

Dieter Oberg

Germany

Dieter Oberg is scientifically involved in the history and quality of olive oil and continues to train intensively, especially in the field of sensory evaluation. In 1998, he co-founded the German Olive Oil Panel (DOP), which he now leads. He is therefore responsible for compliance with quality standards.

He is also a lecturer for olive oil sensory evaluation at the University of Applied Sciences in Zurich and a jury member in various international olive oil competitions such as PremioBIOL (Italy), the International Olive Oil Award (Switzerland) and the tests by the Hamburg magazine Feinschmecker. The now retired olive oil expert has been running the Olive Oil Information Community on a voluntary basis since 2002. For MY VITALITÄT he passes on his extensive knowledge about the history of the olive and offers exciting insights into the production, application and effects of olive oil.

Evaluation of the Harmony/Balance Value on the development of sensorial quality of EVOO – Experiences in Germany and Europe. Journal of Food and Engineering, 2017 (link)

Evaluation of the "Harmony/Balance Value" on the Development of the Sensorial Quality of EVOO – Experiences in Germany and Europe.