

## Workshop on sensory evaluation of olive oil and marine omega-3 oils

Møreforskning and Nofima invite you to a Workshop on sensory evaluation of olive oil and how the experience from this field can be transferred to marine omega-3 oils. The course is part of the project "Sensory quality of omega-3 oils".



Date:	4 <sup>th</sup> September 2012
Time:	1200-1500
Location:	Møreforskning Marin Norwegian Maritime Centre, 4th floor.
Speaker:	Professor Erminio Monteleone, University of Florence
Price:	The workshop is free of charge

### Program:

1130 Lunch

1200 Welcome Wenche Larssen, Møreforskning

1205 -1245 Sensory analysis of olive oils - experiences from Italy: quality control, important attributes etc. Erminio Monteleone

1245 - 1345 Tasting sample of olive oils, discussion of relevant attributes v/Erminio Monteleone

1345 - 1400 Coffee break

1400 - 1415 Short introduction to the status of sensory quality control in the marine oil industry v/rep from EPAX, Iren Stoknes.

1415 - 1500 Tasting a few samples and common discussion of attributes

1500 - Summing up Wenche Larssen, Møreforskning

**Register by 10<sup>th</sup> of August to [wenche@mfaa.no](mailto:wenche@mfaa.no).**