



E3S – European Sensory Science Society

via della Cernaia 21
50129 Florence (Italy)

19th March 2012

REPORT WG PDO MEETING

Bruxelles, 8th March 2012

1st meeting of coordinators of national subgroups

Participants:

- Elisabeth Buchinger - Sensorikum - Austria
- Tuomo Tupasela - MTT Biotechnology and Food Research - Finland
- DominiqueValentin - Agrosoup Dijon - France
- Mario Zannoni - Organismo Controllo Qualità P.R. - Italy
- Carolina Chaya - Technical University Madrid - Spain
- Beatriz Villegas - Consumolab - Spain
- Patrizia Piccinali - Agroscope - Switzerland

Scheduled topics:

- Results survey among the participants of WG PDO;
- WG PDO Seminar to be held in Bern at the end of Eurosense (9-12 September 2012);
- Proposed COST Project.

1. Results survey among the participants of WG PDO

(on 29-02-2012)

This survey was done by the two WG coordinators by sending a form to every members of the group. Here you see the summarized results.

Tab. 1 Members of WG PDO: 30 persons

Nationality	n.	Field of activity	n.	Types of products	n.
Italy	8	Research	30	Cheese	19
France	6	Quality control	16	Meat	17
Spain	6	PDO official control	8	Wine	15
Austria	4	Other	8	Oil, fats	13
Switzerland	4			Vegetables	11
Great Britain	1			Other products:	
Finland	1			Bread	8

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			Fish	3
			Chocolate	3
			Honey	3
			Beer	2
			Bakery	2
			Spirits	2
			Milk products	2
			Coffe, tea	1
			Water	1
			Marine salt	1

Tab.2 Comparison of group experience and volumes of PDOs produced in EU (2008)

<i>Group's members with experience in:</i>	<i>n.</i>	<i>Quantity produced (t):</i>
Cheese	19	879.000
Meat	17	571.000
Wine	15	11.000.000
Oil,fats	13	82.000
Vegetables	11	778.000
Bread, bakery, pastry	9	145.000
Fish	3	138.000 (category: other food products)
Chocolate	3	see pastry
Beer	2	2.505.000
Honey	3	9.000 (cat. other food of animal origin)
Coffee, tea	1	57.000 (cat. other products from annex I)
Spirit	2	n.a.
Milk products	2	n.a.
Water	1	441.000

▪ **Comments to the survey**

All the members are researchers, but almost a third has experience with PDO official control. As expected cheese, meat and wine gather the greater part of the expertise. Bread, bakery and pastry are covered by many researchers even if the quantities of these products are relatively small. The same is evident also with oil, which has a very small PDO production but a group of 13 persons active on this type of product. On the contrary beer is an important PDO product, but only two persons have experience with this kind of drink.



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2. Bern Seminar

Proposed seminar to be held in Bern at the end of Eurosense 9-12 September 2012.

From the discussion with Patrizia Piccinalli it seems possible to organize this seminar in Bern at the end of Eurosense. The proposal consider as date and location the 12th September in the afternoon (14-16,30 hours) at ALP in Liebefeld-Bern and without any charge. The facility has a seating capacity of 60, so it would be necessary to apply to be entered.

Scope of the seminar would be to present the state of the art of the sensory analysis for PDOs and some methodological topics. Mario Zannoni presented, as an example, a summary of the state of the art in Italy.

The original proposal for the seminar' lectures has been modified considering a proposal of Isabelle Maitre. So now we shall have only a lecture about the state of the art of sensory analysis for PDOs in Europe, then 4 methodological issues or open questions to address and a final round table.

The outline of the seminar should be as follows:

	length about
- State of the art of the sensory analysis for PDOs in Europe	30'
- 1 methodological issue /open question	15'
- 2 methodological issue /open question	15'
- 3 methodological issue /open question	15'
- 4 methodological issue /open question	15'
- Final round table	45'

The first lecture will try to summarize different aspects of the actual situation of sensory and PDOs covering these themes: *Introduction about the PDOs in Europe (number, types of products and importance) - Research papers about PDOs (which PDOs were investigated, types of researches: composition, technology, consumers etc.) - Sensory analysis in official certification of PDOs, - Employ of sensory analysis know how for nonprofessional activities (competitions, tasting courses etc.), -Attitude of producers about sensory analysis, -Interest of consumers for sensory features of products, - Attitude of the national ministry and local authorities towards PDOs.*

This report could be done by one of the two WG PDO coordinators i.e. M.Zannoni.

The four methodological issues have to be organized. Firstly we should decide which subject to address (there are many topics and it is impossible to give an answer to every problem, so maybe it is better to be focused on a specific area). Secondly, who will talk?

Some proposals came out in the discussion, they are:

1. methodology to define sensory typicity and/or terroir (specificity of place) of wine
2. consumer perception/role of the PDOs label

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3. methods to define the sensory compliance of a product to PDO specifications (profile, compliance score, other methods...)
4. present a successful case of the application of sensory analysis for PDOs
5. accreditation of sensory analysis for certification of PDOs
6. use of sensory analysis in quality control of PDOs

Group comment: Other proposal could be suggested, having in mind that this is the first seminar, the idea is to do other seminars, so it is not necessary now to address to every problems; maybe we could try to focus on some major topics. Who is interested in presenting the proposal? The group have thought of F. Perez Elortondo (Idiazabal) for n.4, Carolina Chaya /Luis Guerrero for n.2 and Isabelle Maitre for n. 1.

The round table at the end of the seminar should discuss the above mentioned topics and suggest how to use an European network to address these problems.

3. COST Project

Carolina Chaya presented the proposal for the COST project; two possible titles were initially proposed:

- “A network to increase the harmonization and application of sensory analysis and consumer research for PDO and traditional food products”
- “Harmonization and application of sensory science and consumer research in traditional food products”

The COST projects should have at least 5 states members to be accepted, but the average number of participants is 20, it is also possible for new participant to join after the start of the project. It would be good to start with about 10 countries. The COST project should have a management committee with max 2 members per country and 2 management meeting per year. The participants to a COST project have to be appointed by the national COST coordinator. The activity is divided in working groups, in this project we could organize 4 such Working Groups. The COST cover the costs for contacts, travel and networking but not those for the research. It is possible to do scientific exchanges and short missions. The financial support is about 100.000€/year up to 4 years. The preliminary proposal has to be prepared for the next call that should be in September 2012. The first proposal will be controlled by 5 evaluators; on the average 85% of these proposals are rejected, but if we pass the first control then we have the 80% of possibilities to be accepted in the final proposal.

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Carolina Chaya has read her COST proposal that was extensively discussed and in some parts modified by the group. Carolina will prepare a new version of the draft which will be sent to the participants for further improvements.

The group agrees to meet again in Bern on 12th September for further work on COST project. This was the first meeting of national coordinators, their task is to manage the group together with the two WG coordinators and function as liaison with the national members. Members of national subgroups choose the coordinator.

The next meeting of WG PDO will be in Bern on 12th September 2012.

Mario Zannoni