

VIRGIN OLIVE OIL SENSORY ANALYSIS REPORT

CUSTOMER DETAILS

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Sample Name: Olive Oil LIVA DIAMOND

OLIVE OIL SAMPLE DETAILS

Sample Code: 1604-55
Received Date: 11.04.2016
Submission Conditions: glass container, 2 x 250 ml
Analysis Date: 16.04.2016

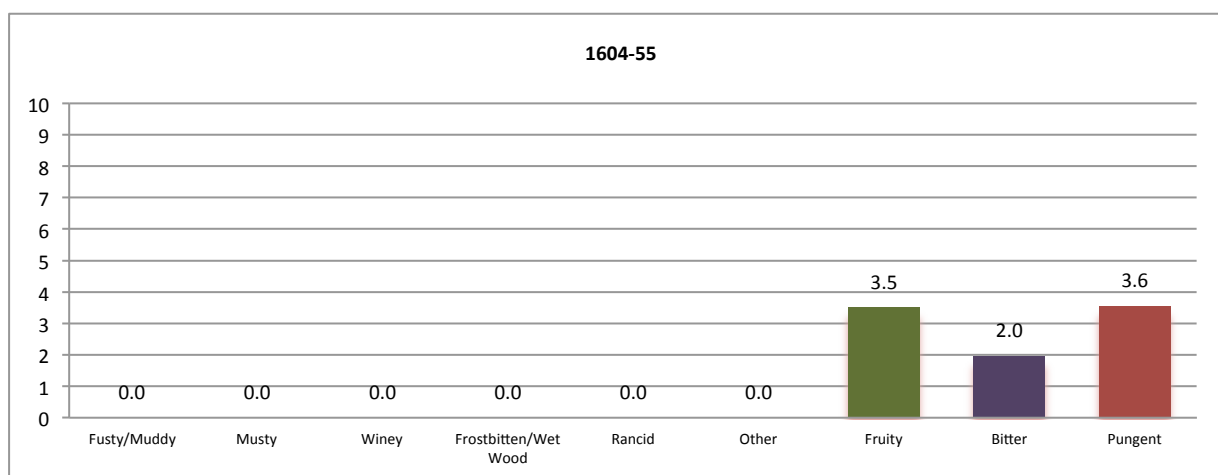
OLIVE OIL SENSORY ANALYSIS

Attribute intensity values are rated between zero and ten.

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

Defects: none
Fruity: 3.5
Bitter: 2.0
Pungent: 3.6

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



Issue Date: 17.04.2016

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. 5/2012 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- This certificate refers solely to the sample tested, and may not be published and/or reproduced, in whole or in part, without the written approval of the laboratory.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.