

“Characterization of the sensory properties of the wine types of the future PDO Ialpuh”

Organizer: EU Project “Support to the development of a Geographical Indications system in Ukraine”

Date: 25th of September, 2018

Venue: Odessa National Academy of Food Technologies (ONAFIT), Odessa, Kanatna Str. 112

10.30-11.00	Registration
11.00-11.10	Greetings and introduction /Introduction of participants <i>Project representatives</i>
11.10-11.20	Introduction of ongoing activities and the necessity of sensory characterization of wine types in the process of producing the Product specification <i>Mr. Darko Jaksic, Key Expert for Geographical Indications</i>
11.20-11.30	Presentation of premises and techniques for sensory evaluation <i>Ms. Oksana Tkacenko, National expert for Oenology</i>
11.30-16.30	Presentation of potential wine types and individual wines, sensory characterization and discussion of each type and wine individually <i>Mr. Darko Jaksic, Ms. Federica Bonello, Mr. Stefano Sequino, Ms. Oksana Tkacenko</i>
16.30-18.00	Buffet



TRAINING

“Sensory evaluation of wine for the purpose of quality control and annual verification in the system of geographical indication - General training”

Organizer: EU Project “Support to the development of a Geographical Indications system in Ukraine”

Date: 26th of September, 2018

Venue: Odessa National Academy of Food Technologies (ONAFT), Odessa, Kanatna Str. 112

10.30-11.00	Registration / coffee
11.00-11.10	Greetings and introduction <i>Project, regional authorities</i>
11.10-11.20	Ongoing activities and plans <i>Mr. Darko Jaksic, Key Expert for Geographical Indications</i>
11.20-12.30	Sensorial wines evaluation system within framework of quality and GI control (concrete examples) <i>Mr. Stefano Sequino, Senior Expert for Institutional GI System Mr. Darko Jaksic, Key Expert for Geographical Indications</i>
12.30-13.00	What is a panel? Selection and training of panel members <i>Ms. Federica Bonello, Senior Expert for Sensory Evaluation of Wines and Spirit Drinks</i>
13.00-16.00	Sensory testing: sensory thresholds, acquaintance with the basic tastes, recognition of basic tastes and odors (flavors) according to OIV recommendations for selection and training of a panel <i>Ms. Federica Bonello, Senior Expert for Sensory Evaluation of Wines and Spirit Drinks</i>
16.00-17.00	Buffet



TRAINING

“Sensory evaluation of wine for the purpose of quality control and annual verification in the system of geographical indication - General training”

Organizer: EU Project “Support to the Development of a Geographical Indications System in Ukraine”

Date: 27th of September, 2018

Venue: Odessa National Academy of Food Technologies (ONAFT), Odessa, Kanatna Str. 112

10.30-11.00	Registration / coffee
11.00-11.10	Ongoing activities and plans <i>Mr. Darko Jaksic, Key expert for Geographical Indications</i>
11.10-12.00	Guidelines for sensory analysis of PDO wines <i>Ms. Federica Bonello, Senior Expert for Sensory Evaluation of Wines and Spirit Drinks</i>
12.00-15.00	Practical part: wine aroma and off-flavor recognition <i>Ms. Federica Bonello, Senior Expert for Sensory Evaluation of Wines and Spirit Drinks</i>
15.00-16.00	<i>Buffet</i>

