

## 2018 NZ EVOO Awards Judging Panel

### ESTEBAN SANTIPOLIO – ARGENTINA (HEAD JUDGE)

Esteban Santipolio is a graduate of the FAUBA, the University of Buenos Aires, and has graduate degrees in agribusiness, at the FAUBA. Oil Technology in IFAPA Jaen- Spain, and Rural Development Studies- in Rehovot –Israel, respectively. CREA member since 1997-2015, member of the olive oil taste panel UCC- San Juan since 2002, an IOC Certified Panel, member of Regional Council INTA Cuyo. He is manager of the CIASA, an agricultural consultancy, developer of horticultural projects and olives, for more than 10,000 hectares, nursery, agribusiness, packaging and marketing of olive oil in Argentina, Uruguay, Australia, Brazil and Turkey from 1992 to date.

Esteban's judging roles have included; Argoliva, San Juan Argentina, since 2011

<http://www.argoliva.com.ar/>, New York International Olive Oil Competition since 2014 and in Sudoliva since 2017 <https://www.facebook.com/events/110552756305125/>

### SHANE CUMMINS – NEW SOUTH WALES, AUSTRALIA

Shane is a founding member of Long Paddock Olive Rustlers, a much accolated and award winning boutique olive oil producer. He has been a member of the Australian Olive Oil Sensory Panel since 2009 with substantial judging appointments with Australian Olive Association Awards, Northern Victoria 'Golden Olives' and Royal National Capital Agricultural Show, Canberra. Shane has also been on the judging teams for the Choice Magazine and California Supermarket Review and has judged previously in New Zealand. Shane now runs the Australian International EVOO Awards.

### DR. SOUMI PAUL MUKHOPADHYAY - AUSTRALIA

Dr. Soumi Paul Mukhopadhyay went to Australia in 2012 to pursue her dream of doing higher degree research in food science. Soumi is very passionate about everything about "food" and has successfully completed her PhD in Food Science from School of Agricultural and Wine Sciences, Charles Sturt University (CSU), Australia, in 2015. She specialized in sensory and consumer science and has had several articles published.

Before going to Australia, Soumi has had over seven years of FMCG experience in sensory analysis, technology, research and development, corporate quality assurance and intellectual property & capability analysis with Nestle, Global Calcium and Whirlpool in India and Italy. Immediately, after finishing her PhD in Australia, Soumi worked with Goodman Fielder in Sydney as "Sensory Technologist" for Australian Grocery business. Recently, Soumi has moved into her new role with Department of Primary Industries, New South Wales as "Research Officer- Sensory and Consumer Science- Horticulture".

Since arriving to Australia, Soumi has demonstrated her interest in Australian olive oils. She is a trained member of the Australian Olive Oil Sensory Panel at Wagga Wagga and has had extensive palate training. Soumi started her formal olive oil judging journey at the Sydney Royal Fine Food Show in 2016 and still continuing. She is keen in learning and recently been associated with the "TasteBook" program run by Australian Olive Association and has published an article in December 2017 in the Australian and New Zealand OliveGrower and Processor magazine.

### GEORGES FEGHALI – EX LEBANON

Georges is from Lebanon and currently working in New Zealand. He is qualified as an olive oil expert from Jaen University/ Spain and licenced in food technology and agricultural technology.

In Lebanon he was the assistant panel head at the Olive Oil Tasting Centre, Beirut. He attended many EVOO National competitions in Lebanon since 2012 and he has been involved in projects such as looking at the quality of olive oil in the Lebanese market, integrated pest management in olives and olive oil production. Georges has been a member of the NZ EVOO Awards Judging Panel since 2016.

ED SCOTT, MOUTERE GROVE OLIVES, NELSON

Ed and his wife Liz have been growing olives since 1996 in the Moutere region of Nelson. Ed has been an olive processor since 2002. He was one of the 20 Olives New Zealand members from around New Zealand who were selected to take part in a workshop on the IOOC process for sensory evaluation of EVOO, run by Dr Luciano Di Giovecchino and the follow up course 2 years later. Ed has been a judge at the NZ EVOO Awards for 11 of the previous competitions since inception of the NZ EVOO Awards.

RACHEL COSTELLO – VILLA GROVE, NELSON

Rachel was a member of the Olives NZ IOC Sensory panel and has judged a number of Olive Oil competitions including previously at the NZ EVOO Awards and the Royal Canterbury Show Gourmet Oil Awards. Rachel has attended the Savantes Extra Virgin Olive Oil Qualifier Course under the tutelage of Judy Ridgway in 2002 and 2004. These courses were designed to introduce olive oil tasters to a wide spectrum of extra virgin olive oils and their culinary uses. Rachel is renowned for her superior palate in tasting olive oil.