

Sensory Masterclass in Olive Oil

ONLINE

August 19th and 20th, 2021

Our fourth sensory masterclass will take place online this year over two morning sessions.

The Sensory Masterclass is highly recommended for everyone in the olive oil industry. It will cover a wide range of topics, including: better understanding of the relationship between fruit handling, milling and oil managing on final sensory quality; sensory attributes identification and intensity scoring; better understanding of different attributes from the same variety from different origin; and much more!

Hosted by Sensory Expert Claudia Guillaume

Guest Speaker: Pablo Canamasas

Pablo is an agriculture scientist specialised in olive oil production and oil quality.

Cost: \$150 per person

Includes 16 samples of olive oils plus tasting cups, delivered to you.



Register now!

To register, email
lab@modernolives.com.au
or call 03 5272 9570



**Modern
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Australia's Specialist Olive Oil Laboratory

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