

VIRGIN OLIVE OIL SENSORY ANALYSIS REPORT

CUSTOMER DETAILS

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 Sample Name: -

OLIVE OIL SAMPLE DETAILS

Sample Code: [1911-342](#)
 Received Date: [20.11.2019](#)
 Submission Conditions: [opaque glass container, 500 ml](#)
 Analysis Date: [27.11.2019](#)

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: **4.3**

Bitter: **3.3**

Pungent: **4.6**

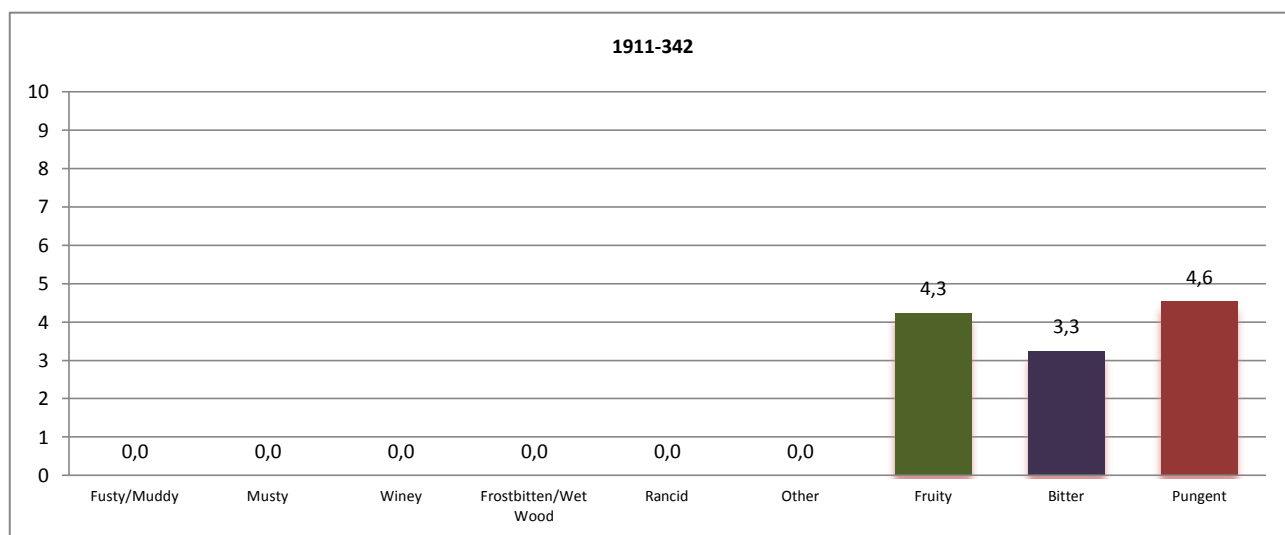
Grade¹: **Extra Virgin Olive Oil**

Intensity of Attributes:

Medium fruitiness

Medium bitterness

Medium pungency



Issue Date: [29.11.2019](#)



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- This certificate refers solely to the sample tested, and may not be published and/or reproduced, in whole or in part, without the written approval of the laboratory.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