

VIRGIN OLIVE OIL SENSORY ANALYSIS REPORT

CUSTOMER DETAILS

Name: **Mediterranean Threpsi**
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Sample Name: **kastania 2017-2018**

OLIVE OIL SAMPLE DETAILS

Sample Code: **1712-452**
Received Date: **08.03.2018**
Submission Conditions: **opaque glass container, 500 ml**
Analysis Date: **09.03.2018**

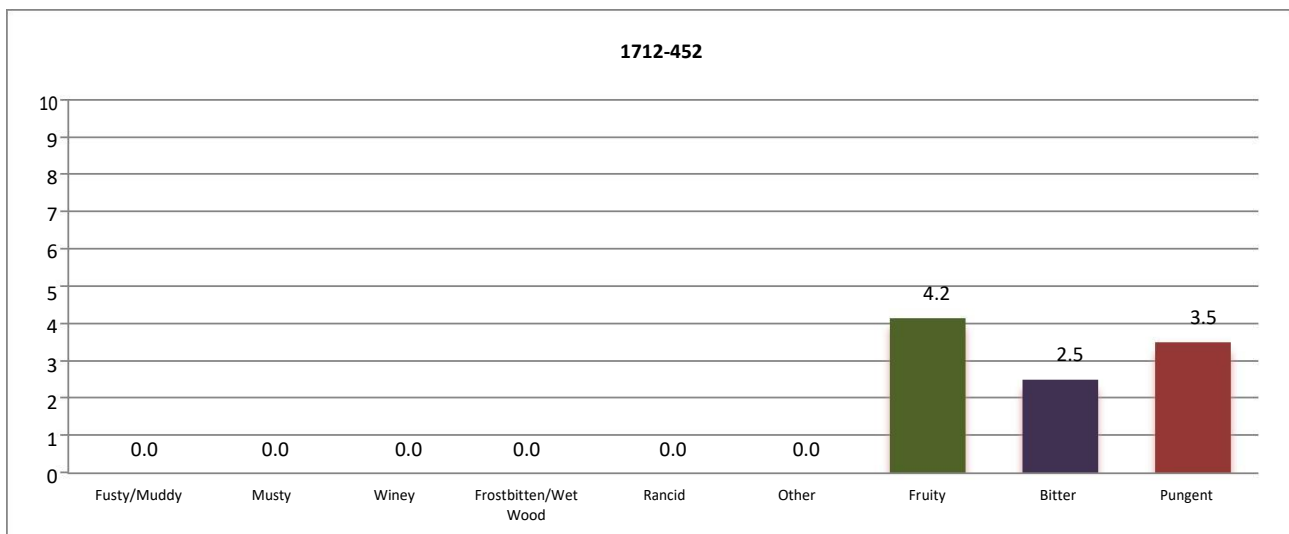
OLIVE OIL SENSORY ANALYSIS

Attribute intensity values are rated between zero and ten.

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

Defects: **0.0**
Fruity: **4.2**
Bitter: **2.5**
Pungent: **3.5**

Grade¹: **Extra Virgin Olive Oil**
Organic
Intensity of Attributes:
Medium fruitiness
Delicate bitterness
Medium pungency



Issue Date: **10.03.2018**

Dr. Vasilis Demopoulos

Laboratory 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 evaluation of virgin olive oil has been conducted according to the International Olive Council testing method COI/T.20/Doc. No 15/Rev. 8/2015 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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