kalamata olive oil taste laboratory
UNIVERSITY OF THE PELOPONNESE

Testing
Cert. No. 921-3

VIRGIN OLIVE OIL SENSORY ANALYSIS REPORT

CUSTOMER DETAILS

Name: Evfrosini Vatkali
Address: Nikis 79, Nea Peramos Kavala, GR-64007
Tel.: +30 25940 21046
Email: info@elaikos.gr
Sample Name: ELAIKOS Thasitiki

OLIVE OIL SAMPLE DETAILS

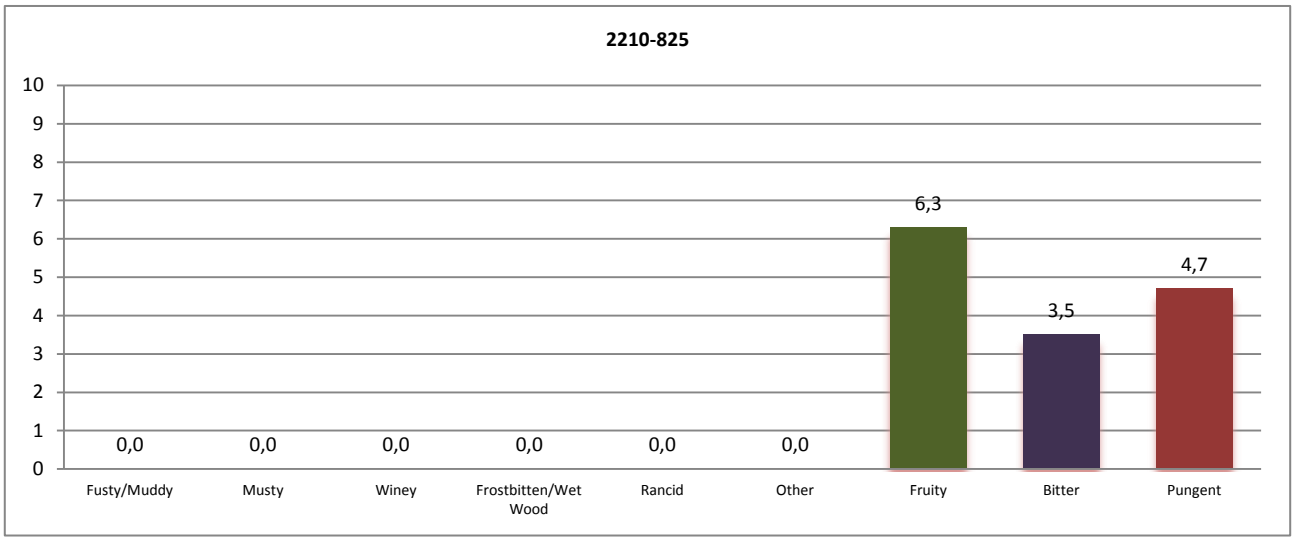
Sample Code: 2210-825
Received Date: 26.10.2022
Submission Conditions: tin can, 500 ml
Analysis Date: 02.11.2022

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: 6.3
Bitter: 3.5
Pungent: 4.7

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



Issue Date: 04.11.2022

Vasileios Dimopoulos
Vasileios Dimopoulos
04.11.2022 15:46

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**

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

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- This certificate refers solely to the sample tested, and may not be published and/or reproduced, in whole or in part, without the written approval of the laboratory.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

Kalamata Olive Oil Taste Laboratory University of the Peloponnese Antikalamos 241 50 Kalamata Greece
t: +30 27210 45304 & 45305 e: kalamataoliveoil@go.uop.gr

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- This certificate refers solely to the sample tested, and may not be published and/or reproduced, in whole or in part, without the written approval of the laboratory.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

Kalamata Olive Oil Taste Laboratory University of the Peloponnese Antikalamos 241 50 Kalamata Greece
t: +30 27210 45304 & 45305 e: kalamataoliveoil@go.uop.gr