

Judging Extra Virgin and Flavoured Oils – what makes a Gold winner
Wednesday 15th April
Presenter – Dr Soumi Paul Mukhopadhyay

Dr Soumi Paul Mukhopadhyay is New South Wales Department of Primary Industries' (NSW DPI) Sensory and Consumer Research Scientist for Horticultural research. She is currently leading the Hort Innovation funded project "Australian Olive industry sensory training" delivering a national sensory training program for promoting Australian extra virgin olive oil and table olives. Soumi has judged at the NZ EVOO Awards in 2018 and 2019 and is a real fan of our EVOO and Flavoured Oils. Soumi also judges in Australia.

2.00pm	Welcome and Overview of What makes an Award Winning EVOO Tasting and assessment of 2019 Award winning EVOOs What makes a Gold winning oil?
4.00pm	Afternoon Tea
4.15pm	Tasting and assessment of 2019 Award winning Flavoured Oils Could a Bronze or Silver be lifted to Gold?
5.30pm	Summary, Questions and Answers
6.00pm	Workshop finishes

Please complete and return this registration form by Friday 28th February 2020

Contact Details			
Grove/Company			
Attendees:			
Fees (inc GST)			
	Cost per person	No.	Total
A tax invoice will be issued on receipt and will be your booking confirmation.	\$150		\$
Special dietary or other requirements:			