

VIRGIN OLIVE OIL SENSORY ANALYSIS REPORT

CUSTOMER DETAILS

Name: **Stamatis Maritsas**
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Sample Name: **Sample 2**

OLIVE OIL SAMPLE DETAILS

Sample Code: **2411-881**
Received Date: **25.11.2024**
Submission Conditions: **clear glass bottle, 2 x 250 ml**
Analysis Date: **28.11.2024**

OLIVE OIL SENSORY ANALYSIS

Attribute intensity values are rated between zero and ten.

Median values are reported for defects, fruitiness, bitterness and pungency.

Defects: **0.0**

Fruity: **5.2**

Bitter: **3.4**

Pungent: **4.5**

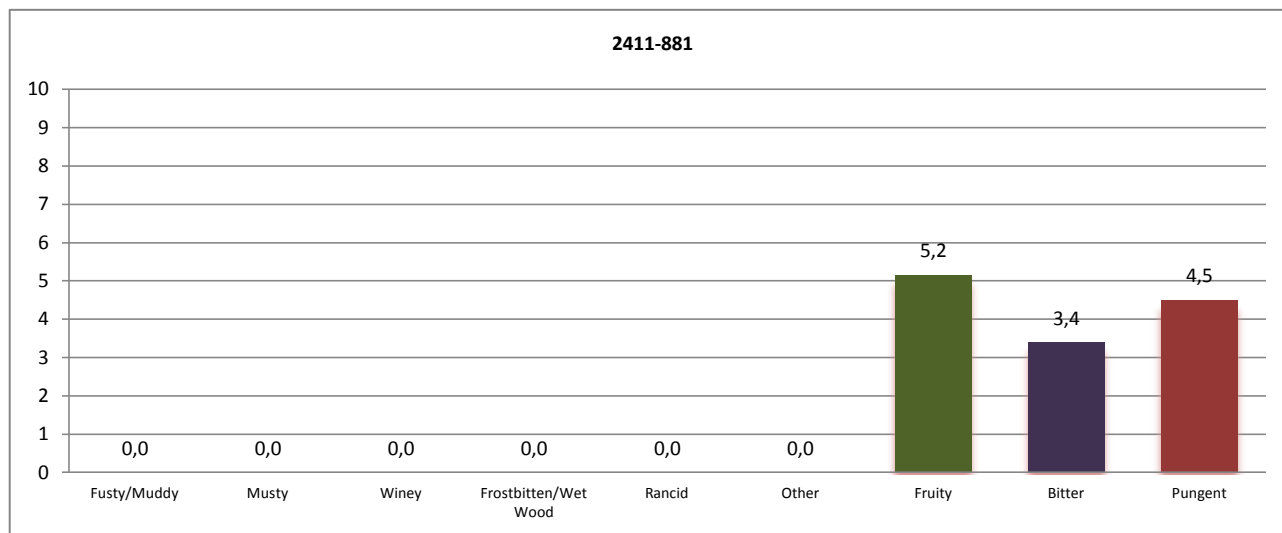
Grade¹: **Extra Virgin Olive Oil**

Intensity of Attributes:

Medium fruitiness

Medium bitterness

Medium pungency



Issue Date: **03.12.2024**

Dr. Vasilis Demopoulos

Director/Panel Leader

¹Grades of Olive Oil (median scores) according to Commission Delegated Regulation 2022/2104 and subsequent amendments

Defects = 0.0 and Intensity of Fruitiness > 0.0

Extra virgin

Defects ≤ 3.5 and Intensity of Fruitiness > 0.0

Virgin

Defects > 3.5 or Intensity of Fruitiness = 0.0 and Defects < 3.5

Lampante

.....End of Report.....

- The sensory analysis of virgin olive oil has been conducted according to the International Olive Council testing method COI/T.20/Doc. 15 and subsequent amendments.
- This virgin olive oil sensory evaluation report cannot be reproduced, except in full, without prior written permission of the laboratory.
- The results have NOT been obtained by subcontractors.

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