kalamata olive oil taste laboratory
UNIVERSITY OF THE PELOPONNESE

Testing
Cert. No. 921-2

VIRGIN OLIVE OIL SENSORY ANALYSIS REPORT

CUSTOMER DETAILS

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Sample Name: Elaikos Selection Koroneiki

OLIVE OIL SAMPLE DETAILS

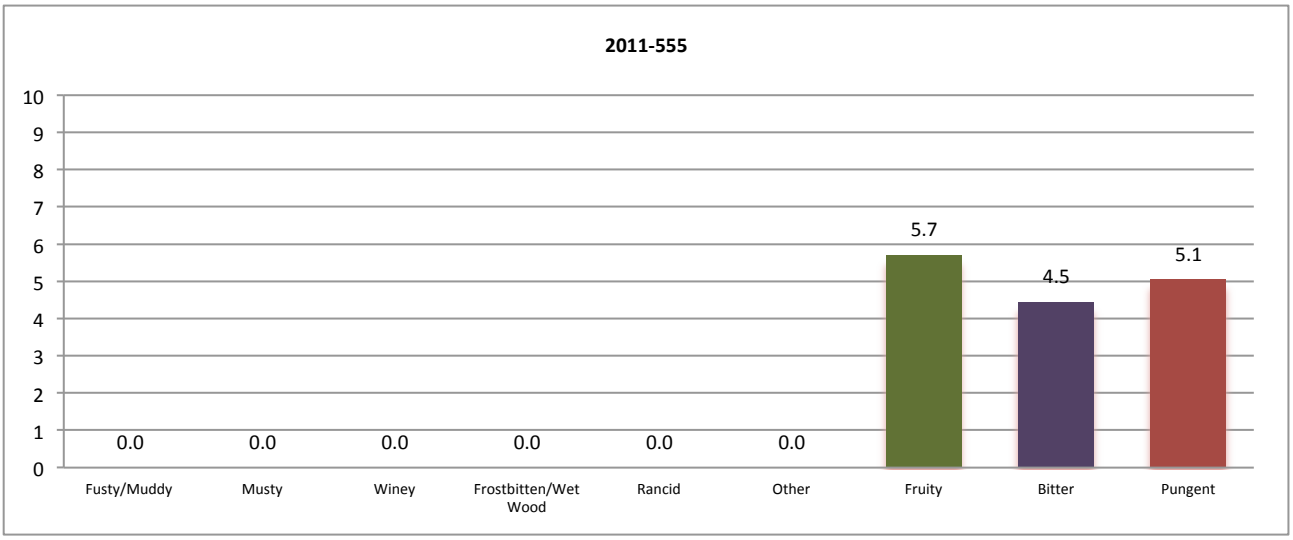
Sample Code: 2011-555
Received Date: 18.11.2020
Submission Conditions: tin container, 500 ml
Analysis Date: 20.11.2020

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: 5.7
Bitter: 4.5
Pungent: 5.1

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



Issue Date: 23.11.2020

Dr. Vasilis Demopoulos
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 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- This certificate refers solely to the sample tested, and may not be published and/or reproduced, in whole or in part, without the written approval of the laboratory.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.

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