

ANA CARRILHO

Ana Carrilho graduated in Agro-Industrial Engineering from the Higher Institute of Agronomy (ISA), initially developed her interest in the production of olive oils when she finished her thesis. In 2006 she became a university specialist in Oliviculture and Oliotechnology by the University of Cordoba, Spain, having the opportunity to work at the Experimental Almazara - Instituto de la Grasa.

Ana Carrilho is a full member of the ISA panel test. It is also worth noting the accumulation of jury responsibility in several National and International Competition for Virgin Olive Oil such as: Argoliva, Argentina; Mario Solinas, Spain; Ecotrama, Spain; Evooleum, Spain; Expoliva, Spain; Trophée Premium, Morocco; Feira de Santarém, Portugal; Ovibeja, Portugal; Olivomoura, Portugal and Sol d'Oro, Italy and she is an expert in sensorial analysis at the International Olive Oil Council.