100% Arbequina

almazarasdelasubbetica.com

Product

Origin
ID

green
ripe
green and ripe

Sensory
profile

Aroma

Label

Varieties

Source of supply

Coop Naturaplan Spanien

Spain - Andalusia

ID 41



tomato, nuts, leaves, freshly cut grass, banana

DOP Priego de Cordoba, bio

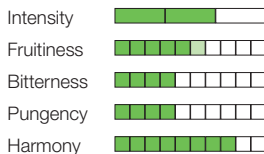
60% Picuda, 20% Picual, 20% Hojiblanca

www.coop.ch

MAEVA ECOLOGICO

Spain

ID 51



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

organic

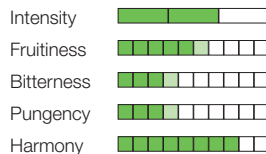
100% Picual

aceitesmaeva.com

MAEVA&TORO

Spain

ID 52



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

organic

33% Arbequina, 33% Picual, 33% Hojiblanca

aceitesmaeva.com

EL EMPIEDRO

Spain - Cordoba

ID 64



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

DOP Priego de Cordoba

100% Hojiblanca

www.coopurisimapriego.com

Product

Origin
ID

green
ripe
green and ripe

Sensory
profile

Aroma

Label

Varieties

Source of supply

PALACIO DE LOS OLIVOS

Spain - Castilla-La Mancha

ID 71



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

100% Picual

www.olivapalacios.es

PALACIO DE LOS OLIVOS

Spain - Castilla-La Mancha

ID 72



leaves, tomato, nuts, freshly cut grass, herbs

100% Arbequina

www.olivapalacios.es

ISUL

Spain - La Rioja

ID 81



nuts, artichoke, leaves

DOP Aceite de la Rioja, organic

100% Arbequina

ibergourmet.ch

Migros Bio Spanien

Spain - Castilla-La Mancha

ID 82



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

organic

25% Picual, 75% Arbequina

www.migros.ch

Product

Origin

ID

■ green
■ ripe
■ green and ripe

Migros Demeter Spanien

Spain - Castilla-La Mancha

ID 84



leaves, freshly cut grass, herbs,
nuts, vegetables

organic

20% Arbequina, 80% Arbosana

www.migros.ch

FRANCISCO GOMEZ SERRATA BLACK

Spain - Alicante

ID 91



leaves, herbs, spices, freshly cut
grass, apple

organic

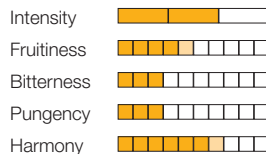
70% Arbequina, 30% Picual

bodegasfranciscogomez.es

MAGNOLIO

Spain - Castilla-La Mancha

ID 92



nuts, apple, leaves, tomato

organic

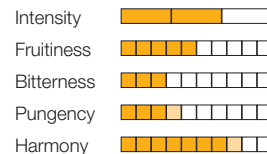
50 % Arbequina, 50 % Arbosana

olivardelvalle.com

Melgarejo Arbequina

Spain - Andalusia

ID 101



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

organic

100% Arbequina




www.essenz-spezialiteten.ch

Source of supply

Product

Origin

ID

 green
 ripe
 green and ripe

Sensory
profile

Aroma

Label

Varieties

Source of supply

PAGO FRANCISCO GOMEZ CHIKUITITA

Spain - Alicante

ID 111



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

organic

100% Chikuitita

bodegasfranciscogomez.es

PAGO FRANCISCO GOMEZ CORNICABRA

Spain

ID 112



freshly cut grass, nutskin, herbs,
banana, spices

organic

100% Cornicabra

bodegasfranciscogomez.es

PAGO FRANCISCO GOMEZ GROSAL

Spain - Alicante

ID 113



leaves, freshly cut grass, tomato,
artichoke, herbs

organic

100% Grosal

bodegasfranciscogomez.es

PAGO FRANCISCO GOMEZ PICUAL

Spain - Alicante

ID 114



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

organic

100% Picual

bodegasfranciscogomez.es

Product

GOYA® Unico

GOYA® Organics

GOYA® Robusto

GOYA® Extra Virgin

Origin

Spain

Spain

Spain

Spain

ID

ID 122

ID 123

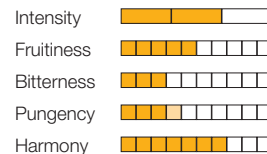
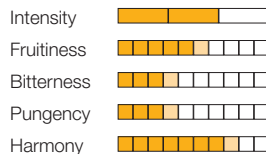
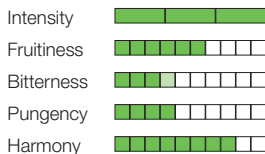
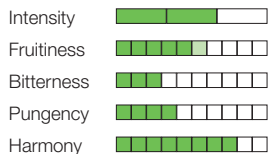
ID 124

ID 125



■ green
■ ripe
■ green and ripe

Sensory profile



Aroma

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

freshly cut grass, herbs, leaves, tomato, nutskin

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

leaves, nuts, herbs, freshly cut grass

Label

Varieties

'50% Hojiblanca, 50% Picuda

organic

'50% Hojiblanca, 50% Picuda

'50% Hojiblanca, 50% Arbequina

'20% Hojiblanca, 20% Arbequina, 20% Manzanilla, 20% Lechín, 20% Picual

Source of supply

www.goyaspain.com

www.goyaspain.com

www.goyaspain.com

www.goyaspain.com

βελανίδια

Greece - Peloponnes

ID 2



leaves, nuts, apple, herbs,
banana

organic

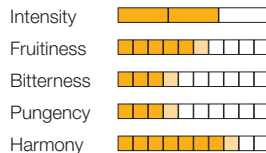
100% Koroneiki

www.velanidia.ch

**Terra Creta Grand Cru
Koroneiki**

Greece - Crete

ID 7



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

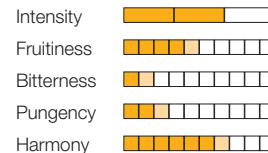
100% Koroneiki

www.terractreta.gr

Domaine Katrantzis

Greece - Lesbos

ID 18



apple, banana, leaves, nuts,
vegetables

organic

70% Kolovi, 30% Adramitiani

www.katrantzis.ch

Product

Origin

ID

■ green
■ ripe
■ green and ripe

Deluxe Sansibar

GGA Chania

Greece - Crete

ID 62



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

IGP Chania Kritis

100% Koroneiki

www.renierisoliveoil.gr

Renieris Estate

Greece - Crete

ID 63



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

IGP Chania Kritis

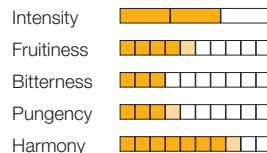
100% Koroneiki

www.renierisoliveoil.gr

ILIADA KALAMATA PDO

Greece - Messinia

ID 86



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

DOP Kalamata

100% Koroneiki

www.agrovim.gr

Mediterre Alea Organic

Greece - Peloponnes

ID 94



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

organic

100% Koroneiki

www.mediterre.com

Sensory profile

Aroma

Label

Varieties

Source of supply

Product

Origin

ID

green
ripe
green and ripe

Sensory
profile

Aroma

Label

Varieties

Source of supply

Mediterre Omphacium
Organic

Greece - Peloponnes

ID 95



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

Mediterre Olymp Olympia
PGI Organic

Greece - Peloponnes

ID 96



freshly cut grass, nuts, leaves,
tomato, artichoke

Jordan Olivenöl -
Natives Olivenöl Extra

Greece - Lesbos

ID 105



leaves, vegetables, nuts, freshly
cut grass

Jordan Olivenöl -
BIO-Olivenöl

Greece - Lesbos

ID 106



leaves, freshly cut grass, nuts,
vegetables, banana

Product

Origin

ID

- green
- ripe
- green and ripe

Jordan Olivenöl - Bambatsa
extra wildes Olivenöl

Greece - Lesbos

ID 107



Sensory
profile



Aroma

leaves, freshly cut grass, nuts,
apple, herbs

Label

IGP Lesvos

Varieties




30% Adramitiani, 70% Kolovi

Source of supply

www.jordanolivenoel.de

Product

Origin
ID

 green
 ripe
 green and ripe

Sensory
profile

Aroma

Label

Varieties

Source of supply

Olive oils
from Portugal
page 44 – 48

Gallo Reserva

Portugal
ID 42



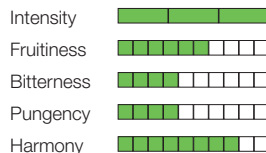
leaves, nutskin, freshly cut grass,
herbs, tomato, artichoke, apple

100% Picual

www.galloportugal.com

Gallo Late Harvest

Portugal
ID 43



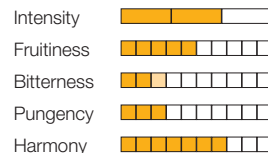
leaves, nutskin, freshly cut grass,
tomato, artichoke, herbs

100% Picual

www.galloportugal.com

Gallo Special Selection

Portugal
ID 44



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

100% Picual

www.galloportugal.com

Product

Origin
ID

■ green
■ ripe
■ green and ripe

Sensory
profile

Aroma

Label

Varieties

Source of supply

Gallo Classico

Portugal
ID 46



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

100% Picual

www.galloportugal.com

Gallo Bio

Portugal
ID 47



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

organic

100% Picual

www.galloportugal.com

4C Cobrançosa

Portugal - Alentejo
ID 88



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

100% Cobrançosa

oliveoil4c.com

4C Frantoio

Portugal - Alentejo
ID 89



nuts, leaves, herbs, banana,
freshly cut grass

100% Frantoio

oliveoil4c.com

Product

4 C Koroneiki

Azeite de Moura DOP

Cooperativa Moura e Barrancos - Seleção

Olival da Risca - Primeur

Origin
ID

Portugal - Alentejo
ID 90

Portugal - Moura
ID 98

Portugal - Moura
ID 99

Portugal - Alentejo
ID 100

green
ripe
green and ripe



Sensory
profile



Aroma

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

berries, vegetables, leaves

leaves, nuts, vegetables, freshly
cut grass

nuts, leaves, artichoke, freshly
cut grass

Label

DOP Azeite de Moura

Varieties

100% Koroneiki

100% Cordovil de Serpa

100% Cobrançosa

organic

100% Frantoio

Source of supply

oliveoil4c.com

www.coopmourabarrancos.com

www.coopmourabarrancos.com

www.olivaldarisca.com

Product

Origin

ID

■ green
■ ripe
■ green and ripe

CARM PRAEMIUM

Portugal - Trás-os-Montes

ID 102



CARM Grande Escolha

Portugal - Trás-os-Montes

ID 103



Oliveira da Serra Virgem Extra Gourmet

Portugal, Alentejo

ID 108



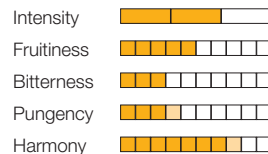
Oliveira da Serra Virgem Extra Lagar

Portugal, Alentejo

ID 109



Sensory
profile



Aroma

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

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

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

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

Label

DOP Trás-os-Montes organic

DOP Trás-os-Montes organic

Varieties

40% Verdeal, 40% Madural,
20% Negrinha do Freixo

40% Madural, 40% Verdeal,
20% Negrinha do Freixo

85% Sikitita, 15% Koroneiki

65% Sikitita, 35% Arbosana

Source of supply

www.carm.pt




www.carm.pt

www.oliveiradaserra.pt

www.oliveiradaserra.pt

Product

Origin
ID

 green
 ripe
 green and ripe

Sensory profile

Aroma

Label

Varieties

Source of supply

48

Oliveira da Serra Ouro

Portugal, Alentejo

ID 110



| Taste Quality | Relative Intensity (0-10) |
|---------------|---------------------------|
| Intensity | 7 |
| Fruitness | 5 |
| Bitterness | 4 |
| Pungency | 4 |
| Harmony | 8 |

freshly cut grass, leaves, nuts,
herbs, artichoke




80% Sikitita, 10% Arbosana,
10% Koroneiki

www.oliveiradaserra.pt

☐

Product

Origin
ID

 green
 ripe
 green and ripe

Sensory
profile

Aroma

Label

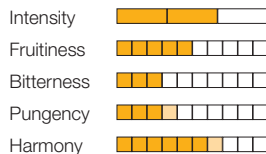
Varieties

Source of supply

Olive oils from
other countries
page 49 – 53

DOMAINE ADONIS CHETOUI

Tunisia
ID 48



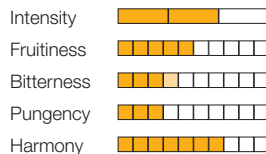
leaves, artichoke, nuts, tomato,
freshly cut grass, vegetables

organic
100% Chetoui

www.domaineadonis.com

DOMAINE ADONIS CHEMLALI

Tunisia
ID 49



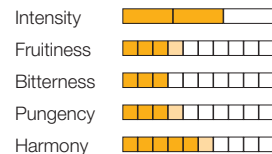
leaves, nuts, banana, artichoke,
apple

organic
100% Chemlali

www.domaineadonis.com

DOMAINE ADONIS SAYALI

Tunisia
ID 50



banana, berries, honey

organic
100% Sayali

www.domaineadonis.com

Product

Origin
ID

green
ripe
green and ripe

Sensory
profile

Aroma

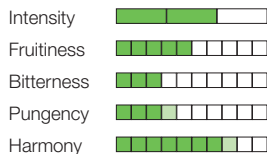
Label

Varieties

Source of supply

TERRA DELYSSA

Tunisia
ID 65



leaves, freshly cut grass, nutskin,
tomato, apple

organic

100% Chemlali

group-cho.com

TERRA DELYSSA

Tunisia
ID 67



leaves, herbs, nuts, apple

organic

100% Chemlali

group-cho.com

Kenzolie

Tunisia
ID 93



leaves, artichoke, herbs, nuts

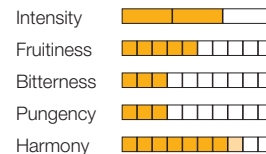
organic

50% Chemlali, 50% Chetoui

www.kenzolie.com

iline - Purely Organic

Tunisia
ID 97



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

organic

100 % Chetoui

iline-purelyorganic.com

Product

Origin

ID

■ green
■ ripe
■ green and ripe

Sensory
profile

Aroma

Label

Varieties

Source of supply

Xiangyu Organic

China

ID 30



leaves, nutskin, tomato, freshly cut grass, herbs

organic

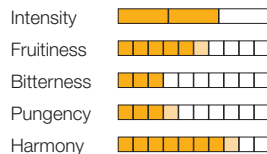
100% Coratina

www.xiangyuoliveoil.com

Xiangyu Organic

China

ID 31



leaves, herbs, apple, tomato, nuts, freshly cut grass, banana, honey, spices

organic

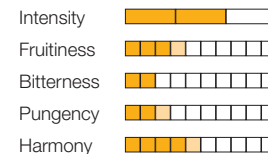
100% Picholine

www.xiangyuoliveoil.com

FILIPPO BERIO CLASSICO

European Union

ID 75



vegetables, leaves

Hojiblanca, Manzanilla, Koroneiki, Coratina, Peranzana

www.coop.ch

Product

Origin
ID

green
ripe
green and ripe

Sensory
profile

Aroma

Label

Varieties

Source of supply

OILINA Trilye

Turkey
ID 53



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

100% Trilye

www.oilina.com

OILINA Limited

Turkey
ID 54



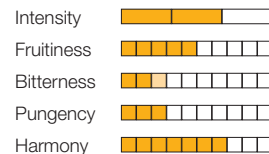
leaves, tomato, nuts, herbs,
apple

100% Yamalak

www.oilina.com

MORESH OLIVE OIL

Morocco
ID 66



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

100% Beldi

group-cho.com

Product

Origin
ID

- green
- ripe
- green and ripe

Sensory
profile

Aroma

Label

Varieties

Source of supply

Lalic

Croatia - Dalmatia
ID 9



leaves, nutskin, herbs, freshly
cut grass, spices

70% Oblica, 30% Krvavica

Zoranlalic232@gmail.com

Dates for 2024

Knowing today what is going on next year.

Olive Oil Award Zurich 2024

Registration for participation, Payment of participation fee, Submission of oil samples up to February 15, 2024

The detailed announcement of the event will be available by November 2023 at www.oliveoilaward.ch

Announcement of the Winners

The event is scheduled to take place on May, 2024.



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für Angewandte Wissenschaften



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