

VIRGIN OLIVE OIL SENSORY ANALYSIS REPORT

CUSTOMER DETAILS

Name: Nikolaos Krimniantis
Address: S. Petroula 3, Ano Liosia, GR-13341
Tel.: +30 6944 543 198
Email: nikos@krimfarm.gr
Sample Name: ELOOO180217185

OLIVE OIL SAMPLE DETAILS

Sample Code: 1712-450
Received Date: 05.12.2017
Submission Conditions: clear plastic container, 500 ml
Analysis Date: 20.12.2017

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: 4.6

Bitter: 2.9

Pungent: 4.5

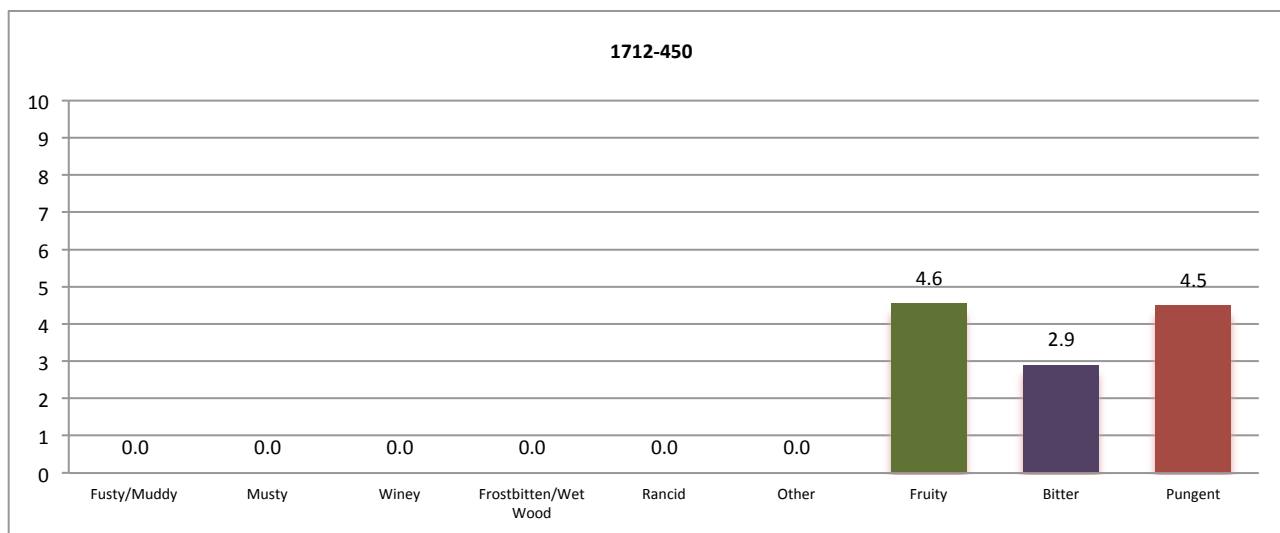
Grade¹: Extra Virgin Olive Oil

Intensity of Attributes:

Medium fruitiness

Delicate bitterness

Medium pungency



Issue Date: 21.12.2017

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. 15/Rev. 8/2015 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- This certificate refers solely to the sample tested, and may not be published and/or reproduced, in whole or in part, without the written approval of the laboratory.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.

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