



E3S GENERAL ASSEMBLY, DUBLIN, 8th MAY 2018

E3S PDO WG WORKSHOP

Location: Teagasc, Dublin.

Participants in the meeting: 15.

Mario Zannoni gave a presentation about activities in the subgroup *accreditation*.

Patrizia Piccinali and Luis Cunha gave a presentation about activities in the subgroup *consumers*.

Reports:

M.Zannoni

A proposal for the structure of a guideline for sensory analysis of PDO food products and wine

The guideline project should last two and half years (2018-2020).

The guideline should be a tool for laboratories or panels working in the field of sensory control of PDOs. This guide presents examples of methodological approaches for the control of PDOs for satisfying technical requirements of the ISO/ IEC 17025 standard and may be used as part of the evaluation of sensory practices by accreditation bodies.

The basis for the development of the guideline is the EA 4/09 G 2017 publication “Accreditation for sensory testing laboratories”. The topics covered are: Personnel – Accommodation, environment, equipment – Test methods – Records – Reference materials – Sampling, samples handling and preparation – Quality control. The specifics related to PDOs are considered for each of these topics. There are two planned annexes at the end of the guideline. Annex A will be : Advice for the introduction of sensory analysis in PDO sensory control. Annex B present examples applied to specified classes of production, i.e. : annex cheese, annex wine, annex oil.

Patrizia Piccinali

The E3S WG PDO at the “Journée internationale des Concours des Produits du Terroir” in Courtemelon, Switzerland, 30 september 2017.

The Swiss Local Products Competition (Concours des Produits du Terroir), bringing together various types of products, simultaneously ensures consistency between producers and the promotion of the quality, authenticity, tradition and innovation of Swiss terroir products. The objective of this type of competition is to showcase products to consumers and to strengthen the link between the production region and the market. In 2015 the competition brought together 972 products divided into 5 categories evaluated by 103 assessors. Assessors gave scores for visual, olfactive and taste modalities and a final overall consensus score.

A conference “Le concours des produits du terroir: un outil de développement” was held as a part of the 2017 competition. This conference was organized by the UNIDO project “Market access facilitation for selected value chains of typical food products” in Tunisia. Some speakers presented activities linked with tasting competitions in Morocco and Tunisia. Patrizia Piccinali introduced the activity of E3S WG PDO and then presented an evaluation of the method used in the Swiss competition. Mario Zannoni presented the protocol for tasting competitions for Parmigiano-Reggiano cheese and the Balsamic vinegar from Reggio Emilia. Benoit Tarche explained the operations of the

French competition, the largest in Europe. The final discussion highlighted the importance of good sensory practices.

Luis Miguel Cunha

Results of a survey about consumers' awareness, knowledge and image of PDO products in Portugal.

Portugal has the fourth largest number of PDO/PGI products in Europe, but is the first considering the ratio n.PDOs/inhabitants. The tool used for the survey was a free word association questionnaire developed by Luis Guerrero and the consumers' subgroup of WG PDO. The software used was Survey Gitzmo. The results showed that 64% of respondents regularly use PDO products. Results showed also that:

- The PDO logo elicits positive associations;
- Many consumers associated the logo with the words cheese and wine;
- The logo was nevertheless not well known.

Discussion

Subgroup accreditation

The writing of the guideline will be the principal work next year for the accreditation subgroup and there were two proposal about how this could be achieved:

A) the two coordinators of the subgroup F.J.Perez Elortondo and M.Zannoni write the basic draft and the other members will review the work; or

B) the work will be divided among members with someone of them writing a chapter each.

After the discussion the group choose the proposal A.

When the draft is completed the work on the annexes should start. Each annex will be written by a group of experts in the specific food category (cheese, oil, wine...).

Subgroup consumers

Luis Guerrero will insert the Luis Cunha' presentation into the survey's general results. Patrizia Piccinalli explained the benefits of having sensory professional present and collaborating in the preparation of tasting competitions. Such competitions for traditional products are common throughout Europe and the input of a sensory analyst can greatly improve the quality of the results of the tasting judges. Mario Zannoni proposed a survey among the WG PDO members to gather information about tasting competitions of PDOs or traditional products who employ, or could employ, the expertise of sensory analysis.

Management meeting

The meeting concerned mostly the program for the next year 2018-2019.

Mario Zannoni reported that in 2017 the subgroup accreditation has published a paper in *Food Control*, while the subgroup consumers has two papers submitted for publication.

F.J.Perez Elortondo and Mario Zannoni are preparing a poster about the guideline for Eurosense in Verona. They will start writing the guideline now and will have the first report about this project. towards the end of 2018. The next activity for the subgroup consumers will be the survey about tasting competitions for PDO/traditional food products. This project will start by developing the questionnaire.

2-7-2018 Mario Zannoni



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