

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: [Thasitiki](#)

OLIVE OIL SAMPLE DETAILS

Sample Code: [2410-801](#)
Received Date: [30.10.2024](#)
Submission Conditions: [dark glass bottle, 500 ml](#)
Analysis Date: [05.11.2024](#)

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: [5.5](#)

Bitter: [3.2](#)

Pungent: [4.5](#)

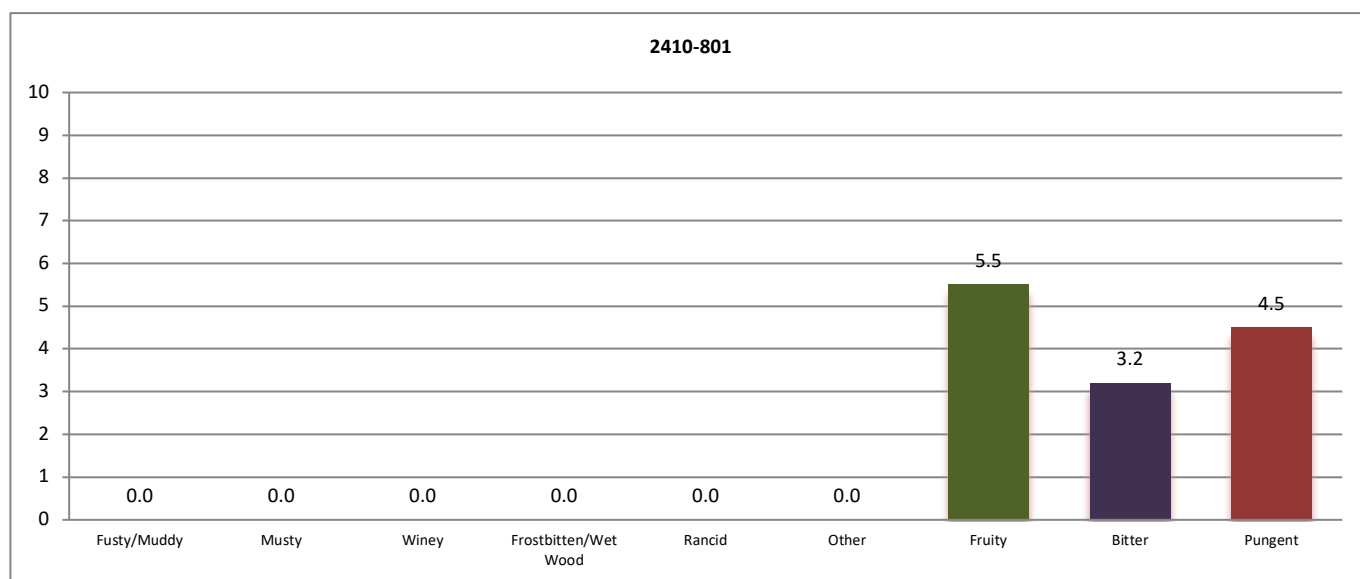
Grade¹: [Extra Virgin Olive Oil](#)

Intensity of Attributes:

[Medium fruitiness](#)

[Medium bitterness](#)

[Medium pungency](#)



Issue Date: [08.11.2024](#)

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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