



PROGRAMME

IOC COURSE FOR LEADERS OF VIRGIN OLIVE OIL TASTING PANELS

IOC headquarters (Madrid), 27/11-1/12/2017

Course Director: Juan Ramón Izquierdo

Monday, 27 November 2017

09.00-9.15: **Arrival of participants and distribution of documentation**

09.15-9.30: **Course opening and introduction**

09.30-10.00: **Structure and functions of the International Olive Council**

10.00-11.30: **Panel test: Origin, evolution and present trends**

Andrea Giomo

European Commission permanent expert appointed in a personal capacity for the olive oil sub-group

Italy

11.30-12.00: **Coffee break**

12.00-13.45: **External quality control: intercomparison tests**

Andrea Giomo

European Commission permanent expert appointed in a personal capacity for the olive oil sub-group

Italy

13.45-15.15: **Lunch**

15.15-17.00 **General concepts in sensory analysis and physiology of tasting**

Juan Ramón Izquierdo

Ministry of Agriculture and Fisheries, Food and Environment

Spain

Tuesday, 28 November 2017

09.00-10.30: **Functions of the panel leader**

Efstathia Christopoulou

European Commission consultant in olive oil chemistry

Greece



10.30-11.00 **Coffee break**

11.00-12.30: **Taster selection: principles and techniques**

Efstathia Christopoulou

European Commission consultant in olive oil chemistry.

Greece

12.30-13.45: **Panel test internal quality control under the standard UNE-EN ISO/IEC 17025 I**

M^a Luisa Ruiz Domínguez

Olive oil panel leader from the Autonomous Government of Valencia

Spain

13.45-15.15: **Lunch**

15.15-16.45: **Panel test internal quality control under the standard UNE-EN ISO/IEC 17025 II.**

M^a Luisa Ruiz Domínguez

Olive oil panel leader from the Autonomous Government of Valencia

Spain

Wednesday, 29 November 2017

09.00-11.00: **Analysis of variance of a tasting panel**

Luis Guerrero Asorey

Institute of Food and Agricultural Research & Technology (IRTA)

Spain

11.00-11.30: **Coffee break**

11.30-13.45: **Software for data analysis: Microsoft EXCEL y Panel Check**

Luis Guerrero Asorey

Institute of Food and Agricultural Research & Technology (IRTA)

Spain

13.45-15.15: **Lunch**

15.15-16.45: **Factors that affect sensory measurements**

Juan Ramón Izquierdo

Ministry of Agriculture and Fisheries, Food and Environment

Spain



Thursday, 30 November 2017

09.00-10.30: **Requirements of standard ISO 17025:2005: Application to a sensory testing laboratory; Special case of tasting panel I**

Ana Peris García Patrón

GSC Quality Consultants (GSC SAL)

Spain

10.30-11.00: **Coffee break**

11.00-12.15: **Requirements of standard ISO 17025:2005: Application to a sensory testing laboratory; Special case of tasting panel II**

Ana Peris García Patrón

GSC Quality Consultants (GSC SAL)

Spain

12.15-13.45: **Internal audits**

Ana Peris García Patrón

GSC Quality Consultants (GSC SAL)

Spain

13.45-15.15: **Lunch**

15.15-16.45: **Organoleptic assessment from an official perspective. Example of its application by the EU administration**

Juan Ramón Izquierdo

Ministry of Agriculture and Fisheries, Food and Environment

Spain

Friday, 1 December 2017

09.00-11.00: Accreditation and the accreditation process

D. Juan Ángel García Garrido

National Accreditation Body (ENAC)

Spain



INTERNATIONAL
OLIVE
COUNCIL

CONSEJO
OLEICOLA
INTERNACIONAL

CONSEIL
OLEICOLE
INTERNATIONAL

CONSIGLIO
OLEICOLO
INTERNAZIONALE

المجلس
الدولي
للزيتون

11.00-11.30: **Coffee break**

11.30-13.30: **Tasting practice**

Juan Ramón Izquierdo

Ministry of Agriculture and Fisheries, Food and Environment

Spain

Maria del Mar García González.

Panel leader at the customs laboratory

Spanish Tax Authority Agency

Spain

13.30-13.45: **Closing**