

VIRGIN OLIVE OIL SENSORY EVALUATION REPORT

CUSTOMER DETAILS

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

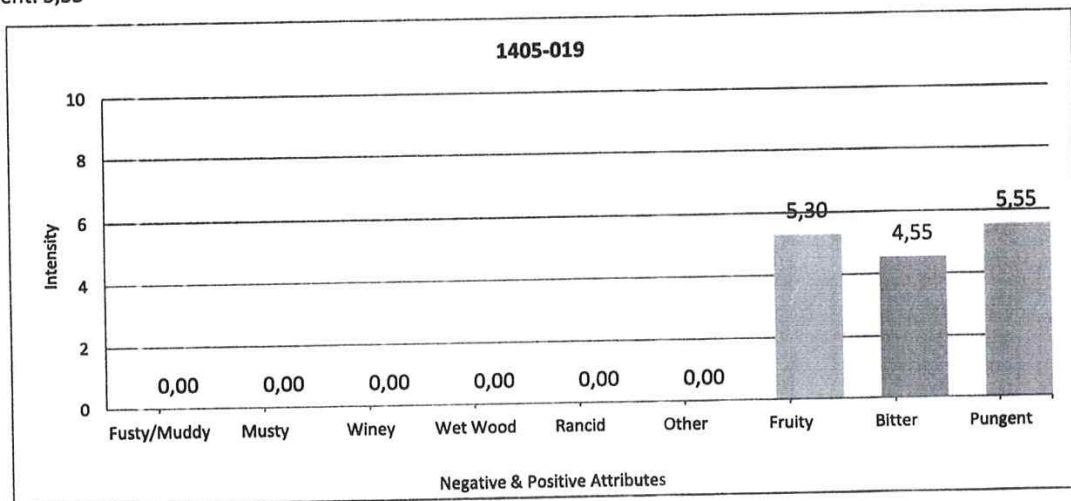
OLIVE OIL SAMPLE DETAILS

Sample Code: 1405-019
 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: 5,30
 Bitter: 4,55
 Pungent: 5,55

Grade¹: **Extra Virgin Olive Oil**
 Median value of pungent attribute is more than 5,00



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.
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- The results have NOT been obtained by subcontractors.