

Judging Extra Virgin and Flavoured Oils – what makes a Gold winner

Date- 17th Aug, 2022

Presenter – Dr Soumi Paul Mukhopadhyay

Dr Soumi Paul Mukhopadhyay is a sensory and consumer research scientist with NSW Department of Primary Industries. She has had over 15 years of “Fast-Moving Consumer Goods” (FMCG) industry and academic/research experience in India, Italy and Australia with Nestle, Whirlpool Corporation and Goodman Fielder, to name a few (<https://www.linkedin.com/in/soumi-paul-mukhopadhyay-phd-6049921b/>). Soumi has expertise in understanding how sensory and consumer science can facilitate better promotion and placement of various products (from grains, legumes, honey, dairy, fruits and vegetables, wine and olive oil to everyday grocery products). This includes leading the 2019-20 Hort Innovation funded project OL17003- “Australian Olive industry sensory training” to deliver of a series of integrated training programs for promoting Australian olive products and developing a guide to understand and appreciate the products in domestic and international markets (<https://www.horticulture.com.au/growers/help-your-business-grow/research-reports-publications-fact-sheets-and-more/ol17003/>).

She has published several industry articles related to the TasteBook™ program in “Australian and New Zealand Olive Grower and Processor” industry magazine (<https://olivebiz.com.au/?s=TasteBook>) and several peer-reviewed articles in international journals and brings an extensive academic and industry network to her role (<https://scholar.google.com/citations?user=HVqp5T4AAAAJ&hl=en>). Soumi is a trained member of the Australian Olive Oil Sensory Panel (AOOSP) at Wagga Wagga and has had extensive palate training. She is frequently travelling in and around Australia and New Zealand for various show-judging of olive oils, table olives, honey, dairy and other products (<https://internationaloliveawardsaustralia.com.au/2021-judges/>). Soumi is currently holding a Conjoint Senior Lecturer role with University of Newcastle and an Adjunct Research Fellow with Charles Sturt University. Soumi is also a professional member of Australian Institute of Food Science and Technology (AIFST) and is the NSW Branch Chair. She is an Australian expert on the subcommittee FT 024-06 mirror to ISO/TC34/SC12 in the Standards Australia Committees and Joint Standards Australia/Standards New Zealand Committees. Soumi has judged at the NZ EVOO Awards in 2018 and 2019 and is a real fan of our EVOO and Flavoured Oils.

Also participating in the seminar will be the NZ EVOO Awards Judging Panel and Awards Facilitator. Hear how they approach their judging engagements.

A pack of coded oils, tasting cups and relevant documentation will be couriered to each participant. The Zoom link for the seminar will be emailed on the day.

Judging Extra Virgin and Flavoured Oils – Programme

10am	Welcome and Overview of What makes an Award Winning EVOO Tasting and assessment of 2021 Award winning EVOOs What makes a Gold medal winning oil?
12	Lunch Break
1pm	Tasting and assessment of 2021 Award winning EVOOs (cont.) Tasting and assessment of 2021 Award winning Flavoured Oils Could a Bronze or Silver be lifted to Gold?
3pm	Summary, Questions and Answers
3.30pm	Workshop finishes

Judging Extra Virgin and Flavoured Oils – Registration Form

**Please complete and return this registration form by Friday 5th August
Spaces are limited so register early to avoid missing out!**

Contact Details			
Grove/Company			
Address for courier package			
Participant:			
Fees (inc GST)			
	Cost per person	No.	Total
A tax invoice will be issued in August and will be your booking confirmation.	\$175		\$