

2010 ONZ Certification Reporting Procedure

The following outlines the proposed Certification reporting procedure:

A summary of the sensory panel analysis and certification process is as follows:

1. Receipt of Producer Sample

Upon Plant & Food receipt of the:

- Oil samples (retail bottles and chemical analysis retention sample)
- Certificate of chemical analysis, and
- The necessary completed Plant and Food form.

Samples are coded by a Plant & Food technician and entered into a data base.

One bottle is used for sensory analysis, the other is held as retention sample in cool storage along with the chemical analysis sample for the 2 year certification period in case of future queries.

2. Sensory Analysis

- the technician decants one coded sample bottle for sensory analysis,
- the sensory panellists are provided the sample oil in a coded blue glass container,
- the sensory panel has no knowledge of who the producer is,
- the sensory panellists may not enter the lab preparation area,
- the panellists enter their results into the computer in their booths as they assess each sample,
- the computer programme replicates the IOC assessment sheet for extra virgin olive oil.

At the completion of the tasting the technician prints out the results in the database and advises the ONZ Executive Officer.

At this point in time only the ONZ Executive Officer and the Plant & Food technician have knowledge of the results.

3. Confirmation to Producer

Upon a successful Sensory Analysis:

- On receipt of the results the ONZ Executive prepares and mails a standard letter to all producers who have achieved Certification
- The member applies to the ONZ Executive for the **Olive Mark Seal**

Upon an unsuccessful Sensory Analysis

- the ONZ Executive Officer calls the producer to advise the oil has failed sensory analysis.
- the producer is advised that if they would like to discuss the result with the panel leader that is possible, but they must give their permission for the release of their details to the panel leader.
- the Executive Officer contacts the panel leader to advise the producer's details.

- After discussion with the producer, the panel leader may, on rare occasions (and with the agreement from the panellists following discussion after the tasting), suggest that the producer resubmit the oil for re-testing. There is no charge for one re-analysis.
- The ONZ Executive Officer prepares and mails a standard letter to the producer confirming:
 - the oil has not achieved Certification
 - the Producer has or has not granted approval to discuss the results with the sensory panel leader.