

Aida Lazzez

Aida Lazzez, is a permanent researcher at unit Technology and Quality in Olive Tree Institute in Sfax, Tunisia since 2005. She began her research on the olive sector since 1998/1999. She has worked on a research that aims to improve the quality of olive oil through the study of factors which influence the quality of olive oil, such as the maturation process, the variety, the extraction system, the geographical site, irrigation and climate factors. In recent years she has focused on another theme that aims to search a biomarkers or fingerprint in olive oil with relate to maturity stage, variety and geographical origin, to defend authentication oil and increase its added value.

She is the author of several scientific papers (20) and co-author in other publications and chapter books. She has participated in several national and international scientific conferences (more than 25) and she is a member of the Scientific Committee of the International Symposium Med Mag Oliva. She is responsible for the organization of scientific and technical activities on marge of the International Exhibition Med mag Oliva (scientific program, course in sensory analysis of olive oil, course on certification and standardization and competition of the best olive oil in collaboration with the National Office of the Olive Oil).

She is a member in several projects between Tunisia and other mediterranean countries and producer of olive oil such as Spain Italy and Greece.

She is a member of the Audit Committee which aims to control mills and contrôle the tradespeople in the practices of producing olive oil.

She had her expertise tasting olive oil since 2009, in a training organized by the IOOC and the University of Jaen. She teaches at university a course on olive oil sensory analysis (theoretical and practical) and an other course on the chemistry of fats as part of a professional master.

She is designated a member of the chemistry committee with the National Office of the Olive Oil to control the application of physicochemical methods of analysis of olive oil and olive pomace oil.