COST Action FA 1104 “Sustainable Production of High-Quality Cherries for the European Market”.

Training School - Sensory evaluation
12th to 17th May 2014

Universidade de Évora
### Day 1–12 May-Monday
Arrival at Lisboa  
**Trip to Evora (170km)**

### Day 2–13 May-Tuesday
University of Evora - Colégio Espírito Santo - Room 242

**Morning Period** (from 9:00 to 12:00)
Ana Cristina Santos and Ana Elisa Rato
Sensory evaluation.
Work done at University of Evora with fruits. Results with fruits mainly cherries, obtained during RITECA project.

**Afternoon period** (from 14:00 to 17:00)
Marta Vacas de Carvalho

### Day 3–14 May-Wednesday
University of Evora - Colégio Espírito Santo - Room 242

Marta Vacas de Carvalho e Ana Cristina Santos (from 9:00 to 17:00)
Training of participants. Specific practice with some fruits - Cherries.

Berta Gonçalves
Cherry production at the north of Portugal.

**Trip to Castelo Branco (from 17:30 to 21:00) (±300km)**

### Day 4–15 May-Thursday
Centro Apoio Tecnológico Agro Alimentar Castelo Branco [http://www.cataa.pt/](http://www.cataa.pt/) (8:30 ...)

Cristina José Miguel Pintado
Visit to CATAA (sensory session with fruits, maybe cherries, in a tasting room build according ISO rules).
Visit sweet cherry orchards at Cova da Beira Region, an important region of cherry production.
A landscape view of the traditional orchards at Portalegre region.

**Return from Castelo Branco (±300km)**
Day 5 – 16 may-Friday University of Evora - Nucleo da Mitra - Sala de Conferências

Invited Speakers (±40 minutes each) (from 9:00 to 13:00)

<table>
<thead>
<tr>
<th>Time</th>
<th>Speaker</th>
<th>Title</th>
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<tbody>
<tr>
<td>9:00</td>
<td>UEvora - Maria João Lança</td>
<td>“The sense of taste explained in 30 minutes”</td>
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<tr>
<td>9:50</td>
<td>UEvora - Maria João Cabrita</td>
<td>“The amazing world of wine aroma”</td>
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<td>10:40</td>
<td>UEvora - Cristina Pinheiro/ Graça Machado</td>
<td>“Cheese sensory evaluation”</td>
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Coffee break

12:00-13:00 CICYTEX - Manuel Serradilla "Sensorial characterization of four sweet cherry cultivars grown in Jerte Valley (Spain)".

Afternoon

Visit to orchards from the region (company that produce Ameixas d’Elvas DOP), and visit to a winery from the region, to taste wine like a professional (Adega Cooperativa de Borba).

Dinner

Day 6 – 17 may-Saturday Trip to Lisbon airport (170km)
Climate change and its impacts

Cherry Training School, Évora | 14th May 2014

SENSORY EVALUATION
- What are the objectives
- Parameters that measure
- Selection and training tasters
- Selection of descriptors

SENSORY ANALYSIS
- Measure and quantify
- Interpret Results
- Final conclusions
Basic flavours. Descriptors. Scales. Limiar of perception

Training of participants. Specific practice with Cherries.
Visiting CATAA
Sensory session with cherries, in a ISO tasting room

15 May 2014
Até breve!!!