

Wagga Wagga 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.

Jamie Ayton

NSW DPI oils Chemist

Jamie joined NSW Department of Primary Industries (NSW DPI) in 1995. He completed a Masters degree from the University of Western Sydney in 2006, the main focus of his thesis investigating the effects of irrigation and harvest timing on olive oil quality. Jamie is a member of the NSW DPI team which currently hold accreditation from the International Olive Council (IOC) and is an Approved Chemist with the American Oil Chemists' Society (AOCS). He is also a member of the technical committees for Standards Australia and the Australian Oilseeds Federation. He and his team hold ISO17025 accreditation from NATA for laboratory quality assurance. Jamie has published a number of scientific papers in peer-reviewed journals as well as comprehensive reports for funding bodies. Jamie has a significant amount of experience in olive oil sensory analysis and has worked diligently with panel members to satisfy client's requirements.