



**Media release**

**For immediate release**

**2014.08.12**

**THE ART OF TASTING OLIVE OIL**

Aspiring olive oil tasters are invited to a three-day training course run by SA Olive in partnership with the National Organization of Olive Oil Tasters (ONAOO), the world's premier olive oil tasting school.

Historically only offered at ONAOO's headquarters in the province of Imperia, Italy, the programme is the first of its kind in South Africa.

The course will be presented by international olive oil maestro, Mauro Amelio, at the Lord Charles Hotel in Somerset West from 18-20 August. Amelio is an accredited International Olive Council (IOC) panel leader, a tutor, taster and scientific advisor for ONAOO.

The training course will be followed on 21 August by a one-day 'refresher' course for more experienced olive oil tasters.

Since its establishment in 1983, ONAOO has trained more than 5 000 expert olive oil tasters ranging from olive producers to food industry professionals, restaurateurs, chefs, journalists and olive oil enthusiasts.

During the course, participants will be led through in-depth and interactive taste training, sensory evaluation techniques and scoring, physical and chemical properties of olive oils, positive attributes and common defects. Attendees will have the opportunity to take a sensory certification examination to attain sensory analysis certification from ONAOO.

Further information and registration forms are available from SA Olive at tel 021 870 2900 or email [info@saolive.co.za](mailto:info@saolive.co.za)

Find the latest SA Olive news online at [www.saolive.co.za](http://www.saolive.co.za), Facebook <https://www.facebook.com/SaOliveIndustryAssociation> and Twitter @SAOliveIndustry

**ENDS**

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