



Good day and best of success for your 2017 olive harvest.

Alert – End of-May – please check your post box for **Tastebook Round 2** sample pack, which contains 2 Extra Virgin Olive Oil (evoo) samples and 2 Table Olive samples for your personal assessment.

Participants will need to refer to the following information package which includes judges score sheets and notes on judging evoo and table olives

What is Tastebook?

Tastebook is a sensory training initiative in appreciating, describing and understanding how to improve the quality of evoo and table olives.

Tastebook includes tasting of olive oils and table olives, assessing their characteristics, and providing feedback on the style, quality and uses of the sample products that aims to expose industry participants to regular sensory experiences and palate calibration for olive products, and to assist in gaining an understanding of how to achieve product excellence.

Tastebook aims to encourage a conversation on judging methodology and enables benchmarking of participant performance against senior judges. Participants are also encouraged to benchmark their own products against the samples provided.

Tastebook is a component of a broader professional development platform for competition judges that proposes to include Masterclasses for evoo and table olive judging as well as annual refresher courses, and an expansion of the National Young Judges Program. Tastebook aims to:

1. Provide regular tasting experiences and training to upskill an expanded pool of Australian evoo and table olive judges within the AOA judges training and accreditation framework.
2. Integrate training with the e-learning modules which are linked to Units of Competency from the National Training Framework (NTF). These competencies can be bundled with other units to achieve a formal qualification such as *FDF30111 Certificate III in Food Processing*, or *AHC40310 Certificate IV in Production Horticulture*.
3. Improved industry awareness, knowledge, skills and capacity in sensory assessment of evoo, table olives and other olive products.
4. Enhance a culture of continuous improvement and excellence in the Australian olive industry
5. Increase exposure of the Australian olive industry to International events and expertise.

Outputs from The Tastebook program will include a publication which will serve as a future training guide for competition judges.

In each round of The Tastebook we also invite competition judges to share their experience and judging skills, in this round we are pleased to have insightful input provided by the following AOA judges (further background is provided below):

Isabelle Okis, is an AOA Senior evoo Judge, and Moderator for the Olives WA Tasting Panel, Olive Oil Producer - Yaribelle Braes, AOA Member and Code of Practice (OliveCare™) Signatory. Please refer to the attached WAOOC evoo score sheet and Isabelle's notes on evoo judging criteria.

Dr. Michelle Wirthensohn, is the AOA and Olives SA Head Table Olive Judge and is a Senior Research Fellow at the University of Adelaide specialising in Plant breeding and improvement for horticultural crops including Almonds and Olives. Please refer to the attached AOA table olive score sheet and Michelle's notes on table olive judging criteria.

Dr. Soumi Paul Mukhopadhyay, is a highly skilled Sensory and Consumer Scientist, and a valuable addition to the AOA judging team. Thanks to Soumi, the Tastebook Round 2 survey can now be completed on Survey Monkey®

Please complete the Tastebook Round 2 survey Survey Monkey® at:

www.surveymonkey.com/r/BPDCSXC

Tastebook 2 training notes can be downloaded at:

www.australianolives.com.au/article-detail/tastebook

Tastebook participants are requested to complete the Tastebook survey on Survey Monkey® within 14 days.

Soumi will also undertake data analysis of Tastebook surveys. A report on Round 2 will be sent to all participants in June.

Participants may share their tasting experience with family, friends and staff – simply submit a survey return for each taster.

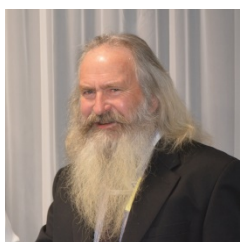
Subject to available funding we aim to send out samples on a bimonthly basis to all national, state and regional competition judges and associate judges, as well as to trainees including young judges and AOA Code of Practice Signatories (now rebranded as OliveCare™), and to other interested industry participants.

Note: Participation is not compulsory but **please let us know** if you are UNABLE to participate in Tastebook Round 2.

*Tastbook samples are packed and dispatched by **Orana Inc.** which aims to create opportunities for people with disability to live and work within their local community, fulfill their dreams and become valued and productive community members: <https://www.oranaonline.com.au/>*

Happy Tastebooking!

Shane Cummins, AOA Chief EVOO Judge and Tastebook Convenor



Email: wizardofolives@hotmail.com

Mobile: 0421 910 474 after hours

Introducing Isabelle Okis:



Olive Oil Tasting Training:

- 2000-2001 - University of WA Olive Oil Tasters School conducted by Prof. Stan Kailis & Dr. Luciano di Giovacchino.
- 2002-2014 - Annual Tasting Refresher Courses held by Richard Gawel.
- 2015-2016- Interim Refresher Olive Oil Tasting Sessions run by Isabelle Okis & Prof. Stan Kailis.
- 2013 - Diploma for Tasting Panel Supervisor in accordance with IOOC norms held in Viterbo, Italy by Wenceslao Moreda & Mauro Martelossi.
- 2001 - Olive Care Approved Supplier Program conducted on behalf of AOA by Queensland Department of Primary Industries.
- 2003 - Blending course run by Richard Gawel.
- 2004 - Premium Extra Virgin Olive Oil Master Class – 2 day workshop presented by Paul Vossen from University of California.
- 2004 - Seminar by Judy Ridgeway.
- 2005 -The Four Seasons Seminar presented by Richard Butler from Tuscany.

Judging Experience:

- Australian National EVOO Competition Australia 2013-2016
- Royal Agricultural Show of NSW 2014 - 2016
- Perth Royal Show 2000 - 2016
- South West Olive Assoc. (regional WA show) 2010- 2016 as head judge
- OLIVE JAPAN judge since 2016

Workplace Experience:

- Harvest fruit from own grove of 1000 trees and transport for processing.
- Carry out our own blending.
- Package own product in bottles & casks.

Introducing Dr. Michelle Wirthensohn:



Michelle is AOA Head Table Olive Judge, and a Senior Research Fellow University of Adelaide specializing in Plant breeding and improvement for horticultural crops including Almonds and Olives. As a member of the Australian Olive Association's (AOA) National Table Olive Committee, Michelle contributed to the development of the Voluntary Industry Standard for Table Olives and the Australian Olive Association's Code of Practice for table oil, table olives and other products. Michelle has been Head Judge for the Australian Olive Association's National Table Olive competition since 2011 and is also Head Table Olive Judge for the Olives South Australia Royal Adelaide Table Olive Awards, and the Fleurieu Peninsula Olive Awards.

Introducing Dr. Soumi Paul Mukhopadhyay:



Soumi is a Sensory and Consumer Scientist with 7+ years of global food industry experience in Sensory Analysis, Consumer and market research, Scientific and Technology R&D, corporate QA, and Intellectual Property/Capability Analysis.

Academic Credentials:

PhD (Food Science- Specialisation in Sensory and Consumer science)

Thesis: Sensory characterisation and consumer preferences of cooked Australian desi chickpeas

Charles Sturt University (CSU), Wagga Wagga, Australia 2012-2015

M.Sc. (Food Technology) (Gold Medallist) (CGPA: 3/3)

Central Food Technological Research Institute (CFTRI), Mysore 2004-2006

Department: Food Engineering, CFTRI, Mysore, India

Investigation: Aqueous Two-Phase Extraction of C-Phycocyanin from dry *Spirulina platensis* powder

Dissertation: Downstream processing of Bio-molecules

B.Sc. (Agriculture) (University Topper, Gold Medallist) (CGPA: 8.8/10)

Bidhan Chandra Krishi Viswa Vidyalyaya, Mohanpur 2000-2004

Food Industry Experience

1. Goodman Fielder Pty Ltd., Sydney 3rd Dec '15 – Continuing

Designation: Sensory Technologist, Australia

2. Grow to Sustain Pty Ltd., Wagga Wagga 1st Sept '15 – 1st Dec '15

Designation: Research Assistant- Teys Meat Colour and Sensory Research Trial

3. Whirlpool Corporation, Global Technology Centre, India 7th Apr '09 – 31st Jan '11

Designation: FOOD SCIENTIST – Asia Pacific

4. GLOBAL CALCIUM PVT. LTD., Bangalore July '08 – April '09

Designation: RESEARCH OFFICER

6. NESTLE INDIA PVT. LTD. 4th Sep'06 – 9th July 07

Designation: QA OFFICER- Sensory and Compliance Coordinator

Olive oil sensory training and judging experience

2014: Successfully completed olive oil tasting, appreciation and assessment course in Wagga Wagga, the training course was led by Peter Olson

2016: Participated in Golden Olive Show judging in Wagga Wagga

2016: Associate Judge- Sydney Royal Fine Food Show- Olive Oil competition

2014- continuing: Judging and tasting olive oil whenever possible

An introduction to Tastebook – Round 2

By Isabelle Okis

AOA Senior evoo Judge, and Moderator for the Olives WA Tasting Panel

Hello everyone,

Tastebook was designed by Shane Cummins to enable us to taste olive oil and table olives, and to encourage conversation around Australia about these products. There should be no more isolation as we can now sit at a virtual round table and discuss the oils and olives we have tasted.

I am a firm believer in the continual training of judges to evaluate oils correctly and respectfully. Oils with scores below 50 are considered to be faulty, and low scores below 49 indicate a lack of respect for a grower who has taken 12 months to produce a product and taken the time to enter it for sampling by others.

Judging for fun or for a show should be taken seriously, and this can only be achieved through repetitive training. Judges, especially novices, also need agreed criteria to use as a guide when judging either oil or table olives.

Before we begin, I would like to add a few judging pointers.

- Don't taste oils and olives on an empty stomach. The salt content in the body is depleted, resulting in an inaccurate assessment of the oils and table olives.
- Don't taste after a hard day at the office or after shouting at the husband or kids. Grumpiness leads to a state of negativity, directing us to a conclusion that all the oils and table olives we are tasting are no good. Please keep an open mind. Remember that someone has nurtured this fruit from the tree to the mill, and it must be respected.
- Sit down in a comfortable chair, have your glass of water and apple ready, plus a note pad and pen, and relax.

Expectations of the Tasting Panel

1. It is important to arrive on time on judging day. No perfume, aftershave or lipstick.
2. Panel judges are expected to attend tasting sessions and show judging with an open mind and cheery disposition.
3. Consistency is a penultimate objective. Judges in groups should be able to achieve similar results for comparison. This makes it easier to identify positive and negative attributes in the oil being tested.
4. Important aspects of the judging process are:
 - Repeatability – when a judge gives the same score to an attribute of the oil each time that particular oil is presented.
 - Reproducibility – when panel members can detect and agree on the same sensory differences.
 - Discrimination – the ability of the panel to know the difference between oils based on the sensory attributes that are being tested.

Purpose of the Panel

In Australian competitions judges work as a panel.

Each judge tastes, scores and describes.

Panels assess the organoleptic character of EVOO and to determine its classification.
The panel discuss scores and descriptions and often retaste and discussion continues.
Panels change from competition to competition and from year to year.

Procedure for Aromatic Testing of EVOO

The IOC recommends no more than 30 seconds on the nose. Each individual judge is different, however, more than 30 seconds can influence the decision making.

Procedure for Tasting of EVOO:

1. Ensure the mouth has been rinsed in plain or mineral water, and cleansed with a slice of apple.
2. Relax and drop the shoulders.
3. Warm the oil if the room is not at ambient temperature of 28 deg C.
4. Hold the cup to the nose. Do not allow the nose to penetrate inside the tasting cup when sniffing. What do I smell? Green grass, herbs, tropical fruits, floral bouquet, etc. Make a note.
5. Sip the oil through the front teeth and roll around the palate, allowing the fruit flavours and bitterness to develop. Swallow some oil. Pungency should be felt at the back of the throat. Sometimes instantaneously, sometimes delayed.
6. Finally, evaluate your thoughts on the taste. Was it fruity or sweet? Herbaceous? Was a fault detected? Rancid, winery, fusty, musty, generally unpalatable. Make a decision & note it down. Write what you feel. Learning to taste oil as a judge, grower or just someone who has an interest takes time, and is a never ending process. We just get better. Enjoy.

The wide range of scores from The Tastebook Round 1 exercise indicates that as well as needing better packaging to prevent deterioration of oils during travel, a common judging criteria must be followed by both seasoned and novice judges when judging olive oil and table olives.

Characteristics of EVOO

All olive oils are subject to the same chemical analysis and sensory evaluation, however, they won't all taste the same. Many factors will impact on the oil aroma and flavour:

- Olive varieties
- Soil and climate
- Time of harvest
- Storage of fruit between harvest and processing
- Processing and storage of oil

Attached is an Olives WA profile sheet for judging evoo, and a taste pyramid that we developed to assist with interpreting the criteria. Print one of these sheets off for each evoo sample to be judged.

When PRACTICING Olive Oil Tasting

Please Remember:

1. Aroma (Olfactory Sensations)
2. Flavour (Gustatory Sensations)
3. Consistency
4. Complexity / Persistence (Balance & harmony)

Aroma: We can have more than 3000 aromas in our sensory memory. We can smell fresh, fruity and intense aromas, the same as we can smell if the oil is becoming tired, ageing or if there is a fault, such as rancidity, mustiness or fustiness.

Flavour: Fresh oils are at their highest level of flavour. Characteristics of the olive fruit will dominate, however, flavours can also be herbaceous or may include vine, tomatoes, citrus, fresh vegetables or nuts, or tropical fruits. As you swallow, you will become aware of other sensations, such as bitterness, followed by pungency or piquancy.

Note that personal preferences are to be dismissed when judging oil.

Descriptions of flavours can be divided between **positive desirable attributes**, and **negative undesirable attributes**.

Consistency - applies to both judges and the oil:

- judges should strive for consistency when judging an oil. It's disconcerting when one judge at a table wants to award a gold medal whilst another judge claims that particular oil is faulty. The third judge may side with one of the two, or be in between.
- there must be a complimentary consistency between aroma and flavour, which leads to a balance and harmony in the oil.

Complexity / Persistence:

Complex – Multi dimensional, balanced or harmonious.

Persistence – long lasting with a pleasant aftertaste.

Or

Overly bitter, Overly peppery/pungent, Unbalanced

Short finish, Unpleasant aftertaste

CLASSIFICATION OF OLIVE OILS UNDER THE AUSTRALIAN STANDARD

EVOO – is an unrefined olive oil containing no more than 0.8% oleic acid. It should have a distinct fresh nose and flavour, and a light, but strong, peppery finish. There should be fruitiness (MeF>0) and no negative undesirable defects.

VOO – has no more than 2% oleic acid content. The aroma and flavour is less intense. There should be fruitiness (MeF>0) but may have mild defects (MeD≤2.5)

Lampante – has an oleic acid content greater than 3.3%, and is past its use by date, with obvious defects (MeD >2.5).

Positive desirable attributes

Apple/green apple – indicative of certain olive varieties.

Almond – nutty (fresh not oxidised).

Artichoke – green flavour.

Astringent – puckering sensation in mouth created by tannins; often associated with bitter, robust oils.

Banana – ripe and unripe banana fruit.

Bitter – considered a positive attribute because it is indicative of fresh olive fruit.

Buttery – creamy, smooth sensation on palate.

Eucalyptus – aroma of specific olive varieties.

Floral – perfume/aroma of flowers.

Forest – fresh aroma reminiscent of forest floor, not dirty.

Fresh – good aroma, fruity, not oxidised.

Fruity – refers to the aroma of fresh olive fruit, which is perceived through the nostrils and retro-nasally when the oil is in one’s mouth.

Grass – the aroma of fresh-cut (mowed) grass.

Green/Greenly – aroma/flavour of unripe olives.

Green Tea – characteristic of some unripe olive varieties.

Harmonious – balance among the oil’s characteristics with none overpowering the others.

Hay/straw – dried grass flavour.

Herbaceous – unripe olive fruit reminiscent of fresh green herbs.

Peppery/pungent – stinging sensation in the throat that can force a cough.

Piquant – pleasantly pungent, tart or biting in taste.

Ripely – aroma/flavour of ripe olive fruit.

Round/rotund – a balanced, mouth-filling sensation of harmonious flavours.

Spice – aroma/flavour of seasonings such as cinnamon, allspice (but not herbs or pepper).

Sweet – not sugary, characteristic of delicate oils.

Tomato/tomato leaf – indicative of certain olive varieties.

Tropical – indicative of ripe olive fruit with nuances of melon, mango, and coconut.

Walnut/walnut shell – nutty (fresh not oxidised).

Wheatgrass – strong flavour of some green olive fruit.

Woody – indicative of olive varieties with large pits.

Defects Due to Fruit Condition:

If the tasting panel agrees that it can detect any of the following negative undesirable defects then the product is not EVOO.

Fusty – Fusty is typical of olive pomace paste, tapenade, olive mill waste pond, and black pickled mushy olives. Fustiness results from ripe olives, especially if stored in piles, sacks, overfilled crates or poorly ventilated containers warm up and allow anaerobic (without air) fermentation to develop. Growth of bacteria (Enterobacter, Clostridium, Pseudomonas) allows fustiness to develop within 3-4 days. Ideally, olives should be stored in containers allowing airflow from all sides, and be not more than 300 mm deep. Fustiness defect is associated with n-octane, generated from the decomposition of 10-hydroperoxide and isoamyl alcohol formed during fermentation.

Musty – Musty defect is typical of sweaty socks, gym clothes bag, wet carpet, mouldy hay, yeasty, mushroom. Musty defect comes from fruit in which large numbers of fungi, moulds (Penicillium, Aspergillus) and yeasts have developed as a result of having been stored in humid conditions especially in piles. Mustiness can set in after 4-6 days under poor storage conditions.

Winey/Vinegary/Acid/Sour – This defect is typical of fermented red apples, nail polish, solvent, or yeasts. Flavour perceived is reminiscent of wine and vinegar due to aerobic (with air) fermentation in the olives where storage yeasts predominate over some bacteria. Sugars to Ethanol (alcohol) to Acetic acid (vinegar and Ethanol + Acetic acid to Ethyl acetate (aromatic ester)

Frosty – vanilla, wet wood, wet hay, stewed fruit. Flavour from frosted fruit on the tree that that have thawed out.

Dried and Mummified Fruit– Defective olive oil can have characteristics of dry hay, pips (stones), wood, or mouldy straw. Oil made from fruit affected by drought or desiccated through extended cool room refrigeration. Also found in oils made from mummified fruit (old fruit from previous years). Olives diseased with anthracnose (partly mummified) drop prematurely from trees resulting in yield loss, and when pressed produce a very turbid and highly acidic reddish oil of poor quality.

Grubby – distinctive dirty flavour, obtained from olives that have been heavily attacked by olive fly (*Bactocera oleae*). The olive fly lays eggs in the developing olive and the larvae feed on the pulp. Olive fly increases the free fatty acid content.

Earthy – earthy sensation, dirty, sandy feel in the mouth. Olives collected with earth or mud on them and not washed properly. Can also result from washing with dirty dam water.

Briny – flavour of olive oil produced from olives preserved in brine

Defects due to Crushing/Malaxation Process

Metallic – sensation of metals, tins, rusty nails, grinding dust. Metallic flavour of oil which has been in prolonged contact with metallic surfaces during crushing, mixing, pressing or storage. New equipment or equipment starting up for the first time in the season may impart metallic flavours to the oil.

Burnt/heated – Sensation of burnt caramel, honey, boiled vegetables. Defective flavour caused by excessive temperature and/or prolonged heating during processing especially crushing and malaxation.

Vegetable water – Olive oil has a flavour reminiscent of vegetable water due to prolonged contact with olive mill water

Defects due to Olive Oil Storage

Rancid – Rancidity defect is typical of old oils, stale walnuts, old butter, meats, wax crayons, old lipstick, putty.

Muddy sediment – Muddy sediment defect is reminiscent of salami, bacon, fetid milk, baby vomit, sewer dregs, and cheese. Muddy sediment refers to the taste imparted into oils that sit over at the bottom of tanks for prolonged periods. Sediment is made up of plant debris, enzymes, proteins and glucosides, forms at the bottom of containers and can give the oil the flavour of vegetable water, or a putrid effect if the dregs under anaerobic fermentation. As little as 0.5% sediment can be a problem. Excessive contact of oil with sediment can increase the free fatty acid content, lowering the oil quality.

Greasy – Affected olive oil has taste and mouth feel reminiscent of diesel oil, grease or mineral oil.

Use of olive oil:

On completion of your tasting read over your scores, consider how would you use these olive oils? For cooking, on salads, dipping, etc.

How would you serve these table olives? As a starter? In a pasta dish?

You have now completed your Tastebook 2. Well done. Time for a cuppa or a glass of wine.

Best regards,

Isabelle Dakis.



**PROFILE SHEET FOR EVOO
JUDGING**

Judge's Name
Table No.
Exhibit No.
Date

	Score	Remarks
Olfactory Sensations (Aroma)	Max 40	
Bouquet strength	0-15	
Fruitiness /freshness	0-15	
Green (plant/vegetable/herbs/floral)	0-10	
Sum Olfactory	<input type="text"/>	
Gustatory Sensations (Flavour)	Max 45	
Fruitiness/freshness	0-15	
Green (vegetable/herbs/grassy)	0-10	
Bitterness/sweetness	0-10	
Pungency	0-10	
Sum Gustatory	<input type="text"/>	
Complexity/Persistence	Max 15	
Bitterness/Pungency	0-5	
Harmony/Balance	0-5	
Persistence	0-5	
Sum Complexity	<input type="text"/>	
Total Score	<input type="text"/>	Exclude oils with defects
Perception of Defects/Intensity		
Rancid		
Fusty		
Musty		
Muddy sediment		
Winey/Vinegary/Sour		
Chemical/metallic		
Other unacceptable negative attribute		

Comments to Producer (JUDGE MUST FILL IN)

Aroma:

Flavour:

Complexity:

Defects:

AWARD		Signatures
Gold medal	86-100	Judge:
Silver medal	76-85	
Bronze medal	65-75	Table Scribe:
No medal	50-64	
Defective	<50	Head Judge:

(Please print a copy of this form for each evoo sample to be assessed)

**NEGATIVE
ATTRIBUTES**

**POSITIVE
ATTRIBUTES**

A powerful sense of smell enables us to detect tired or aging oil, or a defect. The defect can be due to the time of harvest, long delays between harvesting & processing of fruit, weather conditions, processing & storage of oil (eg. rancidity).

A powerful sense of smell enables us to recognise attributes by holding the glass for 30 seconds to our nose. Aroma can be intense – dark greens, sorrel, grassy, herbaceous, green banana or tomato, through to softer fruits such as apple, pear, fresh nuts and tropical fruit.

AROMA

The oil has an unpleasant taste of stale nuts or ripe fruit. Or, little fruit on the palate. A thick, pasty feel on the tongue.

Fresh oils with an olive fruitiness are a strong indication of high quality oils. Pleasant enticing flavours range from green vegetable or tomato through to banana, citrus or salad leaves. As you begin to swallow, more sensations appear, such as bitterness & pungency, both complementing each other.

FLAVOUR

Overly bitter
Overly peppery/pungent
Short finish
Unbalanced
Unpleasant aftertaste

Complex – Multi dimensional, balanced or harmonious. Persistence – long lasting with a pleasant aftertaste.

**COMPLEXITY
PERSISTENCE**

DECISION



Table Olive TasteBook

30 Point Scoring Sheet

Name of Judge:			
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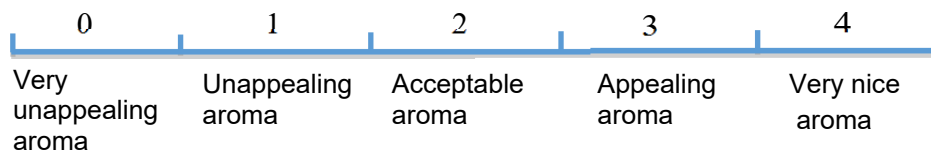
NO CLASS											Comments
Sample Number	Aroma	Blemishes	Colour	Texture	Bitterness	Saltiness	Olive Flavour	Flavour Balance	No Off Flavours	TOTAL SCORE	
	4	4	4	4	2	2	2	4	4	30	
1											
2											
3											
4											
5											
6											
7											
8											

Scoring: Defective: <15, No Medal: 16-18, Bronze: 19-21, Silver: 22-24, Gold 25-30

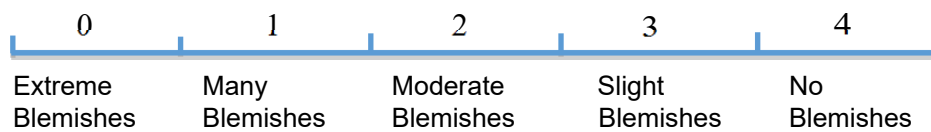
Guide to the Table Olive Judging sheet.

Developed by Dr Michelle Wirthensohn, University of Adelaide

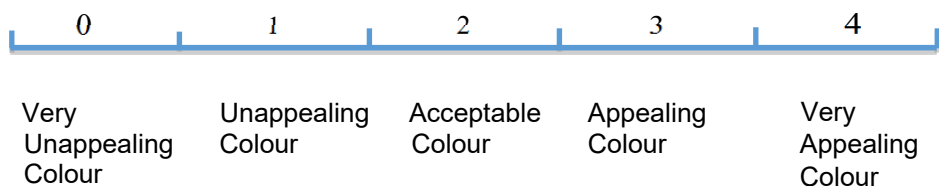
Aroma: Smell the olives and score according to the scale



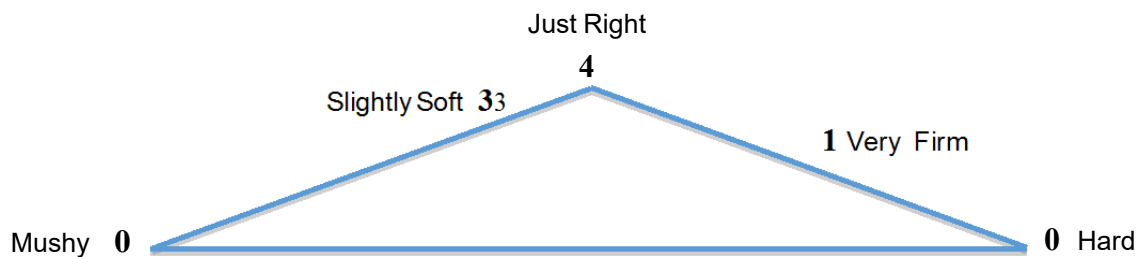
Blemishes: Look at the olives and score according to the scale



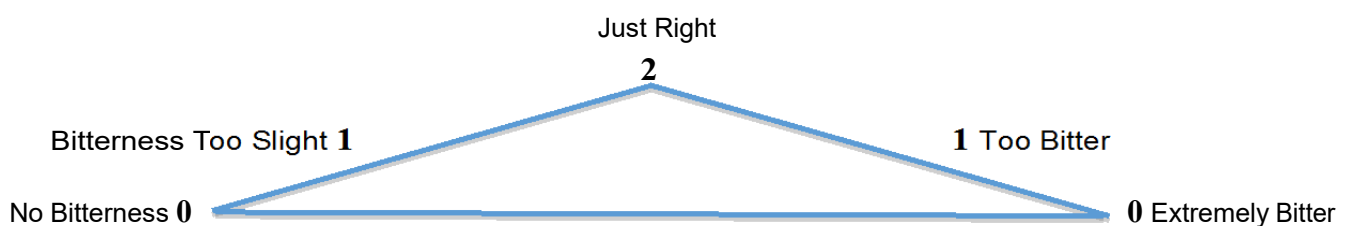
Colour: Look at the olives and score according to the scale



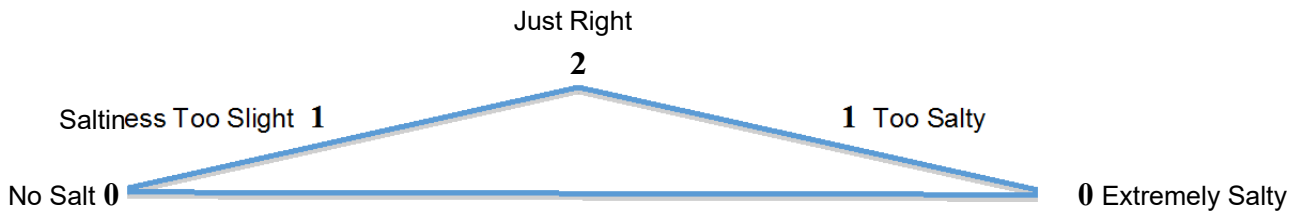
Texture: Taste the olives and score according to the scale



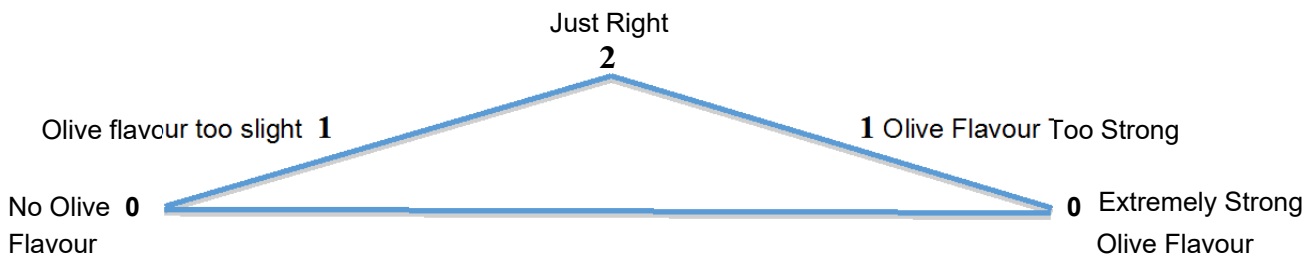
Bitterness: Taste the olives and score according to the scale



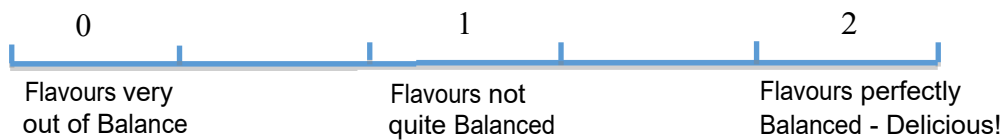
Saltiness: Taste the olives and score according to the scale



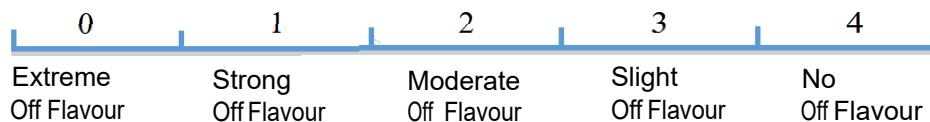
Olive Flavour: Taste the olives and score according to the scale



Flavour Balance: Taste the olives and score according to the scale



Off Flavours: Taste the olives and score according to the scale



Thankyou for participating in this tasting

The Tastebook- Round 2- Extra Virgin Olive oil (EVOO)

Please complete on Survey Monkey® at: <https://www.surveymonkey.com/r/BPDCSXC>

A warm welcome to the "Tastebook- Round 2".

In your package you will find 2x 50 mL bottles of Extra Virgin Olive Oil (EVOO) labelled E and F. The following survey will ask you to refer to the samples accordingly. Also, select a sample of your own olive oil (or from a friend) and label this sample G.

Judging scoring sheets for EVOO (100 points) are provided in the information package emailed to you together with information about how to interpret the judging criteria.

1. Please write your name here.

* 2. How do you rate yourself for your "Judging experience on EVOO"? (if you require any assistance in filling up this question, please call Shane on 0421910474)

- Expert/Panel leader (Level 3)
- Senior judge (Level 2)
- Judge (Level 1)
- Associate judge
- Trainee (Young judge)
- Others (Enthusiast/beginner, Producer)

* 3. Please taste and describe each olive oil (5-15 words)

Sample E

Sample F

Sample G (your own oil or
a product you have
sourced)

* 4. Using a 100 point judging format included in your package, please calibrate your rating and provide us with the result for each sample of EVOO

Sample E

Sample F

Sample G (your own oil or
a product you have
sourced)

* 5. Describe a recipe for each of the olive oil, using the particular oil as the main ingredient (please taste the oil before making the decision)

Sample E

Sample F

Sample G (your own oil or
a product you have
sourced)

* 6. As a blender, how would you like to enhance each olive oil?

Sample E

Sample F

Sample G (your own oil or
a product you have
sourced)

* 7. As a harvester or processor, is there something you would like to do differently for each olive oil?

Sample E

Sample F

Sample G (your own oil or
a product you have
sourced)

8. Would you like to provide any comments or ask questions about each olive oil?

Sample E

Sample F

Sample G (your own oil or
a product you have
sourced)

The Tastebook- Round 2- Table Olives

In your package you will find 2x 50 g jars of table olives labelled H and I. The following survey will ask you to refer to the samples accordingly. Also, select a sample of your own table olives and label the sample J.

Judging scoring sheets for table olives (30 points) are provided in the information package emailed to you together with information about how to interpret the judging criteria.

* 9. How do you rate yourself for your "Judging experience on Table olives"? (if you require any assistance in filling up this question, please call Shane on 0421910474)

- Expert/Panel leader (Level 3)
- Senior judge (Level 2)
- Judge (Level 1)
- Associate judge
- Trainee (Young judge)
- Others (Enthusiast/beginner, Producer)

* 10. Please taste and describe each table olive (5-15 words) (*Examples are Manzanilla, colour good, semi-firm, fleshy, salty with buttery aftertaste*)

Sample H

Sample I

Sample J (your own table olives or a product you have sourced)

* 11. Using a 30 point judging format included in your package, please calibrate your rating and provide us with the result for each sample of Table olive

Sample H

Sample I

Sample J (your own table olives or a product you have sourced)

* 12. Describe a recipe for each of the table olive, using the particular table olive as the main ingredient (please taste the table olive before making the decision)

Sample H

Sample I

Sample J (your own table olives or a product you have sourced)

* 13. As a harvester or processor, is there something you would like to do differently for each table olive?

Sample H

Sample I

Sample J (your own table olives or a product you have sourced)

14. Would you like to provide any comments or ask questions about each table olive?

Sample H

Sample I

Sample J (your own table olives or a product you have sourced)

15. Do you have any other questions, suggestions or general comments on Tastebook-Round 2?

16. In your own words, what are the things that you like most about this new Tastebook- Round 2?

17. In your own words, what are the things that you would like us to improve for future rounds of the Tastebook?

18. Do you have any suggestions for us on the sample presentation?

19. Would you like to participate in the future rounds for the Tastebook?

Yes

No

20. Would you be prepared to pay \$20 per round to continue to participate in The Tastebook?

Yes

No

21. What are you hoping to achieve through your participation in The Tastebook?

22. Write a Self Description- Me, my olives, my oil, my trees, or looking for excellence in EVOO or Table Olives (in 200 words or less- not 201 or 2000)

Thank you very much for your participation

The Tastebook Survey design and analysis by Soumi Paul Mukhopadhyay



An initiative of the Australian Olive Association