

PAPERS

FORUM ON THE OLIVE OIL INDUSTRY, TECHNOLOGY AND QUALITY

Wednesday, 13 May – Afternoon

16:45 Distribution of documentation to participants

17:00 Forum opening session

INTERNATIONAL SENSORY ANALYSIS CONFERENCE

17:10 **First Paper**

Sensory Analysis in the Official Virgin Olive Oil Control System in the European Union. The Spanish Model

Mr Juan Ramón Izquierdo Álvarez-Buylla

Food and Agriculture Arbitration Laboratory. Ministry of the Environment and Rural and Marine Affairs

17:30 **Second Paper**

Authorisation of Panels of the Autonomous Community of Andalusia

Mr Francisco Rodríguez García

General Director of Agro-food Industries and Quality. *Junta de Andalucía*

17:50 **Third Paper**

Recognition of Panels by the International Olive Council

Ms Mercedes Fernández Albaladejo

Technical Division. International Olive Council

18:10 **Debate and Discussion**

Sensory Assessment of Virgin Olive Oils. Alternative Methods

18:50 **Fourth Paper**

SensOLEO Project. A Technical Response to the Metrological Requirements of Sensory Tests

Mr Luis Cuadros-Rodríguez

Department of Analytical Chemistry. Faculty of Sciences. University of Granada

19:10 **Fifth Paper**

Fast Assessment Methods 1: Mass Spectrometry

Mr José Antonio García Mesa

Institute of Agrarian Research and Training. IFAPA. *Junta de Andalucía*

19:40 **Sixth Paper**

Fast Assessment Methods 2: NIRS Technique.

Mr Juan García Olmo

NIR / MIR Spectrometry Unit. SCAI (Central Service for Research Support). University of Cordoba

20:00 **Debate and Discussion**

20:30 **End of Forum. Viewing of Information Panels**