



2016 Annual Member Meeting

# Competitions: Learn from the Judges



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### COOC Taste Panel Members have judged at:

#### Domestic Competitions

- Los Angeles Int'l Olive Oil Competition (County Fair)
- Cal Expo (California State Fair)
- San Joaquin County Fair (Big Fresno Fair)
- Napa County Fair
- Yolo County Fair
- Sonoma County Fair
- California Mid State Fair
- Good Food Awards

#### International Competitions

- BIOL Organic Competition – Italy
- ONOAA (Masters of Olive Oil) – Italy
- Sol D'oro Competition – Italy
- Olive Japan
- Japan Olive Oil Prize – Tokyo, Japan
- Der Feinschmecker – Hamburg, Germany
- TerraOliva EVOO Competition – Jerusalem, Israel

2016 COOC  
 EVOO Competition Score Sheet

Taster	Category	Sample Codes							
Aromatic characteristics-forward aroma (30 pts)									
	Intensity olive fruit aroma	max 15pts							
	Balance/Harmony olive fruit aroma	max 15pts							
	<b>Aromatic sub-total</b>								
Flavor characteristics (40 pts)									
	Intensity of olive fruit flavor (retronasal aroma)	max 15pts							
	Balance/harmony of fruit, bitterness & pungency	max 15pts							
	Mouthfeel	max 10pts							
	<b>Flavor sub-total</b>								
Overall impression (30 pts)									
	Complexity	max 20pts							
	Finish/persistence	max 10pts							
	<b>Overall sub-total</b>								
<b>TOTAL SCORE</b>			<b>max 100 pts</b>						

COOC Annual Member Meeting  
April 1-2, 2016

**Olfactory sensations (maximum 35 points)**

Olive fruitiness (0-7) .....

Other fruits (0-3) .....

Green (grass/leaves) (0-2) .....

Other positive sensations (0-3) .....

**Harmony** <sup>(1)</sup> (0-20) .....

*Partial score* .....

**Gustatory-retronasal sensations (maximum 45 points)**

Olive fruitiness (0-10) .....

Sweet (0-4) .....

Bitter (0-3) .....

Pungent (0-3) .....

Green (grass/leaves) (0-2) .....

Other positive sensations (0-3) .....

**Harmony** <sup>(1)</sup> (0-20) .....

*Partial score* .....

**Final olfactory-gustatory sensation (maximum 20 points)**

Complexity <sup>(2)</sup> (0-10) .....

Persistence (0-10) .....

*Partial score* .....

**Fruitiness:**

GREEN (0 - 10) .....

RIPE (0 - 10) .....

**Total score** .....

(1) **Harmony** increases when the attributes are balanced.  
(2) **Complexity** increases with the number and intensity of aromas and flavours.



CONCORSO INTERNAZIONALE



GIUDIZIO INTERNAZIONALE DEL GIURATO

**THE INTERNATIONAL GOLDEN SOL COMPETITION**  
VERONA 14 - 20/02/2016

**Giudice:** \_\_\_\_\_ **Codice Campione:**

**Profilo olfattivo (max 28/90)**

- valutazione fruttato di oliva (5 - 10): \_\_\_\_\_  
verde   
maturo

- valutazione attributi gradevoli (0 - 3): \_\_\_\_\_  
carciofo  foglia  erba   
mandorla  mela  pomodoro   
altro  quale: .....

- **armonia olfattiva** (10 - 15): \_\_\_\_\_

**a) valutazione totale profilo olfattivo** \_\_\_\_\_

**Profilo gustativo (max 42/90)**

- fruttato (5 - 10): \_\_\_\_\_  
- amaro (0 - 3): \_\_\_\_\_  
- dolce (0 - 3): \_\_\_\_\_  
- piccante (0 - 3): \_\_\_\_\_  
- altro, quali: .....

- **armonia gustativa** (15 - 20): \_\_\_\_\_

**b) valutazione totale profilo gustativo** \_\_\_\_\_

**Profilo globale olfatto/gustativo (max 20/90)**

- **armonia globale** (15 - 20) **c) valutazione totale olfatto/gustativa** \_\_\_\_\_

**Valutazione totale del campione** \_\_\_\_\_ / 90

**BIQOL 2014**  
 INTERNATIONAL PRIZE FOR THE BEST ORGANIC EXTRA VIRGIN OLIVE OILS

PREMIO INTERNAZIONALE PER IL MEGLIO OLI EXTRA VERGINE D'OLIVA DA AGRICOLTURA BIOLOGICA  
 PRÊMIO INTERNACIONAL PARA O MELHOR AZEITE DE OLIVA VERGINE PROVENIENTE DE MANEIRAS AGRÍCOLAS BIOLÓGICAS  
 PREMIO INTERNACIONAL PARA EL MEJOR ACEITE DE OLIVA VIRGEN EXTRA DE AGRICULTURA ECOLÓGICA

Date: \_\_\_\_\_ Taster: \_\_\_\_\_ Sample: \_\_\_\_\_ Signature: \_\_\_\_\_

	Maximum score	Odoriferous sensations	Retro-odoriferous and gustative sensations	Overall tactile and aesthetic sensations
<b>Negative attributes</b>				
Quantitative analysis - perception of the intensity				
Winey - vinegary - acid - sour	(0-10)			
Fusty	(0-10)			
Muddy sediment	(0-10)			
Rancid	(0-10)			
Musty	(0-10)			
Others	(0-10)			
<b>Positive attributes</b>				
<b>Olive fruity</b>				
Quantitative analysis - perception of the intensity				
Fruity intensity	(0-10)			
Ripe = 0 / Green = 10 (0-10)	(0-10)			
Bitter intensity	(0-10)			
Pungent intensity	(0-10)			
Qualitative analysis - appraisal of descriptors	(0-30)	O'	G'	
Evaluation of olive fruity				
<b>Fruity attributes</b>				
Quantitative analysis - perception of the intensity				
Apple	(0-10)			
Banana	(0-10)			
Other fruit	(0-10)			
Almond	(0-10)			
Floral	(0-10)			
Other positives	(0-10)			
Green grassy	(0-10)			
Green leaf	(0-10)			
Artichoke	(0-10)			
Tomato	(0-10)			
Other vegetables	(0-10)			
Spices and aromatic herbs	(0-10)			
Qualitative analysis - appraisal of descriptors	(0-10)	O'	G'	
Evaluation of fruity descriptors				
<b>Overall sensations</b>				
Quantitative analysis - perception of the intensity				
Harmony	(0-10)			
Persistence	(0-10)			
Qualitative analysis - appraisal of descriptors	(0-20)			C
Evaluation of overall sensations				
<b>Total qualitative evaluation</b>		O'+O'	G'+G'	C
<b>TOTAL SCORE</b>				O'+G'+C

Notes: \_\_\_\_\_

\*Other fruit\* includes: citrus, apple, pear and other fruit  
 \*Floral\* includes: carnation, vanilla, and other flowers.  
 \*Green leaf\* includes: eucalyptus, fig leaf, olive tree leaf and other leaf.  
 \*Other vegetables\* includes: asparagus, artichoke, cucumber and other vegetables.  
 \*Spices and aromatic herbs\* includes: green pepper, nutmeg, oregano, rosemary and other herbs.

Scores for the quantitative evaluation: 0 Absent <3 Light 3-6 Medium >6 Intense

Olive oil profile sheet ideated, created and edited by Alfredo Marascuolo. Use authorized citing the author name

**DER FEINSCHMECKER**  
 THE INTERNATIONAL TASTING JOURNAL

**OLIO Award 2012 International Olive Oil Competition**  
 February 27th-March 2nd

Extra Virgin Olive Oil Sensory Assessment Sheet

Group # \_\_\_\_\_ Date \_\_\_\_\_ Sample # \_\_\_\_\_

Classification of fruitiness: Light  Medium  Intense

Olfactory sensations

Intensity: ① ② ③ ④ ⑤ ⑥ ⑦ ⑧ ⑨ ⑩

Fruitiness: ① ② ③ ④ ⑤ ⑥ ⑦ ⑧ ⑨ ⑩

Green/Herbaceousness: ① ② ③ ④ ⑤ ⑥ ⑦ ⑧ ⑨ ⑩

Aromas: \_\_\_\_\_

Taste/Gustatory-retronasal sensations

Bitter: ① ② ③ ④ ⑤ ⑥ ⑦ ⑧ ⑨ ⑩

Pungent: ① ② ③ ④ ⑤ ⑥ ⑦ ⑧ ⑨ ⑩

Harmony/Balance: Low  Average  High

Use in kitchen: \_\_\_\_\_

Defects

Fusty/Muddy sediment

Musty/Humid

Winey/Vinegary

Metallic

Rancid

Other:

Score (max. 10):