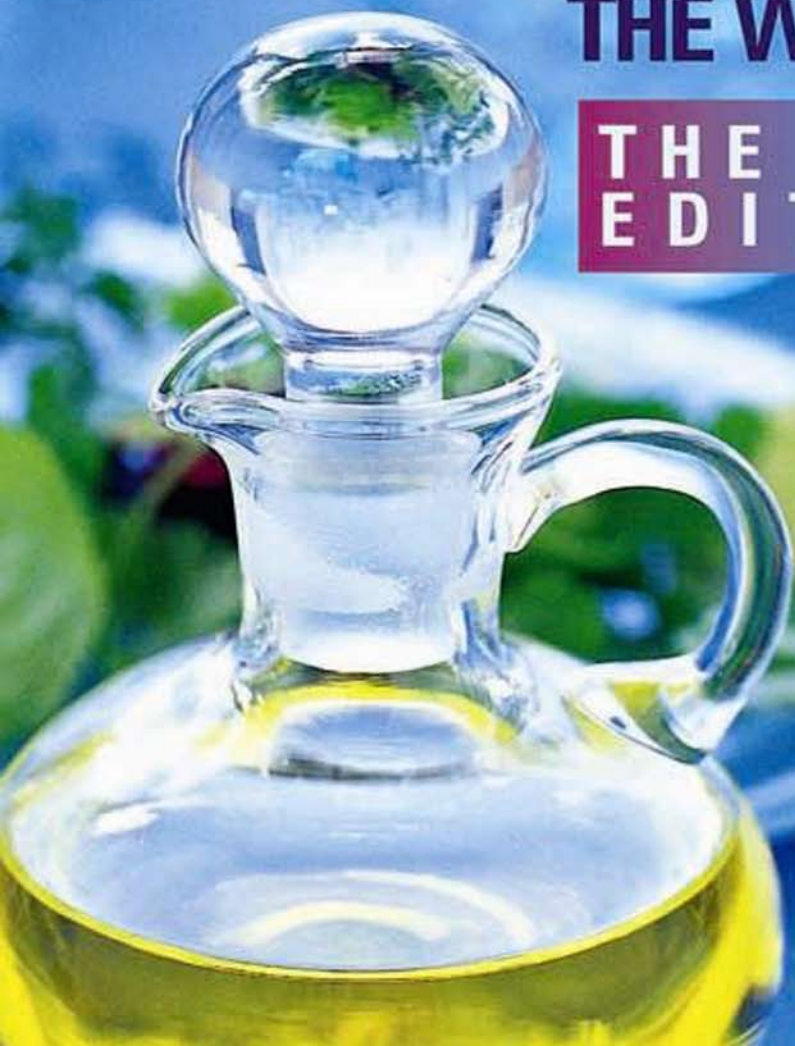


**Judy Ridgway's**  
**best**  
**olive oil buys**

**ROUND  
THE WORLD**

**THE NEW  
EDITION**



# Australian Olive Oil Brokerage Pty. Ltd.



## Are all Extra Virgin Olive Oils single varietal i.e. They are not blended with other olive oils?

It is seldom that, after the harvest and the appropriate time to allow the oil to settle and shed its vegetable matters, the olive oil is perfectly balanced.

It might have too much or too little pungency or bitterness which does not allow the human taste to enjoy all aspects of the oil. It is also sometimes the case that a fabulously aromatic oil has virtually no pungency or bitterness present.

So as to utilize these highly desirable qualities present in varying degrees in a variety of different oils, a team of qualified Tasters and Blenders will value each of the oils' prime components: Pungency, Bitterness and Aroma.

Each of these is given a numerical number out of 10, after which the blending process starts! The skills of blenders are similar to those who blend our wines and result in a similarly word-class product, OZ olive oil, with a style suited to the chosen market it is destined for.

All Kangaroo Paw Olive Oils are created through its own panel of IOOC qualified judges, employed by AOOB, to produce olive oils worthy of its packaging!

### What "Styles" of Olive Oils are there?

As mentioned, often the most admired of "Styles" is the **Tuscan!** It is valued by those most familiar with the tastes and usages of olive oils. The robust flavours apparent in the throat, palate and aromas for the nose is revered and highly sought after. It is favoured by Show Judges as the ultimate in Oils!

It must be remembered that, like a wine, it most often is the acquired taste of those users of olive oils who seek points of differences. Hence the ever increasing Salad ranges, Dukkahs and other innovative usages of olive oils which have become more and more popular around the world. But it does not represent all tastes!

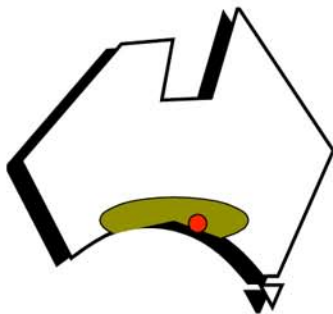
Other Styles vary mostly depending on the intensity, balance and middle palate introduced to a blend of olive oil. A sliding scale can be employed and seen to use the available components to derive at the desirable result for that particular olive oil! Almost all Tasting and Blending Panels use the Tasting Wheel universally employed to derive at desired outcomes.

### Why do we not blend to produce "Tuscan" olive oils all the time?

Markets dictate what Style should be produced! Since most of the New World, including Australia prefers a milder aromatic fruity olive oil, an oil we can use on salads, most forms of cooking or simply for dipping with warm fresh bread, the wiser merchants cater for the prevailing tastes. The obvious question is: "Do you want to win trophies or sell olive oil?"



# ***Australian Olive Oil Brokerage*** *Pty. Ltd.*



## **What grades of Olive Oil are there?**

1. **Extra Virgin Olive Oil-**  
It has an acidity of up to 1%, fruitiness and no defects.
2. **Virgin Olive Oil-**  
It has an acidity level between 1 and 2%, fruitiness but some defects.
3. **Lampante Olive Oil-**  
(Not fit for human consumption), has an acidity level of greater than 3.3%, often smells offensive and has an off-taste.
4. **Refined Olive Oil** is oil obtained from virgin olive oil by methods which do not alter the oil's structure but leave virtually little or no health factors for the user to enjoy.

All Olive Oils used by AOOB are extra virgin olive oils and we only use oils with acidity levels **less than 0.3%**.

It ensures only the very best olive oils are used to create a Kangaroo Paw blend. Our Chef's Choice has an acidity of 0.16% and is a single estate varietal.

## **What makes a good Extra Virgin Olive Oil?**

Besides a very low acidity level extra virgin olive oil is judged on three main aspects:

1. **Pungency-** it's that "bite" in the back of the throat which can vary from nominal to coughing-fit status. Desired by the aficionados and mostly referred to as "Tuscan Style" it is highly sought after in those countries traditionally familiar with olive oils e.g. Italy, Spain, etc.  
It does not however make an olive oil better or worse; it's a subjective assessment only!
2. **Bitterness-** the human taste is capable of sensing bitterness in the front of the mouth and at the sides of the tongue. It generally is the first impression one gets of the oil and if an olive oil is "unbalanced" either the bitterness or pungency overpowers the other. A well balanced oil has almost equal components of both compounds present. How much of each compound is present in the oil will create the varying styles that all good oils can be identified with.
3. **Aroma-** all olive oils have a distinct aroma, much like wine, which can be described in very similar terms i.e. freshly cut grasses and green apples; flowery bouquet with hints of vanilla.  
Olive oils must have aromas to rate with the connoisseurs as acceptable. Inferior oils will lack this quality and the first signs of old or defected oils can be sensed through the nose!