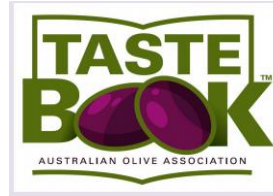




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TasteBook 6- Appreciating Flavoured olive oil

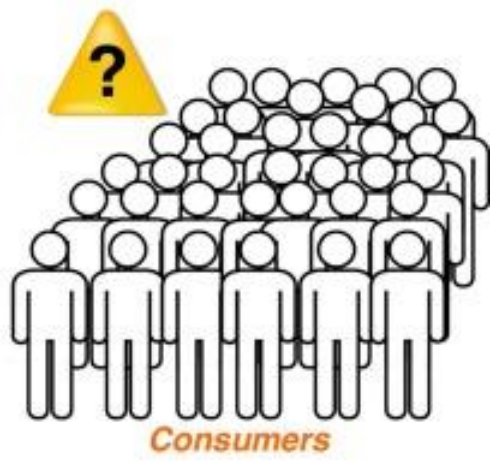
Dr Soumi Paul Mukhopadhyay
Sensory & Consumer Researcher- Horticulture



“THE CORE
OF OLIVE OIL
TASTING IS
ASSESSING
QUALITY.”

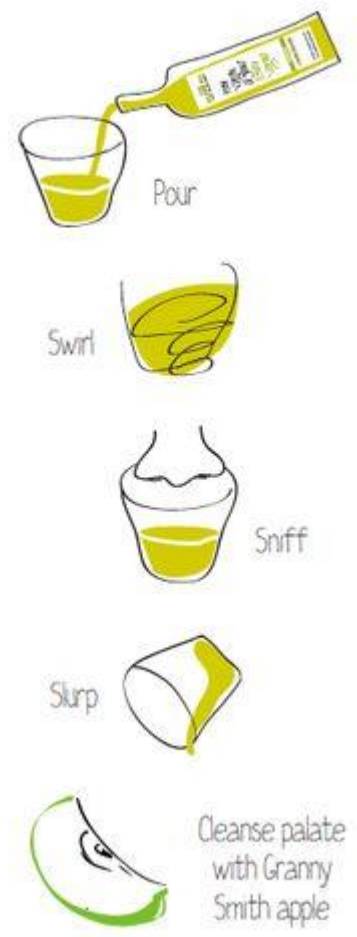


Understanding olive oil sensory descriptors- Diversity in the sensory attributes



Consistent National framework of training

HOW TO TASTE A TRULY EXTRA VIRGIN



**NEGATIVE
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).

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.

Overly bitter
Overly
peppery/pungent
Short finish
Unbalanced
Unpleasant aftertaste

**POSITIVE
ATTRIBUTES**

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.

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.

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

AROMA

FLAVOUR

**COMPLEXITY
PERSISTENCE**

DECISION

HOW TO TASTE OLIVE OIL

Pour a little olive oil into a glass.



Warm the glass, and hence the oil, in your hands to release the volatile aromas.



Bring the glass to your nose and inhale two or three times, taking in the fragrance.



Take a small sip of the oil, allow to slide on to your tongue (but do not swallow). Now with your mouth slightly open, suck in some air.



The Competitions



The competition has three main sections, **Extra Virgin Olive Oil**, **Flavoured Olive Oil** and **Table Olives**.



Oils are judged out of a maximum of 100 points. The extra virgin and flavoured oil medal scoring range is: Gold Award (86-100 points), Silver Award (76–85 points) and Bronze Award (65–75 points). Table olive entries are judged out of a maximum of 30 points. The table olive medal scoring range is: Gold Award (25-30 points), Silver Award (22-24 points) and Bronze Award (19-21 points).



Medals are awarded based on the final agreed score. More than one medal of each type (except major trophies) can be awarded within each class.



To win a major award for Extra Virgin and Flavoured Oils, the entry must have scored 80 or more points. A major Table Olive award entry must have scored a minimum of 22 points. All Gold medal winning entries are retasted to identify 'Best of Class' and 'Best in Show' awards.

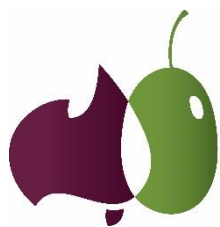


WHAT MAKES A GOLD MEDAL FLAVOURED OIL? On first impression a gold medal flavoured oil is fresh and clean (fault free). On smelling the oil, it shows excellent intensity of the flavouring element/s (lemon, rosemary, garlic etc.) and in some cases fresh olive character. A gold medal oil has varying attractive aromas highlighting the flavouring element/s and where possible fresh olive oil. The aromas and flavours are authentic and pure representations of the flavouring (not artificial). In the mouth the aromas transfer to the palate and are as intense or more intense than on the nose. It tastes fresh, vibrant and clean. The oil feels light and creamy (not oily) on the palate. The oil's level of bitterness, pepper and/or astringency is balanced with the flavouring element/s. A gold medal oil has a flavourful lingering finish. To finish, a gold medal flavoured oil showcases the flavouring element/s purely as well as be fresh, balanced, complex and harmonious. You will want to get in the kitchen and start cooking.

peppercorn
lemon
bronze
flavour
aromatic
cumin
green
length
gold
complex
lime
chilli
ginger
vibrant
flavoured-oils
basil
agrumato
intense
balanced
silver
distinct
delicious
lingering
herbal
mouthfeel
garam-masala
spice
grapefruit
lovely
zesty
creamy
cinnamon
truffle
floral
garlic
fragrant
natural



**Thank you for
your participation!**



AUSTRALIAN OLIVE
ASSOCIATION_{LTD}

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