

# The Sensory Assessment of Olive Oil



**Sunday, November 5, 2006**  
10:30AM to 4:30PM  
Larkspur Room North  
**Robert Livermore Community Center**  
4444 East Avenue in Livermore

In this seminar we will focus on the connection between good olive oil production practices and the quality of extra virgin olive oils. Seminar presenters are the Taste Panel Leaders for the California Olive Oil Council, all of whom received certification as Taste Panel Supervisors in Italy last year. This seminar is recommended for current and future olive oil producers, and consumers interesting in learning more about olive oil grades and how to taste olive oil.

Seminar topics include:

- Olive Oil Production—from tree to mill to bottle
- The Importance of the Sensory Assessment of Olive Oil
- Tasting Training—Detecting Positive & Negative Attributes in Olive Oil
- Review of the COOC-proposed revisions to the USDA's Olive Oil Grade Standards
- Guided Tasting of Extra Virgin Olive Oils

Seminar cost (includes lunch):

\$45 for COOC members

\$65 for non-members

If you join the COOC on or before Nov. 5th,  
you can attend the seminar at the member price.

To register call the COOC office at 1-888-718-9830  
or e-mail [oliveoil@cooc.com](mailto:oliveoil@cooc.com)



Sponsored by the  
**California Olive Oil Council**  
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&  
**Tri-Valley Conservancy**  
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