kalamata olive oil taste laboratory
UNIVERSITY OF THE PELOPONNESE

Testing
Cert. No. 921-2

VIRGIN OLIVE OIL SENSORY ANALYSIS REPORT

CUSTOMER DETAILS

Name: Evfrosini Vatkali
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Email: info@elaikos.gr
Sample Name: ELAIKOS SELECTION BLEND

OLIVE OIL SAMPLE DETAILS

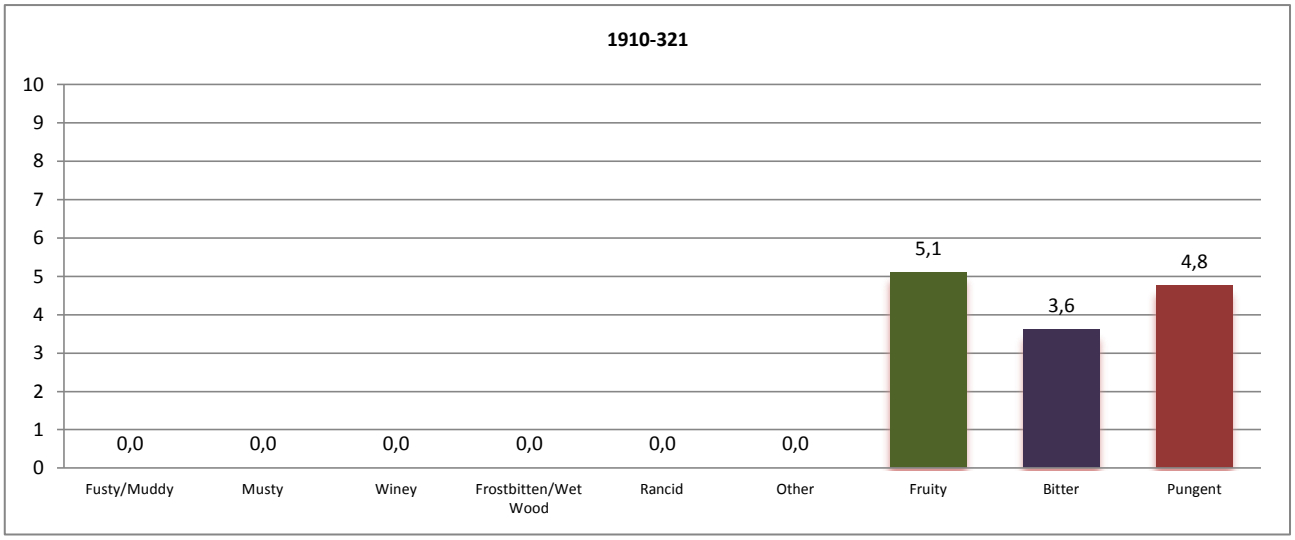
Sample Code: 1910-321
Received Date: 29.10.2019
Submission Conditions: tin container, 500 ml
Analysis Date: 30.10.2019

OLIVE OIL SENSORY ANALYSIS

Attribute intensity values are rated between zero and ten.
Median values are reported for defects, fruitiness, bitterness and pungency.

Defects: none
Fruity: 5.1
Bitter: 3.6
Pungent: 4.8

Grade[1]: **Extra Virgin Olive Oil**
Intensity of Attributes:
Medium fruitiness
Medium bitterness
Medium pungency



Issue Date: 31.10.2019

Dr. Vasilis Demopoulos
Laboratory Director/Panel Leader

[1]**Grades 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 evaluation of virgin olive oil has been conducted according to the International Olive Council testing method COI/T.20/Doc. 15/Rev. 8/2015 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- This certificate refers solely to the sample tested, and may not be published and/or reproduced, in whole or in part, without the written approval of the laboratory.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.

Ψηφιακά υπογεγραμμένο από VASILEIOS DIMOPOULOS
Ημερομηνία: 2019.10.31 14:13:23 EET

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