New Zealand Olive Oil Welcomed in Tokyo

New Zealand olive oil was the star attraction at a special evening held by the Japan Olive Oil Tasters Association in Tokyo in December. This was called "World of taste learn - New Zealand olive oil" Seminar & Dinner.

Olives New Zealand provided a selection of award winning Extra Virgin and an agrumato olive oil which were used in a formal sensory analysis session and then featured in the four course menu.

Olives New Zealand also provided a synopsis of the olive growing industry in New Zealand which was of real interest to the dinner attendees, which included food writers.

Special guests of honour were Olives NZ President, Andrew Taylor and his wife, Delyth, who were stopped over in Tokyo on their way to Europe. It was an excellent opportunity to build relations in Japan as well as to introduce them to the New Zealand olive oils.

Here are some photos taken on the night.



Olives NZ President Andrew Taylor with the Chef from Arossa, Delyth Taylor and Himeyo Nagatomo



Animated conversation



Some of the New Zealand EVOOs and agrumato olive oil used on the evening (Wairarapa Gold, Juno, Forty Groves, Simunovich and Robinsons Bay).



Sensory assessment



