



2nd Sensory Course of Chinese Olive Oil Tasters June 24-28, 2024 Shanghai

To strictly meet the requirements of the International Olive Council (IOC) and EU for training and selection of olive oil tasters, we will continue to cooperate with the world's oldest university, the mother of European universities, the University of Bologna, Italy, to organize this sensory courses for 2024 Chinese olive oil tasters. After passing the qualification, the University of Bologna will issue a globally recognized certificate for olive oil tasters. We would like to invite the full-time professor, researcher and physical doctor from the University of Bologna to conduct the theoretical sessions and practical sessions in accordance with the curriculum modules of the University of Bologna training olive oil tasters, and to train the undergraduate-level olive oil tasters in China.

In addition, the olive oil samples for this sensory course are the awarded olive oil in 2024 19th China International Olive Oil Competition and other international olive oil competitions in the world. This sensory course is fully supported by the Olive Oil Information Network- www.oliveoilife.com.

In the 1st sensory course, more than 30 candidates that have participated in this course, who are olive oil producers, traders, distributors and researchers from Gansu, Sichuan, Yunnan, Guizhou,



(24 Chinese tasters graduated in 1st sensory course)

Hubei, Chongqing, Beijing, Shanghai, Qingdao and Hong Kong. After passing the qualification tests, the University of Bologna has issued the globally recognized certificates to 24 Chinese olive oil tasters, who are the first internationally certified olive oil tasters in China. In 2024 there will be more and more people to join in the 2nd sensory course.

The following details about 2024 sensory course of olive oil tasters:

The Slogan:

To become the olive oil taster for Health, for Skill, for Interest, for Longevity

The Purpose:

1. To train and select the internationally recognized olive oil tasters and to enhance personal professional skills to olive oil, and to establish some the panels of olive oil tasters in China and establish some sensory testing laboratories to virgin olive oil
2. To improve the capabilities of sensory analysis of relevant personnel, especially for purchasers and sales personnel to know how to select and sell the high quality olive oil.
3. To improve the ability of relevant personnel in China's olive industry about the olive growing, olive oil processing, research and level
4. To expand the scale of consumption of high quality olive oil in Chinese market
5. To strengthen the exchanges in the olive oil industry and expand the talent pool of the olive oil industry.

Who will participate in this course?

- Olive planting and processing: the technicians of olive planting and olive oil production, the personnel for olive oil research and new product development, the personnel of olive oil processing, the quality inspectors, sales personnel, etc.
- Olive oil trade: Purchasing staff, sales staff, customer service staff, etc. of importers, distributors and agents
- Service organization: related personnel from hotels & restaurants, testing agency, associations, logistics, exhibition companies
- Consumer groups: consumers and personal enthusiasts

Schedule and Venue:

- Registration: June 23, 2024
- Training time: June 24, 25, 26, 27, 28 (5 days)
- The date for Issuing Certificate: June 28, 2024
- Training Location: Shanghai Four Seasons Hotel (temporary)

Related Fees:

- Training Fee: RMB 6880 per person, get the certificate of completion after completing the course
- Examination Fee: RMB 3,000 per person. After passing the exam, you will receive the International Qualification Certificate of olive oil tasters from the University of Bologna.

The Sponsor Opportunity: Euro 2500 / USD 2800 per 1 company (total 3 sponsors)

The following treatments for the sponsor:

- 1) Your oils will be as the tasting oil for this course
- 2) The list of the participants including the importers will be shared with you
- 3) The logo of your company or brand will be shown in the official website in one year
- 4) Your brochures or your ad pages will be included in the training materials
- 5) Your advertisement roll-up banner will be put up at the room of the course and the ceremony area
- 6) You may make the 20-minutes lecture about your company and products on June 01
- 7) You will be present at the commencement ceremony as the VIP to give the certificates to the participants
- 8) Your two oils will enter for 19th China international olive oil competition **free of charge**

Note: please submit your application before March 18, 2024 and there will only 3 sponsors, so first come first served.

The Organizer:

- University of Bologna, Italy

The Host:

- Beijing Regalland Convention Exhibition Co., Ltd.

Media supporter:

- Olive Oil Information Network (www.oliveoilife.com)

Inquiry, please contact:

Beijing Regalland Tel: 0086 10 64416542 Fax: 0086 10 64412631

E-mail: info@eoliveoil.com www.eoliveoil.com

Note: Annex01: [the brief of trainers](#); Annex02: [the introduction of organizers](#); Annex03: [Course arrangement](#).



Annex01: The briefs of trainers

Prof. Tullia Gallina Toschi



Tullia GALLINA TOSCHI (Bologna, Italy, 1965) is Full Professor at the Department of Agricultural and Food Sciences (DISTAL), University of Bologna (UNIBO), where she teaches Food Analysis and Chemistry (comprehensive of a module of Sensory Evaluation), Applications of Unit Operations and Food Technology and Environmental Impact.

Education and Academic Position

- From 2016 – Full Professor qualified (by competitive National examination) and enrolled at UNIBO
- 2014 - National Scientific Qualification to function as Full professor (07/F1; 9/1/2014-9/1/2020)
- From 2011- Associated Professor qualified (by competitive National examination) and enrolled at UNIBO
- 1995 – 2011 - Researcher (by competitive National examination) and Assistant Professor in Food Analysis at UNIBO
- 1994 - PhD in Food Biotechnology (University of Bologna and Perugia; Visiting Research Fellow at the Hannah Research Institute, Scotland)
- 1990 - Full-honours degree in Pharmaceutical Chemistry and Technology (UNIBO)
- Research group coordination and management (UNIBO)
- Since 2012 - Coordinator of the Research Group of Instrumental and Sensory Analysis and of the Food Waste Innovation Centre (DISTAL)
- Since 2011- Operative Manager of the Centre for Agri-food Industrial Research

Bibliometric indicators related to publications and citations (from Scopus)

Number of publications: 116 h-index: 24 2388 citations by 1819 documents

Research topics

- Analytical determination of quality and authenticity of fats and oils (in particular virgin olive oil and cold pressed vegetable oils) and setting up of new rapid analytical tools
- Virgin and cold pressed oils: new technologies and analytical parameters affecting or related with their quality
- Relationship between chemical and sensory characteristics of food
- Sensory evaluation, consumer preferences and liking of food products (with particular attention at childhood and gender/sex dimension), taste sensitivity
- Conjoint analysis (sensory and instrumental)

- Chemical characterization and valorization of food wastes - e.g. from olive oil waste waters, coffee wastes, tomato skins and seeds and meat wastes
- Development of innovative and sustainable food products
- Monitoring the hydrolytic and oxidative states of fats and oils and of the shelf-life of lipid containing food
- Separation, identification and quantification of minor compounds in food (e.g. phenols and polyphenols, antioxidant compounds and volatile molecules)
- Dissemination of the research (by teaching/interactive labs and informative articles)

Recent Scientific Responsibilities (International and National research projects)

- 2016-2020 - Coordinator of the H2020 OLEUM project (Advanced solutions for assuring authenticity and quality of olive oil at global scale), call: H2020-SFS-2014-2, type of Action: research and innovation action, Grant agreement number (GA n°) 635690, duration 48 months, project cost: €5,347,267.62, current phase: active.
- 2016-2020 - Coordinator of the H2020 PLOTINA project (Promoting gender balance and inclusion in research, innovation and training), call: H2020-GERI-2014-1, type of Action: coordination and support action (CSA), GA n° 666008, duration: 48 months, start date: 2016-02-01, project cost: €2,296,187.50, current phase: active.
- 2016-2018 - Local Unit Coordinator of the H2020 AUTHENT-NET project (Food Authenticity Research Network), call: H2020-SFS-2015-1, type of Action: CSA, GA n° 696371, duration: 24 months, project cost: €521,831.25, current phase: active.
- 2016-2018 – Coordinator of POR-FESR FOOD CROSSING DISTRICT project (Simbiosi industriale: due nuovi alimenti da sottoprodotti ed una mappa delle relative economie circolari in Emilia Romagna), PG/2015/737593, duration 24 months, project cost: €1.11.6200,00, current
- 2014-2015 - Coordinator of the FARB Project “Sensory and fast instrumental analyses of meat and meat products: an integrated approach for quality control and communication - MEATING project”, Prot. RFBO124980, project cost: €175.000 Euro.
- 2007-2013 – Local Unit Coordinator of the Regional project POR FESR (2007-2013), Action 3 “Studio, progettazione e sviluppo di sistemi tecnologici per il recupero di acqua e component bioattivi dai sottoprodotti dell’industria olearia da destinare a nuove applicazioni” on the recovery of water and bioactive components from olive oil extraction by-products, project cost: € 813.000.
- 2009-2011 – Scientific Coordinator of the Local Sensory Unit of the FP7 ECROPOLIS project (Organic Sensory Information System (OSIS): Documentation of sensory properties through testing and consumer research for the organic industry), call FP7-SME-2007-2, GA n° 218477-2, duration:36 months, project cost: € 2 651 173,48.
- 1995-2016 – Research Coordinator of many projects financed by private companies, producer associations and public agencies (e.g. Carpigiani, COOP-Italia, CO-IND, Loacker, Unilever).

Teaching activity and roles

- Since 1998 Assistant Professor at UNIBO. Courses: Food chemistry (2014-2016 3 ECTS), Food analysis (2003-2016 4 ECTS), Food technology and environmental impact (2013-2016 6 ECTS),
- Applications of unit operations (2012-2016 3 ECTS), Territorial identity and typical food (2010-2012 4 ECTS), Chemical and physical characteristics of food wastes and their recycling (2008-2010 2 ECTS), Elements of agrarian industry (2006-2010 2 ECTS), Chemical, physical and sensory analysis of food (1998-2003 5 ECTS).
- 2004-2015: Scientific Direction and teaching at several training courses for OO sensory assessors (organized in collaboration with the Emilia-Romagna Region and the Association of olive oil producers - ARPO).
- 2014-2015: Direction and teaching of the Summer Schools “Writing and publishing the literature review in food science: A practical workshop” (July 21-25 2014) and “Writing on food with Elsevier.
- How to publish in high impact factor journals: a practical workshop” (October 5-9 2015) organized in collaboration with ELSEVIER.

Institutional roles and boards membership

- 2009-12: Board member of the Doctorate in Food Science and Biotechnology
- 2012-15: Board elected member of the Department of Agricultural and Food Sciences (DISTALUNIBO)
- 2013-2017: President of the Guarantee Committee for Equal Opportunities of the UNIBO (nominated by the Rector)
- Since 2013: Board member of the Research Commission of the DISTAL
- 2013-2016: Member of the of the UNIBO Board on Discipline
- 2014-2017: Rector Delegate for the Welfare at Work
- 2014-17: Board member of the Italian Society of Sensory Science (SISS)
- Since 2015: Member nominated by the Ministry of Agricultural, Food and Forestry Policies of the Italian group of experts on chemistry of olive oil and standards
- **Since 2015: IOC and CE chemist and organoleptic expert of olive oil and standards**
- Scientific affiliations: SISTAL (Italian Society of Food Science and Technology), SISS (Italian Society of Sensory Science), SISSG (Italian Society for Fat and Oil Studies), European Federation for the Science and Technology of Lipids, Olive Oil Division, (Euro Fed Lipid), SCI Italian Society of Chemistry, Food Chemistry Division, OLEA (Laboratory Organization of Expert Tasters).

SARA BARBIERI, Reach Fellow



Work Activity

University of Bologna - Department of Agricultural and Food Sciences (DISTAL) – Research Group of Instrumental and Sensory Analysis of Food.

Occupation or position: to held Research fellow.

Main functions and responsibilities:

- Scientific research on quality and authenticity control of virgin olive oils (chemical, physical and sensory analysis); support to the organization, teaching and training activities for students of the Bachelor course of “Food Science and Technology” and for olive oil’ tasters.
- She is currently Involved in the activities of National projects (with private companies and public agencies) and International projects (EU H2020 OLEUM Project UNIBO co-ordination Team
- (2016-2020, GA 635690). She is co-author of several papers published in national and international scientific journals and reviewer for Journals with IF.
- Panel leader of the professional committee for the olive oil assessment of the Department of Agricultural and Food Sciences, recognized in the July 2006 by the Italian Ministry of Agriculture and Forestry (MIPAAF).
- Responsible of the organization and teaching activities in several editions of technical course for aspiring professional tasters of virgin olive oils.

Date and academic qualification

- 2000 - Scientific high-school degree
- 2004 - Bachelor degree in Food Science and Technology
- 2006 - 1st Level Master in Oliviculture and Elaiotechnic
- 2011 - Master degree in Food Science and Technology
- 2015 - PhD in Food Biotechnology
- 2004 - Qualifying exam to the virgin olive oil assessment.
- 2005 - Training on the sensory analysis of virgin olive oil (20 sessions certified).
- 2006 - Enrolment in the list of the olive oil tasters of the Emilia-Romagna region (Italy).
- 2008 - Panel leader title.
- 2012 - Nominated as Panel Leader of the professional Panel of Department of Agricultural and Food Sciences, Bologna University (Panel DISTAL).
- Judge in several regional and national competitions and prizes of extra virgin olive oils.

Research Topics

- Specific expertise in the olive oil sector and in the sensory analysis
- Monitoring of hydrolytic and oxidative state of the virgin olive oil.
- Setting up of new rapid analytical solutions to detect quality and authenticity of virgin olive oil.
- Study on the effects of different technological parameters on the quality of virgin olive oil.
- Application of new technological approaches to virgin olive oil production.
- Separation, identification and quantification of minor compounds of fats and oils and vegetable food, mainly on the phenolic and polyphenolic structures, antioxidant compounds, volatile

molecules.

- Relationship studies between chemical composition of food and sensory profile, mainly on virgin olive oils.

Specific expertise in the olive oil sector and in the sensory analysis

- Sensory analysis of food: Quantitative Descriptive Analysis and consumer tests.
- Sensory evaluation of virgin olive oil according to the European Regulations and IOC Regulations. Acquisition and elaboration of data by FIZZ (Biosystèmes) and XLSTAT (Addinsoft) software.
- 2006-2017: Organization and teaching activities in several educational courses focused on the olive oil sensory analysis and addressed to interested people and technicians of the olive sector (technical course for aspiring professional tasters of virgin olive oils authorized by the Emilia-Romagna region).
- 2016-2020 – She is part of the four-years project H2020 OLEUM “*Advanced solutions for assuring authenticity and quality of OO at global scale*”, task leadership for tasks T3.1 “Quantitative Panel test development and rapid screening by instrumental methods”.

Member of scientific societies

SISSG (Italian Society for the Study of Fats and Lipids); Euro Fed Lipid (European Federation for the Science and Technology of Lipids); SISS (Italian Society of Sensory Studies).

MATTEO BONOLI, PHD & Researcher



WORK EXPERIENCE

- Since July 2010: Quality and R&D Manager of CABER Srl.
- January 2008 - June 2010: Researcher at the University of Bologna.
- September - December 2007: research activity at the University of Reading (Reading - UK), financed by “Marco Polo” Project;
- June - July 2007: collaboration contract with Ser.In.Ar. Forlì-Cesena, to manage official taste sessions of virgin olive oils;
- February – July 2007: collaboration contract with University of Bologna for a project (financed by Caber S.r.l.) to protect iodine salt in food matrixes;
- December 2006: collaboration contract with Ser.In.Ar. Forlì-Cesena, to manage official taste sessions of virgin olive oils;
- December 2004 - November 2006: Research Cheque with University of Bologna. Title: “Innovative analysis and study in depth of sensory analysis of virgin olive oil”;

EDUCATION AND TRAINING

- September 2008: Title of Panel Leader of sensory analysis of virgin olive oil;
- May 2008: Title of PhD in Food Science; title experimental thesis: “Technological Processes

Study for High Value Health Ingredients and Foods Production”;

- December 2006: getting through the qualifying examination of Food Technologist;
- July 2006: Member of the professional committee for the olive oil assessment of the Department of Agricultural and Food Sciences, recognized in the July 2006 by the Italian Ministry of Agriculture and Forestry (MIPAAF).
- August 2005: Enrolment in the list of the olive oil tasters of the Emilia-Romagna region (Italy).
- June 2004: Degree certificate in Food Science, obtained in University of Bologna. – Degree thesis title: “The case of monovarietal olive oil: storage test at different temperature”;
- July 1998: Title of qualified chemist as school-leaving certificate.

OLIVE OIL TASTER EXPERIENCE

Since 2004 he has been the tasters or panel leader at the following competitions: “L’Oro delle Marche”Olive Oil Competition

- Il novello di Romagna RegionalOlive Oil Competition
- “Oro Giallo ”Olive Oil Competition
- “L’Orciolo D’Oro”Olive Oil Competition
- “Olio Capitale”Olive Oil Competition
- Oil China Competition
- “L’Oro delle Marche”Olive Oil Competition
- DER FEINSCHMECKER Olive Oil Competition
- “L’Oro d’Italia”Olive Oil Competition
- Montiferru Olive Oil Competition
- BIOL Olive Oil Competition
- Taster/Judge for the guide of Italian oils AIS (Italian Sommelier Association). Cesena (FC).

As the trainer at the following training course:

- Olive oil taster course in Milano;
- The Course of Olive oil taster in Cesena (FC)
- The sensory course of Olive oil Tasters in Bologna

Annex 02 the briefs of organization

1. University of Bologna



The University of Bologna is a prestigious research-oriented comprehensive university. It is the oldest university in the West and the top four cultural centers in Europe. It has a high academic prestige and influence. It is also known as the “mother of the university” in Europe with the universities of Paris (France), Oxford University (UK) and Salamanca (Spain). It is widely recognized worldwide and has a complete university system. The first university

that has been developed to date has been established in 1088 and has a history of more than 900 years. The University of Bologna is located in Bologna, the capital of the Emilia-Romagna region of Italy. It was founded in 1088 by Ireneo. The main campus is located at 33 Zanboni Street in Bologna, Italy. The colleges are located throughout the city. The school has an area of about 350,000 square meters. Dante, Piedrac, Dürer, Erasmus, Goldoni, Copernicus, Marconi (father of radio), and Amberto Echo have studied or coached here. On September 18, 1988, when the University of Bologna was founded 900 years ago, 430 university presidents in Europe signed the European University Charter in the Grand Place of Bologna, officially announcing that Bologna University is the “mother of the university” in Europe (Latin: Alma Mater) Studiorum), the alma mater of all European universities. The University of Bologna is a member of the top European universities, the Coimbra Group, the European University Alliance (Europeaum), the Utrecht Network, and the IRES-8.



2. Beijing Regalland Convention Exhibition Co., Ltd.

Beijing Regalland Convention Exhibition Co., Ltd. that was established in 2004, has been committed to the promotion of the edible oil industry, especially the consumption of imported olive oil and the development of China's olive industry. The following events have been held several times since 2005:

1. China International Edible Oil and Olive Oil Exhibition
2. China International Oil and Olive Oil Summit Forum
3. China International Olive Oil Competition
4. International Olive Oil Tasting and Olive Oil Promotion Conference
5. International Edible Oil Food Festival
6. International Olive Oil Council's Olive Oil Promotion Campaign
7. Other related activities like Italian Olive Oil Promotion, Taichi Olive Oil Projects and so on

The above activities have ever been strongly supported by the China Council for the Promotion of International Trade, the Ministry of Agriculture, the International Olive Council, the Spanish Embassy, the Greek Embassy, the Italian Foreign Trade Commission, and the Portuguese Embassy. In order to promote the consumption of olive oil and industrial development, the Olive Oil Information Network (www.oliveoilife.com) was established. Beijing Regalland is also involved in the exhibitions and training services in food, agricultural products, building materials and other related industry. Since 2006 Beijing Regalland has participated in the only trade fair project of the Ministry of Agriculture and Rural Affairs - China International Agricultural Trade Fair and Beijing Regalland is responsible for inviting international companies to join in this fair and to invite international buyers.

Annex 03 Course Arrangement

Theory 20 hours (main topics)

- Sensory analysis and its importance (sense of smell and taste)
- Specific and general basic vocabulary for virgin olive oil sensory analysis (positive attributes and sensory defects with their origin, molecules responsible for their sensory perceptions)
- Method for the organoleptic assessment of virgin olive oil (test room, accessories, panel leader and tasters, taste conditions, rules for the selection, training and monitoring of skilled virgin olive oil tasters tasting technique, use of profile sheet, statistical elaboration of data)
- Quality and authenticity of virgin olive oil: chemical and sensory criteria
- Commercial categories of virgin olive oil, world's legislative and regulatory references, the EU project OLEUM: assuring the quality and authenticity of olive oil
- How technology affects the overall quality of olive oils
- Basic information on olive production, harvesting and productions of olive oil in oil mills, by-products from oil industry, key points in obtaining a high quality virgin olive oil
- The agronomic characteristics of olive tree cultivars(world production, olive varieties, growing and harvest techniques, main pests, typicity of virgin olive oil: protected designation of origin and protected geographical indication, method for organoleptic assessment of extra virgin olive oil to assign designation of origin: sensory profile and data processing)
- Virgin olive oil acceptability and health benefits consumer acceptability of the sensory characteristics of virgin olive oil; compounds associated with the nutritional value of virgin olive oil)

Practical part 20 hours

- Training sessions to familiarize the tasters with the multiple olfactory-gustatory-tactile variants found in virgin olive oil; to heighten individual skill in recognizing, identifying and quantifying the sensory attributes; and to improve sensitivity and retention as regards the various attributes considered;
- Tasting sessions with the use of official profile sheet to familiarise the tasters with the specific sensory methodology (about 2 sessions per day)
- Selective trails: to select tasters by the intensity rating method with the best sensitivity or powers of discrimination (four sessions for four attributes)
- Recognition of positive and negative attributes (for all main sensory defects) to select tasters with the best sensitivity or powers of discrimination.
- Practical part with the use of international olive council sensory defects or reference materials and with selected olive oils characterized by peculiar defects, positive sensory attributes, different geographical origin.
- Sensory evaluation of virgin olive oils samples by using the profile sheet established by Europe Union regulation 1227/2016. all the samples will be previously assessed and classified by the professional committee of virgin olive oil tasters of the department of agricultural and food science. in this way, it will be possible to verify the ability of the trained persons in the sensory evaluation. Different solution of food grade substances (caffeine, citric acid, monosodium glutamate, sucrose etc.), essential oils, spices and food products will be also used.