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innovation and research

# Food Chemistry, Technology and Safety



## Testing Services

- quality, authenticity and food safety
- targeted e untargeted screening
- compliance with regulations and commercial standards
- evaluation of organoleptic damage (odour and taint)
- organoleptic evaluation of virgin olive oil
- technological tests
- extractable and leacheables
- food contact materials



Consultancy



Research and Innovation



Technical Standardisation



Training

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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 Forestry Policies 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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Expert Sensorial Analysis and Head of Panel Test  
Team Chemistry, Technology and Food Safety

## Olive oil proficiency tests Chemical-physical parameters and contaminants

Since 2003, the Oils and Fats Area, 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 will have the opportunity to compare his own test results with those obtained by the most accredited Italian and foreign laboratories.

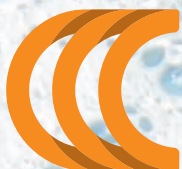
The proficiency test has as main purpose, the ability to make corrections from deviation that might occur in the results, compared to the average value obtained by other laboratories.

At the end of the laboratory tests, the participants insert the results obtained directly in the web portal on the dedicated page: <https://proficiencytest.innovhub-ssi.it>

The results will be statistically processed and delivered anonymously to each participant.

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# Detergency testing services

Servizi dedicati a prodotti e tecnologie per la detergenza

## ANALISI E SERVIZI DI VALUTAZIONE DEL PROCESSO DI LAVAGGIO

- analisi quali-quantitativa di materie prime e prodotti formulati
- testing di sistemi tecnologici

## VALUTAZIONE PRESTAZIONI DI LAVAGGIO E ASCIUGATURA

- prestazioni primarie
- effetti secondari

## CONSULENZA E FORMAZIONE

- consulenze su quesiti tecnici, formulativi e normativi
- definizione dei migliori approcci analitici e di testing per sviluppo e ottimizzazione di prodotti e processi
- formazione tecnica

## ANALISI SENSORIALE CON TECNICI ESPERTI

- valutazione efficacia prestazionale di prodotti o sistemi di lavaggio e asciugatura
- stima morbidezza, profumazione, facilità di stiratura

## CONTATTI

**Davide Mariani**

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*Team Prestazioni dei Materiali*

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