

# 10-YEAR CELEBRATION OF WAGGA WAGGA OLIVE OIL SENSORY PANEL

## A sense of occasion for olive testing panel



THE Wagga-based Australian Olive Oil Sensory Panel is celebrating 10 years of operation.

The peak body, which is run by a panel of volunteers, is charged with chemically testing the different types of oils available for sale.

The panel evaluates the quality of olive oils from around Australia, New Zealand as well as California.

The classification allows growers to label their olive oil as extra virgin, virgin or lampante olive oil.

To be sold at supermarkets, exported or imported, the oils must be evaluated by an accredited sensory panel.

The testing is carried out at the NSW Department of Primary Industries Australian Oils Research Laboratory in Wagga.

Australian Sensory Panel leader Helen Taylor says the varieties of olive oil must have specific qualities to be labelled and sold.

"Extra virgin olive oil must have a fruity flavour and have no defects detected," aid Ms Taylor, a food chemist.

"Virgin olive oil have a fruity flavour but is allowed a small amount of defects while the lampante oil must be able to be put in your mouth – and have no fruit, no flavour or defects.

"The panel is the only place in Australia where it can be tested."

Ms Taylor said the panel started a decade ago and panel members took two years to be trained up for testing and accredited.

The panel is now calling for more volunteers to come on board.

The Little General Extra Virgin Olive Oil's Sam Mancini has his product tested by the panel and is also a panel member.

"There's no doubt that Australia produces some of the best and highest quality olive oils in the world, evident from the traction the industry is gaining internationally," Mr



Mancini said.

Last year, the Australian Olive Oil Sensory Panel was awarded the highest possible score for sensory analysis of olive oil by the International Olive Council – the governing body for olive oil analysis worldwide.

NSW DPI sensory panel leader, Helen Taylor, said that attaining a perfect 100 per cent correct score was an outstanding achievement and a great credit to the skills and dedication of the panel.

"The sensory panel plays a

big role in ensuring that our olive oils meet world standards, which in turn allows the industry here in Australia to thrive," she said.

Each year the International Olive Council, which is based in Spain, sends out samples for sensory analysis and chemical analysis to laboratories who have applied for accreditation.

The Australian Olive Oil Sensory Panel was one of 69 who applied for sensory analysis accreditation, with 53 being successful.

### Congratulations



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The Australian Olive Association would like to congratulate the Australian Olive Oil Sensory Panel on it's 10th Birthday!

We are proud to be associated with such a competent panel who have slipped and slurped their way through thousands of Olive Oils over the years.

We remain grateful for your professionalism and passion!

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**CONGRATULATIONS**  
to the Sensory Panel for 10 years of outstanding work supporting the growth and development of Extra Virgin Olive Oil in Australia from **Olives NSW**

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PREMIUM AUSTRALIAN EXTRA VIRGIN OLIVE OIL

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