



2016 Annual Member Meeting

Sensory Class: Defect Training



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Defects / Negative Attributes

- **Fusty/Muddy Sediment** - Characteristic obtained from olives that were stored in piles prior to pressing, which causes an advanced stage of anaerobic (without oxygen) fermentation.
- **Musty** - Moldy flavor in oils obtained when a large quantity of the olive fruit has developed fungi and yeast as a result of its being stored in humid conditions for several days. This defect is detected retro-nasally.
- **Winey** - Flavor that is reminiscent of wine or vinegar. This defect occurs due to aerobic (using oxygen) fermentation in olives which leads to the formation of acetic acid, ethylacetate and ethenol.
- **Grubby** – Flavor obtained from olives that have been attacked by the olive fly, which causes disintegration of the olives before they are harvested.
- **Frozen** – Flavor obtained from olives which have been exposed to heavy frost or prolonged cold temperatures before being harvested and pressed.
- **Rancid** - Flavor in oils which have undergone oxidation. This is the most common defect; it can occur either before or after bottling and if a bottle, either opened or unopened, has been exposed to light and heat.
- **Greasy** – Flavor of diesel, machine or mineral oil. Not used to describe the oil's texture or fluidity.
- **Vegetable Water** – Result of improper centrifugation (separation of oil from water)

Assessment Score Sheet

Negative Attributes/Defects:

Fusty/Muddy Sediment	0	
Musty	0	
Winey/Vinegary	0	
Frozen	0	
Rancid	0	
Other	0	

IOC: Heated (burnt), Hay-wood, Rough, Greasy, Vegetable Water, Brine, Esparto, Earthy, Grubby, Cucumber, Metallic

Positive Attributes:

Fruity	0	
Bitter	0	
Pungent	0	