

VIRGIN OLIVE OIL SENSORY ANALYSIS REPORT

CUSTOMER DETAILS

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Sample Name: [AMALGAM II Harvest October 2025](#)

OLIVE OIL SAMPLE DETAILS

Sample Code: [2510-795](#)
Received Date: [23.10.2025](#)
Submission Conditions: [dark glass bottle, 500 ml](#)
Analysis Date: [06.11.2025](#)

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: [5.0](#)

Bitter: [4.0](#)

Pungent: [4.5](#)

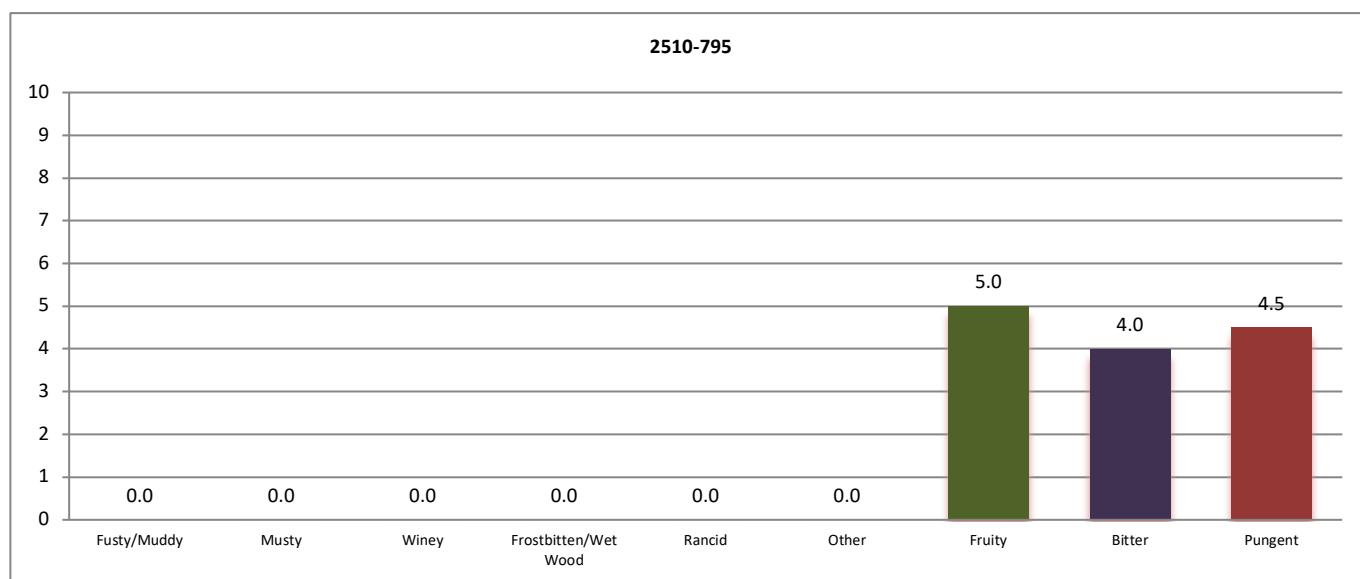
Grade¹: [Extra Virgin Olive Oil](#)

Intensity of Attributes:

[Medium fruitiness](#)

[Medium bitterness](#)

[Medium pungency](#)



Issue Date: [07.11.2025](#)

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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