

## Paneltest - Test Report für 031.xls

**Tasting:** International Olive Oil Award - Zurich 2009  
**Panel:** Swiss Olive Oil Panel (SOP)  
 Panel of Experts of the University of Applied Sciences Waedenswil (ZHAW)

**Classification:** **Extra Virgin** Median  
 Scale: not (0) ↔ intense (10)

1. median of defects = 0	
2. median of fruityness > 0	
<b>Fruityness</b>	3.55
<b>Bitterness</b>	1.70
<b>Pungency</b>	2.15
<b>Defect</b>	0.00
<b>Intensity of Fruityness</b>	medium
<b>Characterization</b>	green and ripe aspects

**Harmony & Persistency** Mean  
 Scale: negative (0) ↔ standard (5) ↔ positive (10) 7.07

**Aroma Description**  
 Scale: slightly (1) ↔ noticeable (2) ↔ intense (3)

	<u>Denominations (%)</u>	<u>Description</u>
Freshly cut Grass	25%	slightly
Nut-, Almond-, Pineskin / -shell	25%	noticeable
Vegetable green	17%	slightly
Herbs		
Fruit green	8%	slightly
Nut-, Almond-, Pinekernel	33%	noticeable
Vegetable ripe / cooked	25%	noticeable
Fruit ripe	8%	slightly
Candied Fruit		
Bittermandel / bitter almond	8%	intense

**Town:** Waedenswil / Switzerland  
**Date:** 2009-03-11

Panel Supervisor:

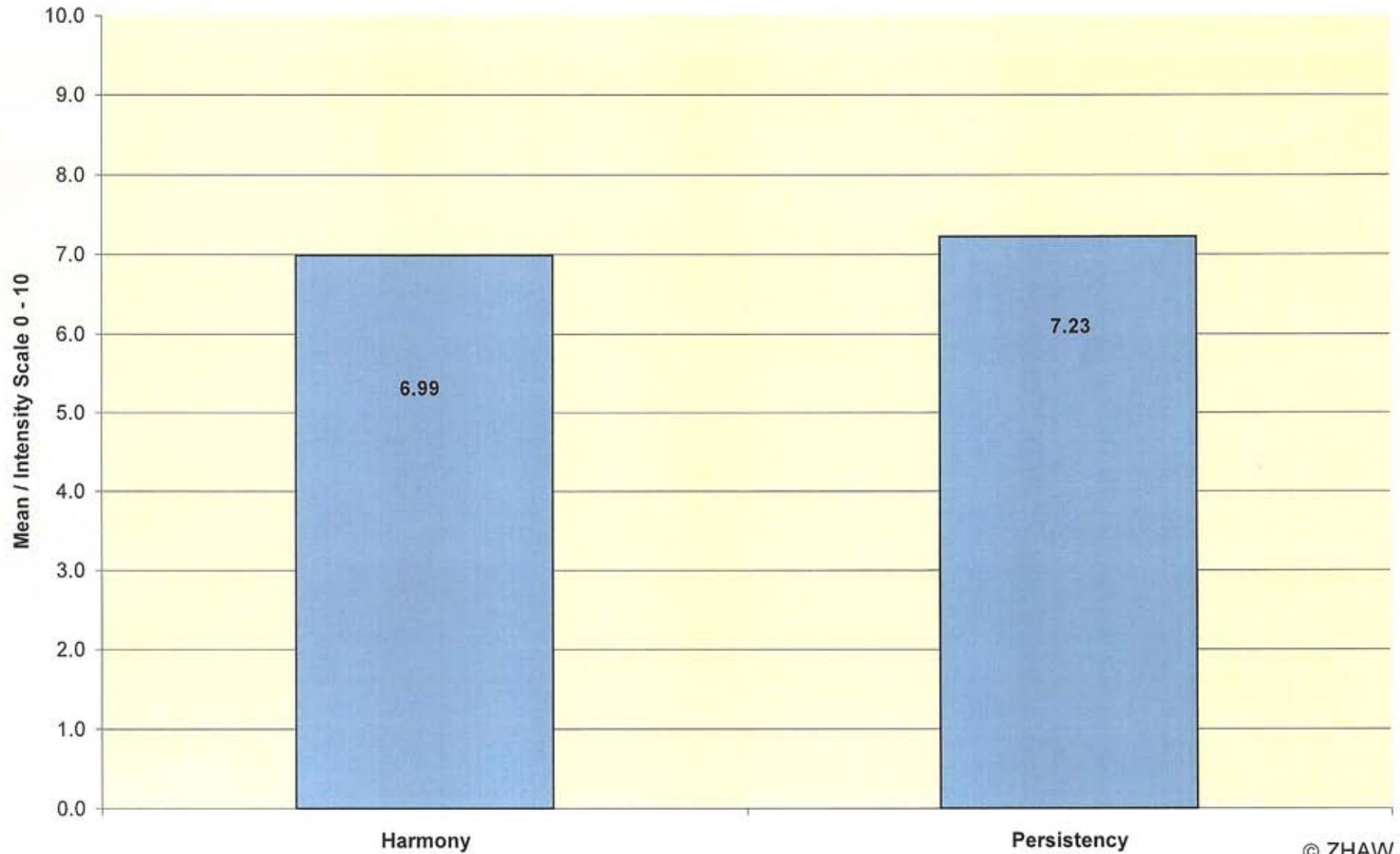


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 S SWISS TESTING SERVICE

STS 240

# Harmony & Persistency

031.xls



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Hellioaffairs  
Ulrich Meyn  
Aipytoú 9  
24100 Kalamata  
Griechenland

Waedenswil, März 31, 2009 / Bona

## “8<sup>th</sup> International Olive Oil Award – Zurich 2008” “OLIO 2009”

Dear Participant

The 8<sup>th</sup> International Olive Oil Award – Zurich 2009 is finished. 130 participating olive oils have been described and evaluated by our jury, the Swiss Olive Oil Panel (SOP), a panel of olive oil experts from the University of Applied Sciences Zurich (ZHAW). The results of the Sensory Evaluation led to 6 Golden Olives and 8 Silver Olives. In addition we were able to assign 14 Awards. All winning oils “survived” a 3 step evaluation-process and showed extraordinary harmony and persistence concerning their positive attributes.

Unfortunately your registered Olive Oil did not win in one of our three award-categories. In the attached documents you can find all detailed information concerning the sensory evaluation of your extra virgin olive oil.

For more information please have a look on our homepage: [www.oliveoilaward.ch](http://www.oliveoilaward.ch) or into our Booklet for the year 2009. There we present all participating olive oils that were classified “extra virgin” by the SOP – and lots of other information concerning the world of olive oils.

Zurich University of Applied Sciences (ZHAW)  
Department Life Sciences and Facility Management  
Institute for Food and Beverage Innovation



Annette Bongartz, Head of Food Sensory Group

E-Mail: [iooa\\_ilgi@zhaw.ch](mailto:iooa_ilgi@zhaw.ch) Web: [www.oliveoilaward.ch](http://www.oliveoilaward.ch)

# Paneltest - Prüfbericht für 031.xls

**Degustation:** International Olive Oil Award - Zurich 2009  
**Panel:** Schweizer Olivenöl Panel (SOP)  
 Fachpanel Olivenöl der ZHAW

## Klassifizierung

Skala: nicht (0) ↔ intensiv (10)

### Extra Vergine / Nativ Extra

1. Median Defekte = 0
2. Median der Fruchtigkeit > 0

### Median

<b>Fruchtigkeit</b>	3.55
<b>Bitterkeit</b>	1.70
<b>Schärfe</b>	2.15

<b>Defekte</b>	0.00
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<b>Intensität der Fruchtigkeit</b>	<b>mittel</b>
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### Charakterisierung

**Grün- und Reif  
fruchtige Aspekte**

## Harmonie & Dauerhaftigkeit

Skala: negativ (0) ↔ Standard (5) ↔ positiv (10)

### Mittelwert

7.07

## Aromabeschreibung

Skala: leicht (1) ↔ merklich (2) ↔ deutlich (3)

	<u>Anzahl Nennungen (%)</u>	<u>Beschreibung</u>
Frisch geschnittenes Gras	25%	leicht
Nuss-, Mandel-, Pinienhaut / -schale	25%	merklich
Gemüse, unreif / grün	17%	leicht
Kräuter		
Früchte unreif / grün	8%	leicht
Nuss-, Mandel-, Pinienkerne	33%	merklich
Gemüse reif / gekocht	25%	merklich
Früchte reif	8%	leicht
Kandierte Früchte		
Bittermandel / bitter almond	8%	deutlich

**Ort:** Wädenswil / Schweiz  
**Datum:** 11.03.2009

**Panelleitung:**



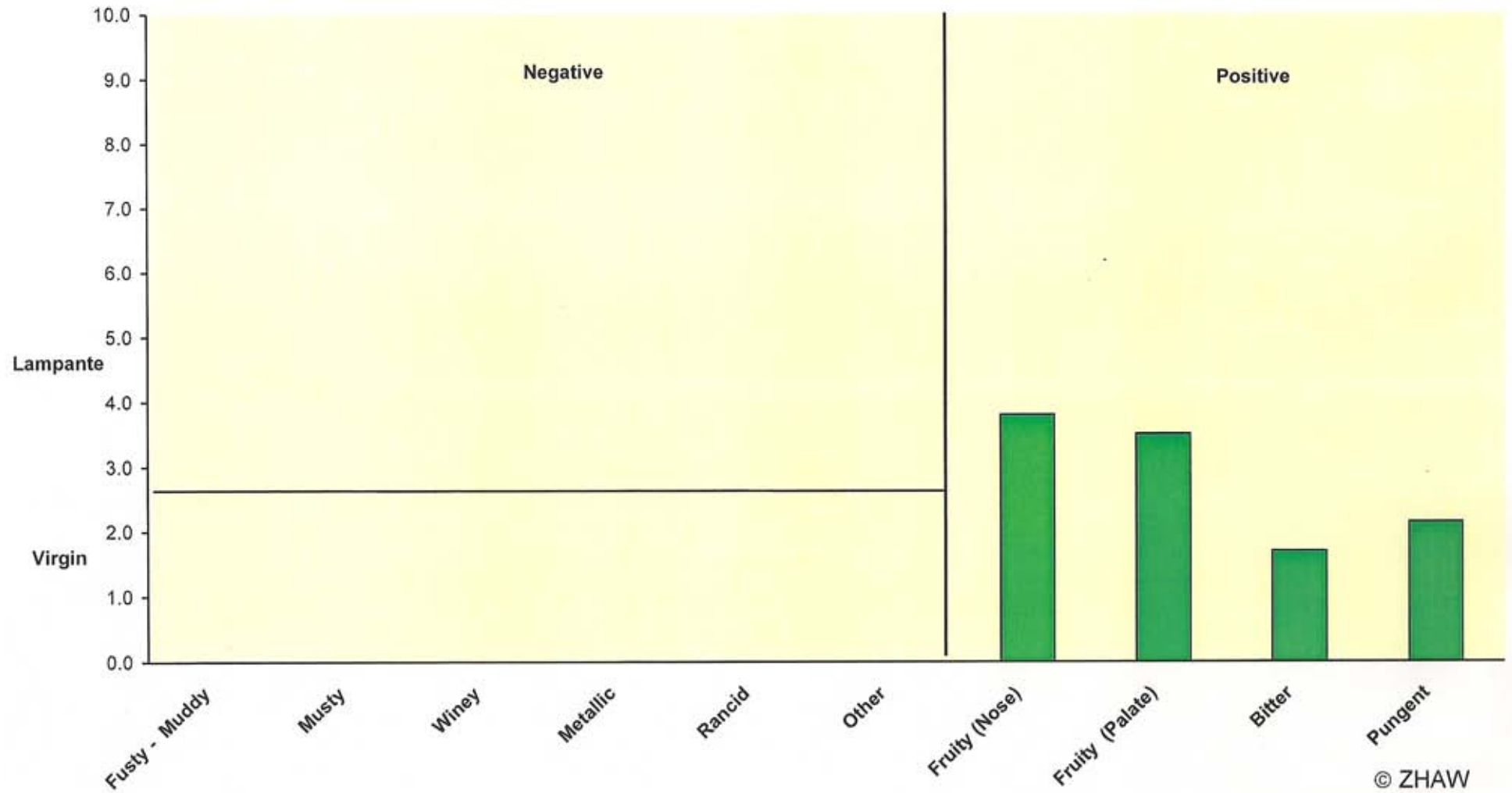
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# Graph Panel Test

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## Median of Negative and Positive Attributes



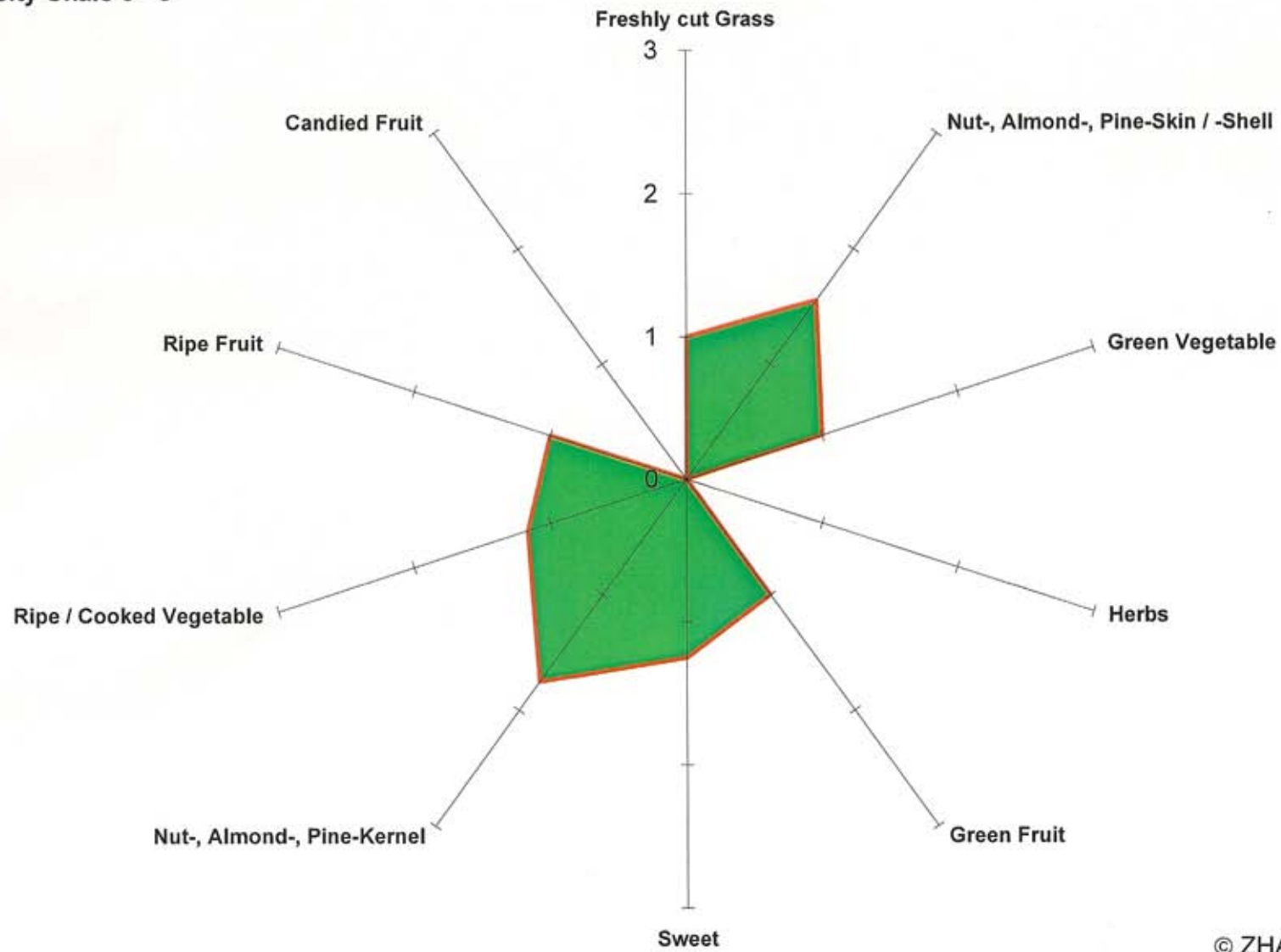
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# Description (extended) - Spider

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Mean / Intensity Skale 0 - 3

- 1 = slightly
- 2 = noticeably
- 3 = intense



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