

VIRGIN OLIVE OIL SENSORY EVALUATION REPORT

CUSTOMER DETAILS

Name: Agricultural Cooperative Palaioapanagia LLC
 Address: Palaioapanagia Lakonia 23054
 Tel.: 27310 35415
 Email: stefanosfount@yahoo.gr
 Sample Name: organic olive oil

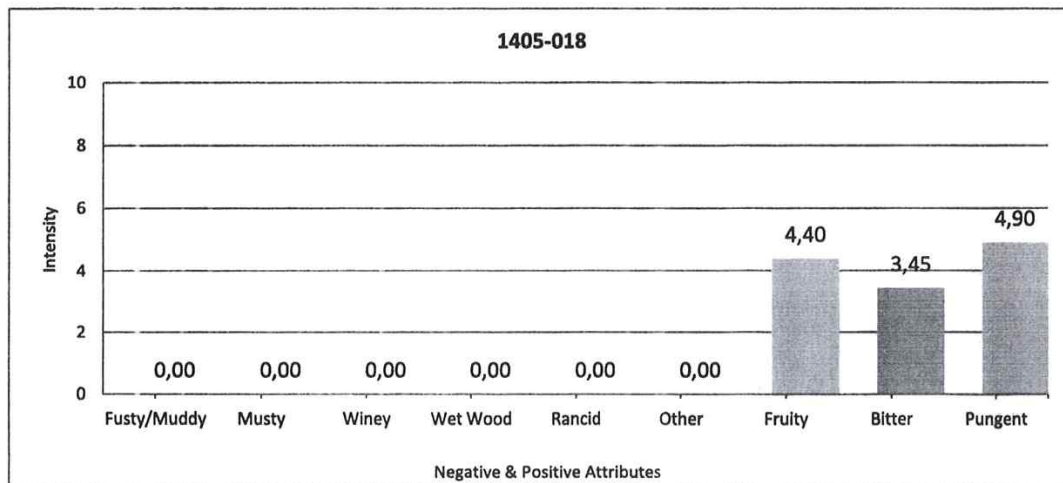
OLIVE OIL SAMPLE DETAILS

Sample Code: 1405-018
 Received Date: 23.05.2014
 Submission Conditions: 1 opaque glass bottle, 250 ml
 Evaluation Date: 28.05.2014

OLIVE OIL SENSORY EVALUATION

Attribute intensity values are rated between zero and ten.
 Median values are reported for defects, fruitiness, bitterness and pungency.
 Defects: 0,00
 Fruity: 4,40
 Bitter: 3,45
 Pungent: 4,90

Grade¹: Extra Virgin Olive Oil



Issue Date: 31.05.2014



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.
- 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.