

VIRGIN OLIVE OIL SENSORY ANALYSIS REPORT

CUSTOMER DETAILS

Name: **Apostolos Karoumpis**
 Address: **Evgeniou Voulgareos 61, 491 00 Greece**
 Tel.: **+30 694 5866 719**
 Email: **apostoloskaroumpis@gmail.com**
 Sample Name: **2**

OLIVE OIL SAMPLE DETAILS

Sample Code: **2101-050**
 Received Date: **27.01.2021**
 Submission Conditions: **dark glass container, 500 ml**
 Analysis Date: **01.02.2021**

OLIVE OIL SENSORY ANALYSIS

Attribute intensity values are rated between zero and ten.

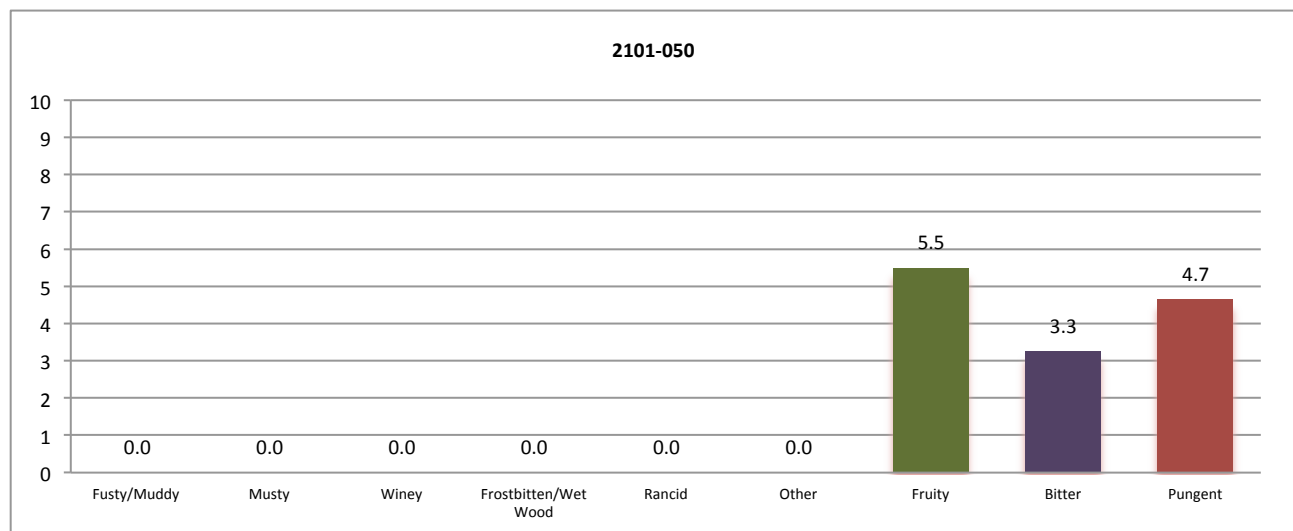
Median values are reported for defects, fruitiness, bitterness and pungency.

Defects: **0.0**
 Fruity: **5.5**
 Bitter: **3.3**
 Pungent: **4.7**

Grade¹: **Extra Virgin Olive Oil**

Intensity of Attributes:

Medium fruitiness
Medium bitterness
Medium pungency



Issue Date: **02.02.2021**



Dr. Vasilis Demopoulos
 Director & Panel Leader

¹Grades 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- This certificate refers solely to the sample tested, and may not be published and/or reproduced, in whole or in part, without the written approval of the laboratory.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.