



INNOVHUB
STAZIONI SPERIMENTALI
PER L'INDUSTRIA

innovazione e ricerca

Olive oil proficiency tests

Chemical-physical parameters and contaminants

Since 2003 Innovhub SSI organizes every year an interlaboratory test on olive oil for different commercial categories among various olive oil laboratories.

The tests include all the chemical parameters. Since 2016 the main contaminants are also considered.

Each participant has the opportunity to compare his own test results with those obtained by the most accredited Italian and foreign laboratories.

The proficiency test has as main purpose, the ability to make corrections from deviation that might occur in the results, compared to the average value obtained by other laboratories.

At the end of the laboratory tests, the participants can insert the results obtained directly in the web portal on the dedicated page:

<https://proficiencytest.innovhub-ssi.it>

The results are statistically processed and delivered anonymously to each participant.



For information:

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Reg. UE 2022/2104 and 2022/2105 establish the chemical-physical parameters and methods for quality control of olive oil.

The organoleptic assessment (Panel test) contributes to the definition of the quality of the oil, the Regulation classifies virgin olive oil in the categories:

- EXTRA VIRGIN OLIVE OIL
- VIRGIN OLIVE OIL
- LAMPANTE OLIVE OIL

according to the intensity of the defects and of the fruitiness perceived, as determined by a group of tasters selected, trained and monitored as a panel, using statistical techniques for data processing. It also provides information on the organoleptic characteristics for optional labeling.

The organoleptic assessment is qualified by a level of reliability comparable to that of the analytical tests.

Our Panel is recognized by the IOC (International Olive Council), by the Italian Ministry of Agricultural, Food and Forests as a tasting committee in charge of the official control of the characteristics of virgin olive oils and designation of origin (D.O.) oils.

The organoleptic assessment is accredited by ACCREDIA (Italian Accreditation Body).

The Panel serves industry, production consortia, certification bodies and large-scale distribution.



Virgin Olive Oil Organoleptic Assessment



For further information:

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Team Chemistry, Technology and Food Safety



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FOOD AND FATS TECHNOLOGY

COLD PRESSED SEED OIL EXTRACTION

- Oil extraction from seeds and insects
- Oil and cake characterization



SHORT PATH VACUUM DISTILLATION

- Reduction of cholesterol in butter and lard
- Squalene recovery from olive oil deodorizer distillates
- Enrichment of hemp inflorescence extracts
- Extraction of carotenoids
- Distillation and recovery of high value molecules
- Physical neutralization

LAB REACTOR

- Extraction of nutraceutical compounds from production waste of food industries (e.g. grape pomace, olive leaves and citrus fruits)
- Recovery of polyphenols and bioactive compounds (e.g. olive pomace and red fruits)
- Esterification reaction of oils and fats
- Preparation of biofuels (biodiesel)
- Refining process of oils and fats (bleaching, neutralization, deodorization)



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FORMAZIONE

PROSSIMI CORSI IN PROGRAMMA

Innovhub SSI organizza corsi rivolti agli operatori del settore oleario, al personale tecnico della Grande Distribuzione Organizzata (GDO), a tecnici specialisti di Università e centri di Ricerca. È possibile anche definire percorsi di formazione ad hoc sulla base di esigenze specifiche.

Per maggiori informazioni:
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STRUMENTI E MODELLI PER LA STIMA DELLA SHELF-LIFE 7 ottobre 2024, Webinar

Conoscere le modalità attraverso cui stimare la **shelf-life** di un prodotto, ovvero l'intervallo di tempo fra la sua produzione e il consumo senza che questo possa arrecare danni al consumatore.

Docente: Andrea Milani
Costo: 200,00 euro + IVA



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LA QUALITÀ DELLE SOSTANZE GRASSE 20 settembre 2024, Webinar

Analisi dei **parametri** che influenzano la **qualità degli oli di oliva** vergini e di semi e i metodi relativi, degli **aspetti normativi e legislativi** che regolamentano i limiti, i **costituenti principali** degli oli e i loro **componenti minori**.

Docente: Liliana Folegatti
Costo: 200,00 euro + IVA

VALUTAZIONE ORGANOLETTICA DEGLI OLI VERGINI DI OLIVA 16 ottobre, via G. Colombo 83

Analisi della **valutazione organolettica** come parametro di qualità distintivo e discriminante, di **fattori** che concorrono alla **qualità del prodotto finale**, del **metodo standard del COI**, della **terminologia** e dell'origine degli **attributi positivi e negativi** riscontrabili nell'olio.

Docenti: Stefania De Cesarei e Liliana Folegatti
Costo: 200,00 euro + IVA