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Autore	Monteleone Erminio
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Descrizione fisica	1 online resource (405 p.)
Altri autori (Persone)	MonteleoneErminio LangstaffSusan
Disciplina	664/.362
Soggetti	Olive oil Olive oil industry Olive oil - Analysis Food - Sensory analysis
Lingua di pubblicazione	Inglese
Formato	Materiale a stampa
Livello bibliografico	Monografia
Note generali	Includes index.
Nota di bibliografia	Includes bibliographical references at the end of each chapters and index.
Nota di contenuto	Olive oil sensory science: an overview -- Quality excellence in extra virgin olive oils -- The basis of sensory properties of virgin olive oil -- Sensory perception and other factors affecting consumer choice of olive oil -- Sensory quality control -- Sensory methods for optimizing and adding value to extra virgin olive oil -- Consumer research on olive oil -- Sensory functionality of extra-virgin olive oil -- Investigating the culinary use of olive oils -- Olive oils from Spain -- Olive oil from Italy -- Olive oils from Greece -- Olive oils from California -- Olive oils from Australia and New Zealand -- Olive oils from South America.
Sommario/riassunto	The olive oil market is increasingly international. Levels of consumption and production are growing, particularly in "new" markets outside the Mediterranean region. New features of product optimization and development are emerging, and along with them new marketing strategies, which benefit from a clear understanding of the sensory

aspects of foods, as well as adequate sensory techniques for testing them. Recently developed sensory methods and approaches are particularly suitable for studying the sensory properties of olive oils and their function in culinary preparation or in oil-foo
