

Sensory Training Workshop Bios of Presenters

Dr Soumi Paul Mukhopadhyay

NSW DPI Sensory and Consumer Science Researcher

Dr Soumi Paul Mukhopadhyay is Project Leader of the Australian Olive Industry Sensory Training Project. She is a trained panel member of IOC accredited Australian olive oil sensory panel based in Wagga Wagga. She has published several peer-reviewed articles in international journals and brings an extensive academic and industry network to her role. She is frequently travelling in and around Australia for various show judging of Australian and international olive oils and table olives. She completed a PhD with Charles Sturt University at Wagga Wagga with a NSW DPI and Grain Research and Development Corporation funded project on 'Eliciting sensory and consumer preferences on Australian desi Chickpeas (DAN00139).

Peter McFarlane | BAgSc.(Hons), DipEd

Director of Australian Food Integrity Certification Services Pty Ltd t/a Au-thentic Services, OliveCare® Administrator

Peter is Director and Company Secretary of Australian Food Integrity Certification Services Pty Ltd t/a Au-thentic Services with responsibility for risk management; product quality, provenance & authenticity certification; technology transfer and training; and project management. Au-thentic Services has been appointed by AOA to manage the OliveCare® and OliveCare® Export Code of Practice, as well as Signatory compliance and use of AOA Certification Trade Marks.

Peter continues to serve as the OliveCare® Administrator, his other olive industry duties include:

- Agri-Chemical Permits Co-ordinator
- Biosecurity Representative on the CCEPP
- National Table Olive Committee Convenor, and AIOA table olive chief steward.

Peter has been consulting to the Australian olive industry since 2009, and was recipient of the AOA Services to Industry Award in 2012. He is an experienced project manager, heading projects including: OL13007 – Australian Olive Industry Code of Practice Implementation, PRJ-005287: National Olive Industry Levy Consultation, and previously undertaking industry development projects in other agricultural industries.

Claudia Guillaume – Boundary Bend Olives

General Manager – Laboratory and Quality Assurance

Claudia joined the company early in 2006 to head up Modern Olives Laboratory. She has over 15 years of experience in olive oil testing. She finished her studies in Argentina as a Food Scientist and olive oil specialist. After working for several years in the area of quality, authenticity and sensory testing in a commercial food laboratory, Claudia completed a Post Graduate Course in the Fats & Oils Institute in Seville, Spain where extensive experience in olive oil analysis was gained. Claudia is an approved chemist of the AOCS, participates as a technical member for the Australian Standard and USP committees, represents Australia in IOC and ISO as a technical expert and is a NATA technical assessor. She has extensive experience in sensory evaluation of olive oil, participating in many training workshops and judging events in this field. Claudia has been invited to several national and international conferences as a speaker and has published numerous scientific papers in national and international journals.

Shane Cummins
Head Judge AIOA

Shane has been formally assessing olive oil since 2007. In 2009 Shane completed the Extra Virgin Olive Oil Appreciation and Assessment Course. Since 2010 he has been show judging in regional and national competitions including the Australian International Olive Awards, Olives New Zealand, Royal Agricultural Society of Victoria Food Awards, Sydney Fine Food Show, Canberra Olive Oil Show and the Golden Olive Show.