

VIRGIN OLIVE OIL SENSORY ANALYSIS REPORT

CUSTOMER DETAILS

Name: [Charilaos Gounaras](#)
 Address: [Gräfelfinger Str. 129, Munich Germany 81375](#)
 Tel.: [+49 176 3573 6422](#)
 Email: hello@historiesoliveoil.com
 Sample Name: [8:26 Histories Charilaos Gounaras Harvest 2022](#)

OLIVE OIL SAMPLE DETAILS

Sample Code: [2211-905](#)
 Received Date: [22.11.2022](#)
 Submission Conditions: [clear glass container, 2 x 250 ml](#)
 Analysis Date: [24.11.2022](#)

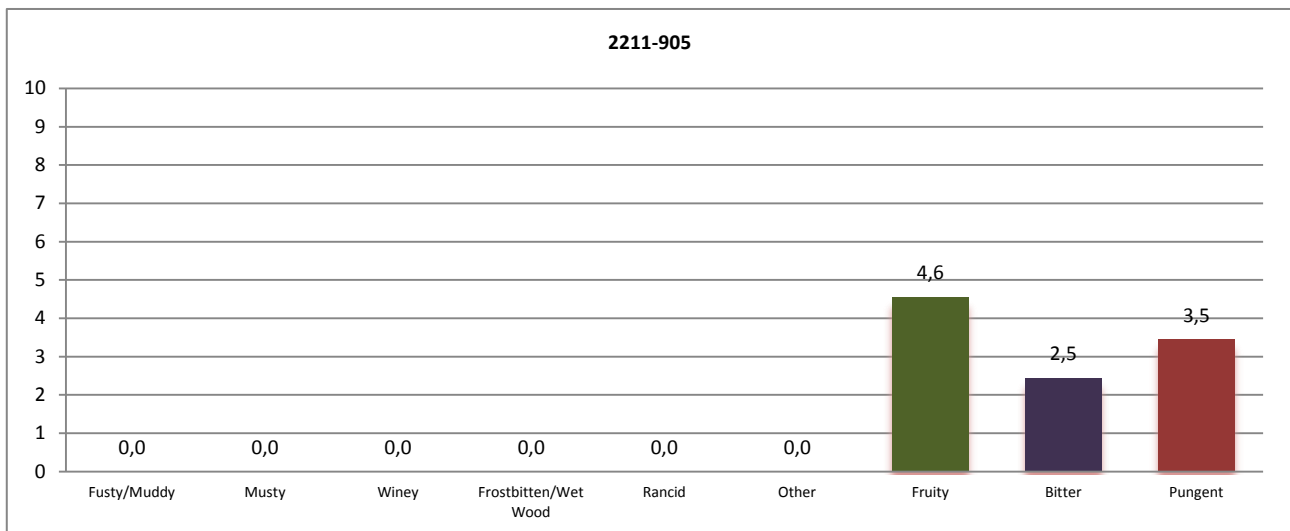
OLIVE OIL SENSORY ANALYSIS

Attribute intensity values are rated between zero and ten.

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

Defects: **0.0**
 Fruity: **4.6**
 Bitter: **2.5**
 Pungent: **3.5**

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



Issue Date: [24.11.2022](#)

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
.....End of Report.....	

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- This certificate refers solely to the sample tested, and may not be published and/or reproduced, in whole or in part, without the written approval of the laboratory.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