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ORGANIZZAZIONE NAZIONALE  
ASSAGGIATORI SALUMI



# ***Fenalår fra Norge***

*Vincenzo di Nuzzo*

Cultural, no-profit association

19<sup>th</sup> October 1999 at the Cuneo Chamber of Commerce

29 Founding Members

Almost 5.000 members  
(1.221 active)

Covering all Italy  
(Delegations)





**Fossano Castle (CN)**

# ONAS International

## First course with foreign members: Romania



© Ph. Marika Susinri

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# Training of Technical and Master Tasters

More than 400 courses all over Italy and on line



- ✓ 1° Module: 5 lessons, tastings
- ✓ 2° Module: raw charcuterie, 8 lessons, tastings
- ✓ 3° Module: cooked cold cuts, 8 lessons, tastings
- ✓ Master Tasters



- ✓ **ONAS Academy:** online platform
- ✓ **Lecture synopsis and notes**
- ✓ **Books**



- ✓ **ONAS Review:** online technical-scientific quarterly; reports and articles on history, technology and sensorial analysis of cured meat products

✓ Tasting events, National conventions, Video Conferences, Lectures...

✓ *Taste of Europe/Taste from World*



✓ Online Tasting training sessions

✓ Cooperation with Public Institutions (*e.g. Universities, Regional or Local Government...*) or private entities (*e.g. Cured meat products Associations...*)



# ONAS STUDY

to identify the organoleptic characteristics of

## FENALÅR PGI and SPICED FENALÅR PGI



## Three ONAS panels: Technical Tasters and Master Tasters

**Panel 1:** 71 Technicians and MT for a descriptive analysis and evaluation of hedonistic appreciation (*previous familiarity with product typology*)

**Panel 2:** 28 MT with at least fifteen-year experience for a descriptive quantitative and qualitative analysis;

**Panel 3:** 14 experienced MT for a descriptive quantitative and qualitative analysis

The Tasters conducted two tasting sessions, evaluating two products from the same lot

The analytic data, gathered with the ONAS data sheets, determined statistically average, median and standard deviation

The two products were evaluated both individually and comparatively

# PANEL 1

## Fenalår PGI

Prodotto:

***Fenalår fra Norge IGP***

Campione: C19\_1

Panel: 1

Panel Leader: ONAS

Schede compilate: 71

Data: 27 Novembre 2021

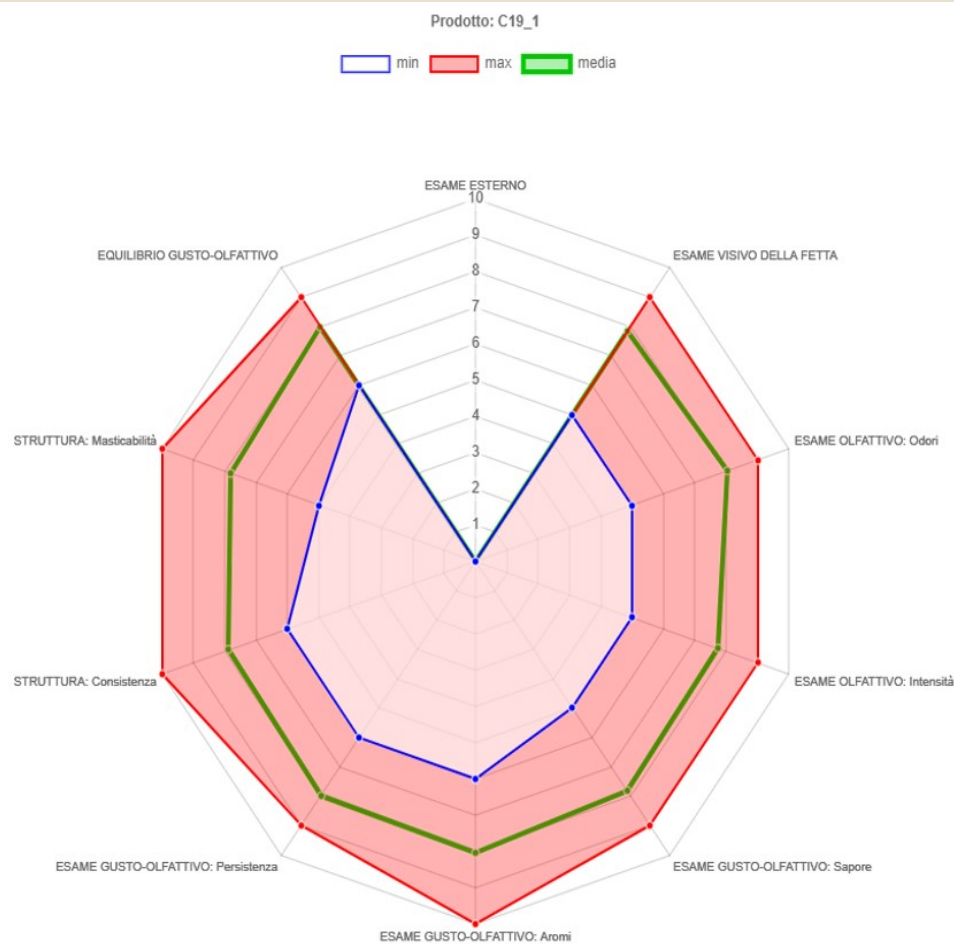


Fig. 1

# PANEL 1

## Fenalår PGI

Descrittori		Somma	Media	Dev.std.	Mediana
ESAME ESTERNO		0	0,00	0,00	0,00
ESAME VISIVO DELLA FETTA		553	7,79	0,89	8,00
ESAME OLFATTIVO	Odori	569	8,01	0,90	8,00
	Intensità	548	7,72	0,84	8,00
ESAME GUSTO-OLFATTIVO	Sapore	555	7,82	0,76	8,00
	Aromi	568	8,00	0,79	8,00
	Persistenza	566	7,97	0,73	8,00
STRUTTURA	Consistenza	559	7,87	0,85	8,00
	Masticabilità	556	7,83	1,05	8,00
EQUILIBRIO GUSTO-OLFATTIVO		569	8,01	0,74	8,00
<b>TOTALI</b>		5043	71,03	5,02	72,00 <sub>13</sub>

Fig. 2

High number of Tasters = Standard deviation is relatively low (5,02);

Average and Median are close (71,03 and 72,00) (*this fork will tighten even more with more selective Panels*);

No excessive sapidity compared to what expected;

Good balance between sweet and savory tastes (*high evaluation of the flavor in the Taste-olfactory examination*)

# Panel 1

## Spiced Fenalår PGI

Prodotto:

***Fenalår fra Norge IGP - Speziato***

Campione: C19\_2

Panel: 1

Panel Leader: ONAS

Schede compilate: 68

Data: 27 Novembre 2021

Prodotto: C19\_2

min max media

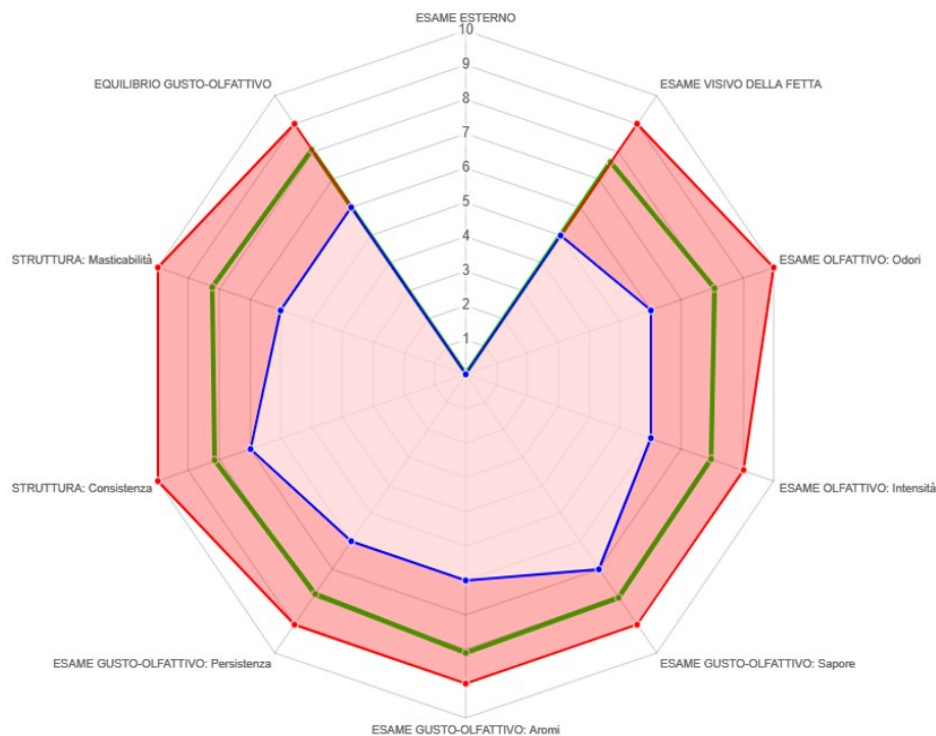


Fig. 3

# Panel 1

## Spiced Fenalår PGI

Descrittori		Somma	Media	Dev.std.	Mediana
ESAME ESTERNO		0	0,00	0,00	0,00
ESAME VISIVO DELLA FETTA		515	7,57	0,88	8,00
ESAME OLFATTIVO	Odori	551	8,10	0,67	8,00
	Intensità	541	7,96	0,78	8,00
ESAME GUSTO-OLFATTIVO	Sapore	547	8,04	0,65	8,00
	Aromi	552	8,12	0,68	8,00
	Persistenza	541	7,96	0,78	8,00
STRUTTURA	Consistenza	553	8,13	0,71	8,00
	Masticabilità	561	8,25	0,86	8,00
EQUILIBRIO GUSTO-OLFATTIVO		550	8,09	0,80	8,00
<b>Fig. 4</b>	<b>TOTALI</b>	4911	72,22	4,61	72,00



# Panel 1

## Comparative evaluation of the two products

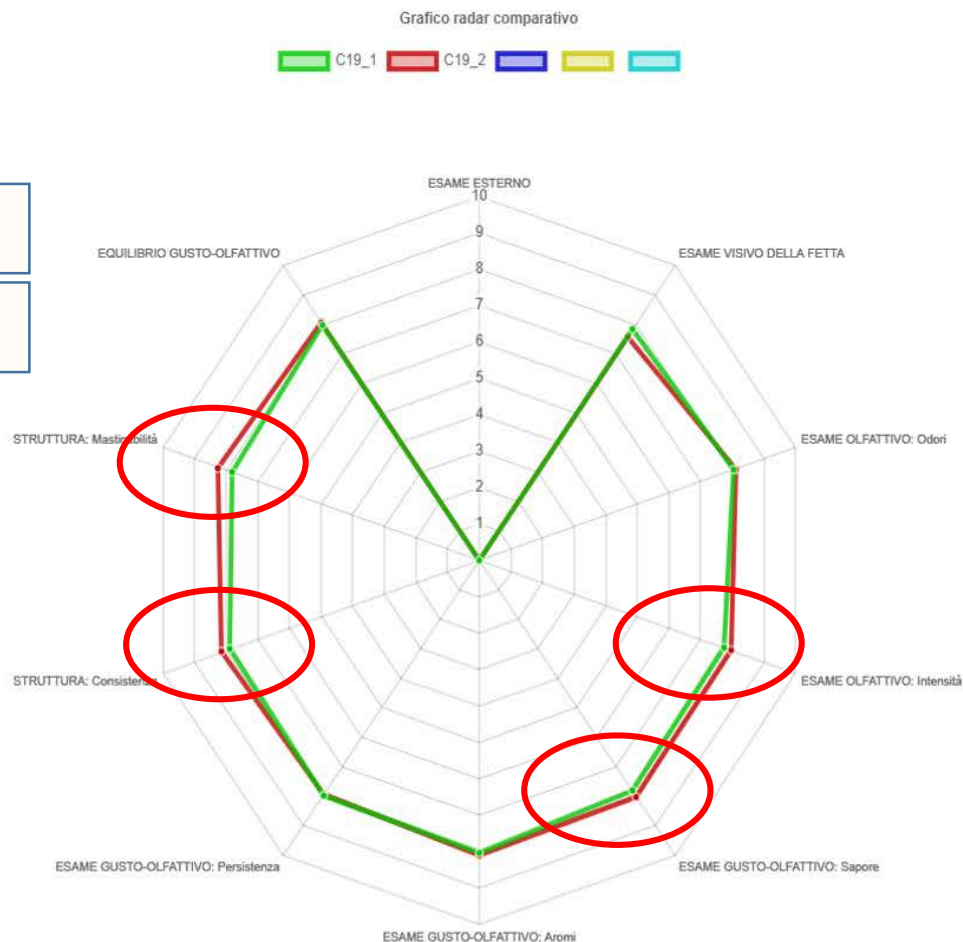
**C19\_1 - Fenalår fra Norge PGI**

**C19\_2 - Fenalår fra Norge PGI - Spiced**

**Esame Comparativo: Code escluse: 1**

Campioni	Totali in assoluto	n. in assoluto	Punteggio medio in assoluto	Totali senza estremi	n. senza estremi	Punteggio medio senza estremi
C19_1	5582	71	<b>78,62</b>	5426	69	<b>78,64</b>
C19_2	5425	68	<b>79,78</b>	5269	66	<b>79,83</b>

Fig. 5



- ✓ awarded the aspect of the Fenalår PGI slice while some penalties for the non-wholeness of the slice of Spiced Fenalår PGI;
- ✓ higher evaluation of the Spiced Fenalår PGI for the olfactory intensity;
- ✓ higher values for taste of the Spiced Fenalår PGI;
- ✓ the structure and chewiness of the Spiced Fenalår PGI take over in comparison to the Fenalår PGI, which presents a dry slice with more complex chewiness

Specific territorial extraction of panelists was not fundamental for the evaluation

# PANEL 2

## Fenalår PGI

Prodotto:

***Fenalår fra Norge IGP - Speziato***

Campione: C19\_2

Panel: 2

Panel Leader: ONAS

Schede compilate: 25

Data: 27 Novembre 2021

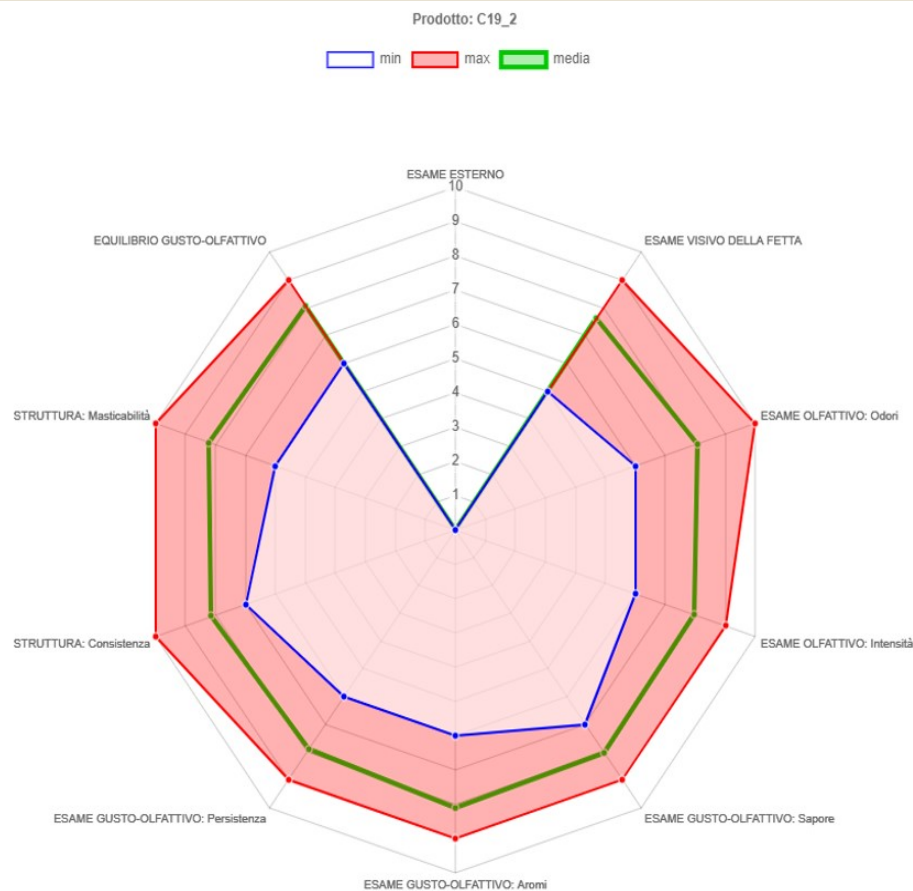


Fig. 9

# PANEL 2

## Fenalår PGI

Descrittori		Somma	Media	Dev.std.	Mediana
ESAME ESTERNO		0	0,00	0,00	0,00
ESAME VISIVO DELLA FETTA		228	8,14	0,91	8,00
ESAME OLFATTIVO	Odori	233	8,32	0,76	8,00
	Intensità	216	7,71	0,80	8,00
ESAME GUSTO-OLFATTIVO	Sapore	223	7,96	0,73	8,00
	Aromi	230	8,21	0,77	8,00
	Persistenza	225	8,04	0,63	8,00
STRUTTURA	Consistenza	221	7,89	0,94	8,00
	Masticabilità	222	7,93	1,07	8,00
EQUILIBRIO GUSTO-OLFATTIVO		229	8,18	0,60	8,00
<b>TOTALI</b>		2027	72,39	4,45	72,50

Fig. 8

# Panel 2

## Spiced Fenalår PGI

Prodotto:

***Fenalår fra Norge IGP - Speziato***

Campione: C19\_2

Panel: 2

Panel Leader: ONAS

Schede compilate: 25

Data: 27 Novembre 2021

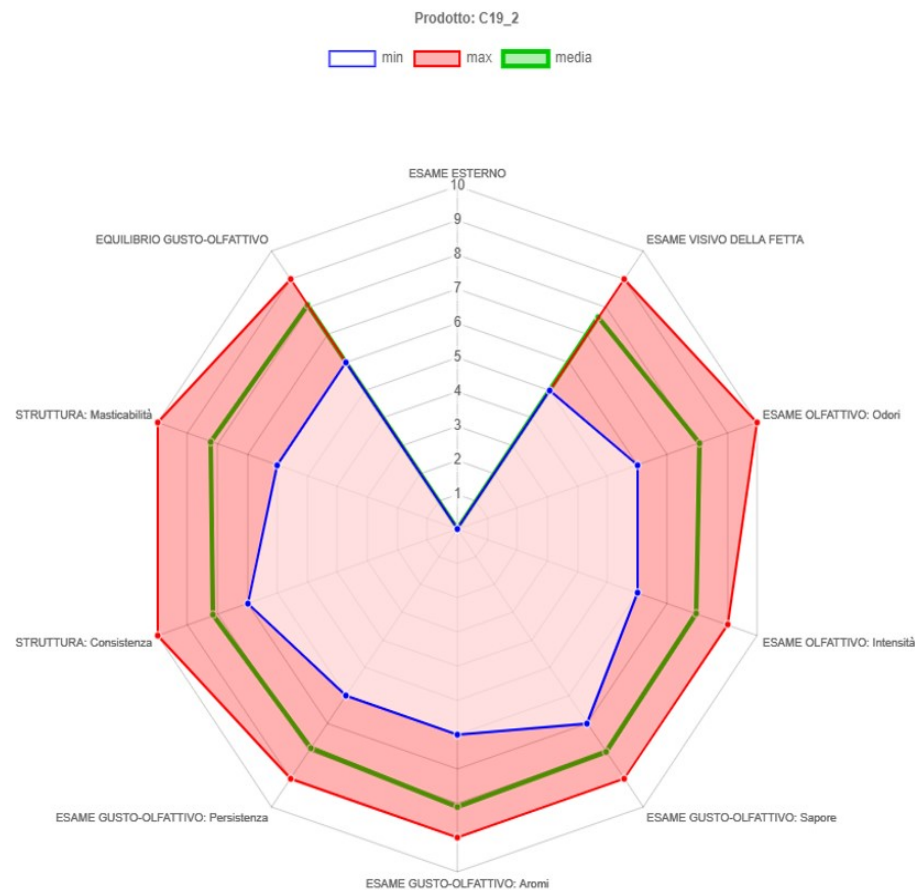


Fig. 9

# Panel 2

## Spiced Fenalår PGI

Descrittori		Somma	Media	Dev.std.	Mediana
ESAME ESTERNO		0	0,00	0,00	0,00
ESAME VISIVO DELLA FETTA		194	7,76	0,99	8,00
ESAME OLFATTIVO	Odori	205	8,20	0,69	8,00
	Intensità	198	7,92	0,98	8,00
ESAME GUSTO-OLFATTIVO	Sapore	197	7,88	0,59	8,00
	Aromi	204	8,16	0,61	8,00
	Persistenza	201	8,04	0,77	8,00
STRUTTURA	Consistenza	205	8,20	0,80	8,00
	Masticabilità	208	8,32	1,01	9,00
EQUILIBRIO GUSTO-OLFATTIVO		203	8,12	0,65	8,00
<b>Fig. 10</b>	<b>TOTALI</b>	1815	72,60	4,56	72,00

# Panel 2

## Comparative evaluation of the two products

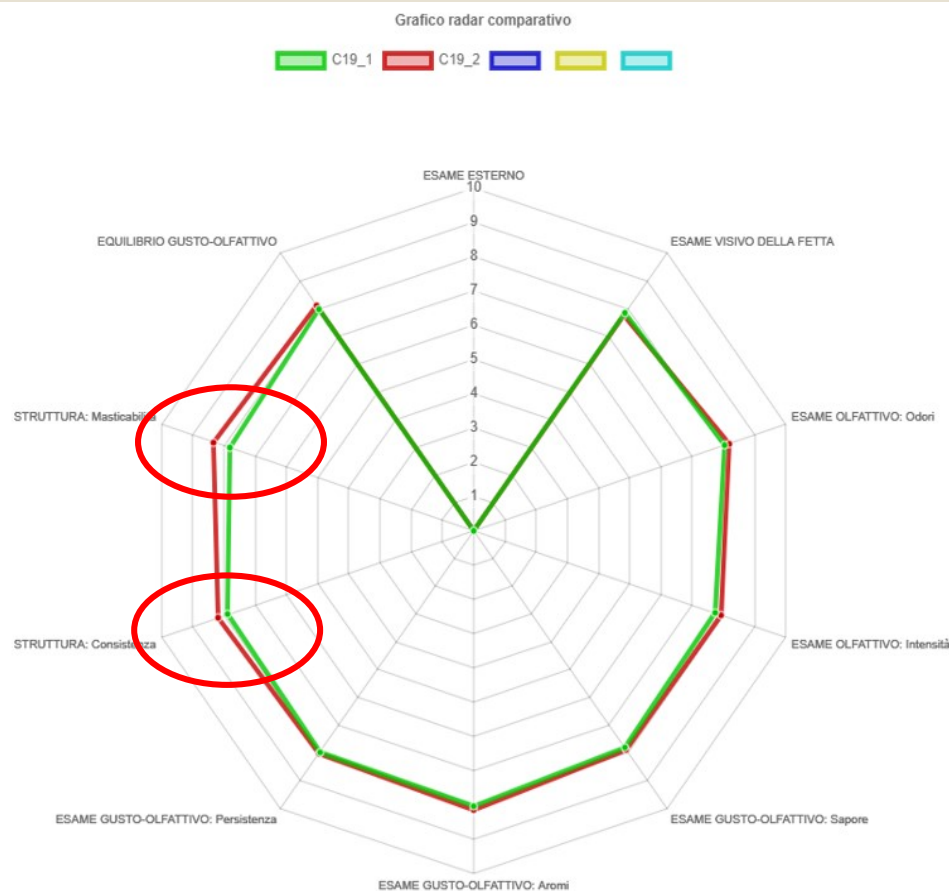
**C19\_1 - Fenalår fra Norge PGI**

**C19\_2 - Fenalår fra Norge PGI - Spiced**

**Esame Comparativo: Code escluse: 1**

Campioni	Totali in assoluto	n. in assoluto	Punteggio medio in assoluto	Totali senza estremi	n. senza estremi	Punteggio medio senza estremi
C19_1	2238	28	<b>79,93</b>	2081	26	<b>80,04</b>
C19_2	2006	25	<b>80,24</b>	1844	23	<b>80,17</b>

Fig. 11





# PANEL 3

## Fenalår PGI

Prodotto:

***Fenalår fra Norge IGP***

Campione: C19\_1

Panel: 3

Panel Leader: ONAS

Schede compilate: 14

Data: 27 Novembre 2021

Prodotto: C19\_1

min max media

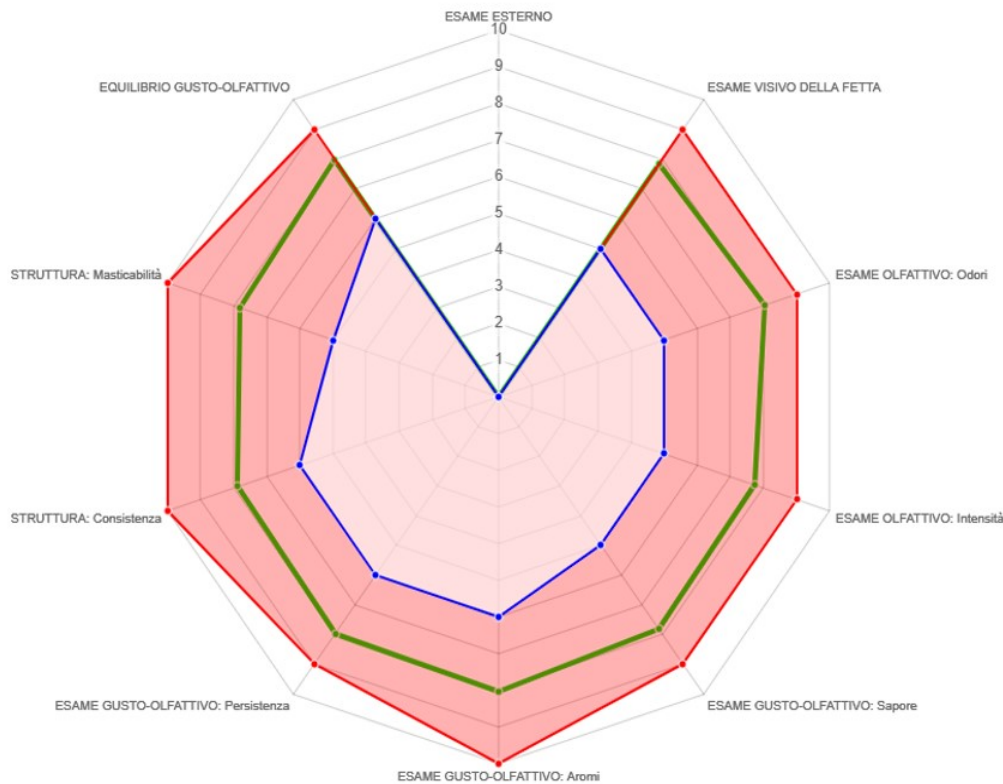


Fig. 13

# Panel 3

## Fenalår PGI

Descrittori		Somma	Media	Dev.std.	Mediana
ESAME ESTERNO		0	0,00	0,00	0,00
ESAME VISIVO DELLA FETTA		113	8,07	0,70	8,00
ESAME OLFATTIVO	Odori	119	8,50	0,50	8,50
	Intensità	107	7,64	0,72	7,50
ESAME GUSTO-OLFATTIVO	Sapore	111	7,93	0,59	8,00
	Aromi	117	8,36	0,48	8,00
	Persistenza	116	8,29	0,45	8,00
STRUTTURA	Consistenza	111	7,93	1,03	8,00
	Masticabilità	110	7,86	1,12	7,50
EQUILIBRIO GUSTO-OLFATTIVO		113	8,07	0,59	8,00
<b>Fig. 14</b>	<b>TOTALI</b>	1017	72,64	3,44	71,50

# Panel 3

## Spiced Fenalår PGI

Prodotto:

***Fenalår fra Norge IGP - Speziato***

Campione: C19\_2

Panel: 3

Panel Leader: ONAS

Schede compilate: 12

Data: 27 Novembre 2021

Prodotto: C19\_2

min max media

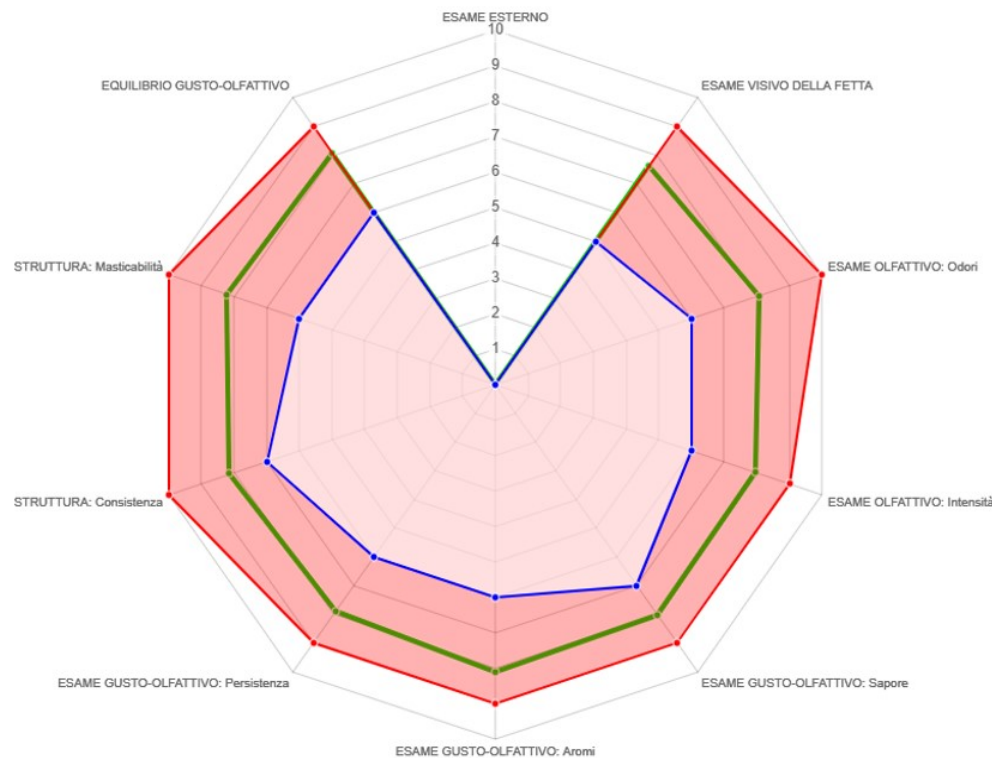


Fig. 15

# Panel 3

## Spiced Fenalår PGI

Descrittori		Somma	Media	Dev.std.	Mediana
ESAME ESTERNO		0	0,00	0,00	0,00
ESAME VISIVO DELLA FETTA		96	8,00	0,82	8,00
ESAME OLFATTIVO	Odori	99	8,25	0,60	8,00
	Intensità	97	8,08	0,86	8,00
ESAME GUSTO-OLFATTIVO	Sapore	94	7,83	0,55	8,00
	Aromi	98	8,17	0,69	8,00
	Persistenza	95	7,92	0,86	8,00
STRUTTURA	Consistenza	99	8,25	0,83	8,00
	Masticabilità	99	8,25	0,92	8,00
EQUILIBRIO GUSTO-OLFATTIVO		97	8,08	0,76	8,00
<b>Fig. 16</b>	<b>TOTALI</b>	874	72,83	3,95	72,50

# Panel 3

## Comparative evaluation of the two products

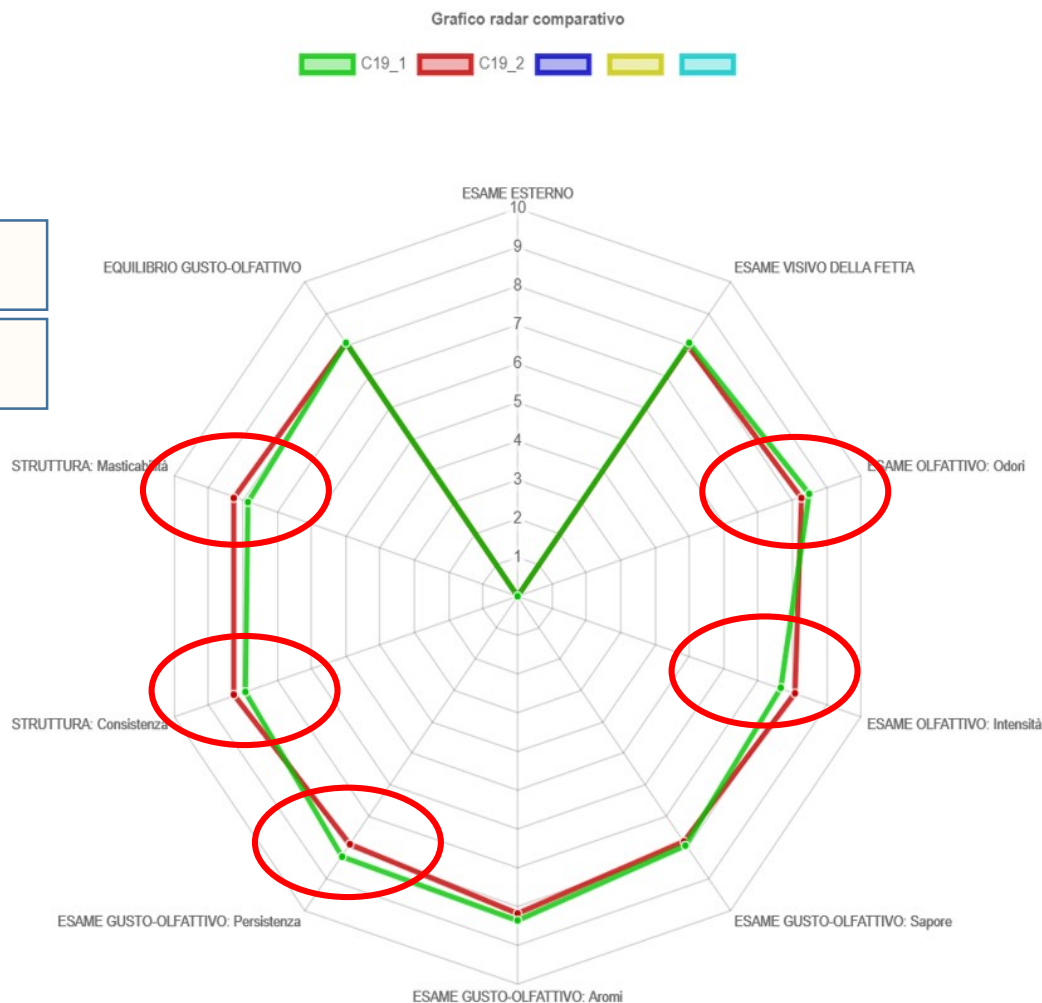
**C19\_1 - Fenalår fra Norge PGI**

**C19\_2 - Fenalår fra Norge PGI - Spiced**

**Esame Comparativo: Code escluse: 1**

Campioni	Totali in assoluto	n. in assoluto	Punteggio medio in assoluto	Totali senza estremi	n. senza estremi	Punteggio medio senza estremi
C19_1	1123	14	80,21	958	12	79,83
C19_2	966	12	80,49	804	10	80,39

Fig. 17



- ✓ the subdivision in different panels has not highlighted significant aspects and diversities. The very small differences in the values confirm the wholeness of judgment among the three different groups;
- ✓ the - minimum - differences in values have a meaning only if based on the different experience of the panels' members;
- ✓ all three panels have expressed a slight preference to the Spiced Fenalår PGI

# ORGANOLEPTIC CHARACTERISTICS

## Fenalår PGI

EXTERNAL EXAM:  
non assessable

EXAM OF THE SLICE:

intentionally rectangular in form, appears whole and intact; uniform dark red colour of the lean part; the fat part, barely present, of white colour, that slightly changes to yellow-gold at the edges

## OLFACTORY EVALUATION:

By opening the package, the search for sheep meat smell is fully and pleasantly satisfied, further enhanced by the clear aromas of cured meat and dried fruit (hazelnut). Intensity is clearly perceived even if not emphasized

## TASTE – OLFACTORY EVALUATION:

The flavour experience reveals positively surprising features. Initial sweetness appears but after a while it leaves space to a decisive sapidity, still balanced by the sweetness of the product



## STRUCTURE EVALUATION:

*Texture:* The structure reveals a slightly dry and fibrous texture

*Chewiness:* Lightly difficult because of a protracted seasoning

## TASTE – OLFACTORY BALANCE:

Balanced, with hazelnut scents; fragrant and matured meat ending

# ORGANOLEPTIC CHARACTERISTICS

## Fenalår PGI Spiced

VISUAL EXAM:  
Non assessable

EXAM OF THE SLICE:

The slice of whole anatomical form, presents in the lean part a bright uniform red colour and the clearly present fat of white colour. A slight marbling is visible

## OLFACTORY EVALUATION :

The scent of sheep meat and spices inebriates the nose.  
Intensity is medium-high

## TASTE – OLFACTORY EVALUATION :

The product has initially a sweet taste but soon a pleasant sapidity prevails. The aroma is intense and elevated, a positive complexity comes as result of the seasoning, the typical sheep meat smell and a pleasant scent of dry fruit

## STRUCTURE EVALUATION :

Texture: The consistency is soft and tender;

Chewiness: at this stage of seasoning, the chewiness is easy and juicy, with accentuated fat melting

## FLAVOUR – OLFACTORY BALANCE:

Balanced, with scents of seasoned meat, that amplifies the aromatic ending



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*Thanks*

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