

VIRGIN OLIVE OIL SENSORY ANALYSIS REPORT

CUSTOMER DETAILS

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Sample Name: November Harvest

OLIVE OIL SAMPLE DETAILS

Sample Code: 2201-017
Received Date: 05.01.2022
Submission Conditions: dark glass bottle, 500 ml
Analysis Date: 07.01.2022

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: 4.1

Bitter: 3.4

Pungent: 4.1

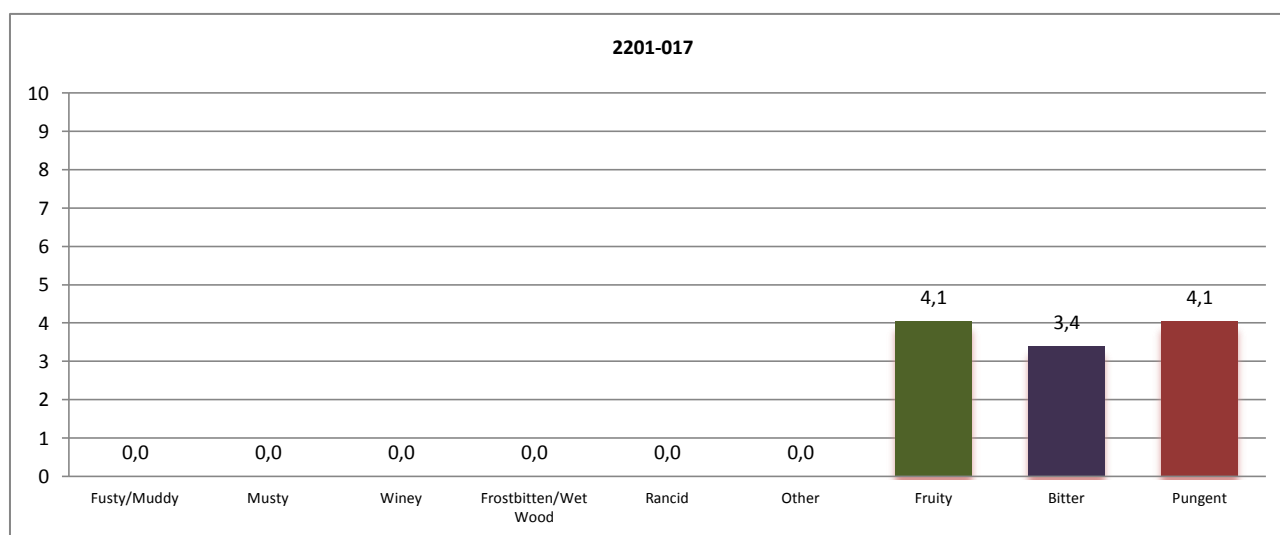
Grade¹: Extra Virgin Olive Oil

Intensity of Attributes:

Medium fruitiness

Medium bitterness

Medium pungency



Issue Date: 07.01.2022

Dr. Vasilis Demopoulos
Director & Panel Leader

¹Grades of Olive Oil (median scores) according to Commission Regulation (EEC) No 2568/1991 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

- Sensory analysis of virgin olive oil has been conducted according to EU regulation No 2568/1991 Annex XII and the International Olive Council testing method COI/T.20/Doc. 15 and subsequent amendments.
- This certificate refers solely to the sample tested, and may not be published and/or reproduced, in whole or in part, without the written approval of the laboratory.
- The results have NOT been obtained by subcontractors.