

## AVPA Classification of virgin olive oils

With the essential help of the Centre Technique de l'Olivier CTO in Aix en Provence, AVPA defined a classification for virgin olive oils. To do so AVPA uses a composite tool "the structure note", which corresponds to the combination of ardentness (the "pricking" of olive oil) and bitterness, according to the following formula:

$$\text{Structure Note} = ((0,62 \times \text{Bitterness}) + (0,38 \times \text{Ardentness}) + \text{Max}[\text{Bitterness}; \text{Ardentness}]) / 2$$

Ardentness was underweighted (38%) as it decreases quicker than bitterness once in the bottle and the maximum note: Bitterness or Ardentness, divided by 2, comes to correct this weighting.

With this structure note and with an analysis of oil fruity, AVPA can today classify all virgin olive oils in contest into 7 categories:

- Intense Green Fruity: for structure notes over 4
- Medium Green Fruity: for structure notes from 3 to 4
- Light Green Fruity : for structure notes from 0 to 3
- Intense Ripe Fruity: for structure notes over 2,5
- Medium Ripe Fruity: for structure notes from 1,5 to 2,5
- Light Ripe Fruity: for structure notes from 0 to 1,5
- Black Fruity: without bitterness nor ardentness, structure note 0

This classification enables us to give its right place to the rich olive oils taste range. This classification turns out to be an exceptional commercial instrument which allows to orientate the consumer towards the oils corresponding to their expectations!

If needed some new categories will be registered to take into account the traditional tastes of Middle East and African producers, still scarcely known in Europe.

The intense green fruity has strongly marked bitterness and ardentness with the feelings of a green olive, fresh smells of spring meadow, even of cut grass. Some raw artichoke and various green fruits flavors are often found there.

The medium green fruity announces a noticeable bitterness and ardentness with the feelings of a green olive, fresh smells of spring meadow, even of cut grass. Some raw artichoke and various green fruits flavors are often found there.

The light green fruity is a fresh and light oil with a subtle bitterness and ardentness with the feelings of a green olive, fresh smells of spring meadow, even of cut grass. Some raw artichoke and various green fruits flavors are often found there.

The intense ripe fruity has strongly marked bitterness and ardentness with the feelings of ripe, violet or black, olives, has an aromatic roundness which could be connected with deep wood taste. These oils present almond, red or yellow fruits, lime flavors or heady flowers flavors.

The medium ripe fruity announces a noticeable bitterness and ardentness with the feelings of ripe, violet or black, olives, has an aromatic roundness which could be connected with deep wood taste. These oils present almond, red or yellow fruits, lime flavors or heady flowers flavors.

The light ripe fruity is a fresh and light oil with a subtle bitterness and ardentness with the feelings of ripe, violet or black, olives, has an aromatic roundness which could be connected with deep wood taste. These oils present almond, red or yellow fruits, lime flavors or heady flowers flavors.

The black fruity is obtained from ripe, violet or black, olives, slightly fermented before pressing. The result is a round oil without bitterness nor ardentness.