

VIRGIN OLIVE OIL SENSORY ANALYSIS REPORT

CUSTOMER DETAILS

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Email:
Sample Name: [Anax Olive Oil](#)

OLIVE OIL SAMPLE DETAILS

Sample Code: [2105-288](#)
Received Date: [12.05.2021](#)
Submission Conditions: [dark glass container, 500 ml](#)
Analysis Date: [18.05.2021](#)

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: **5.1**

Bitter: **2.9**

Pungent: **4.4**

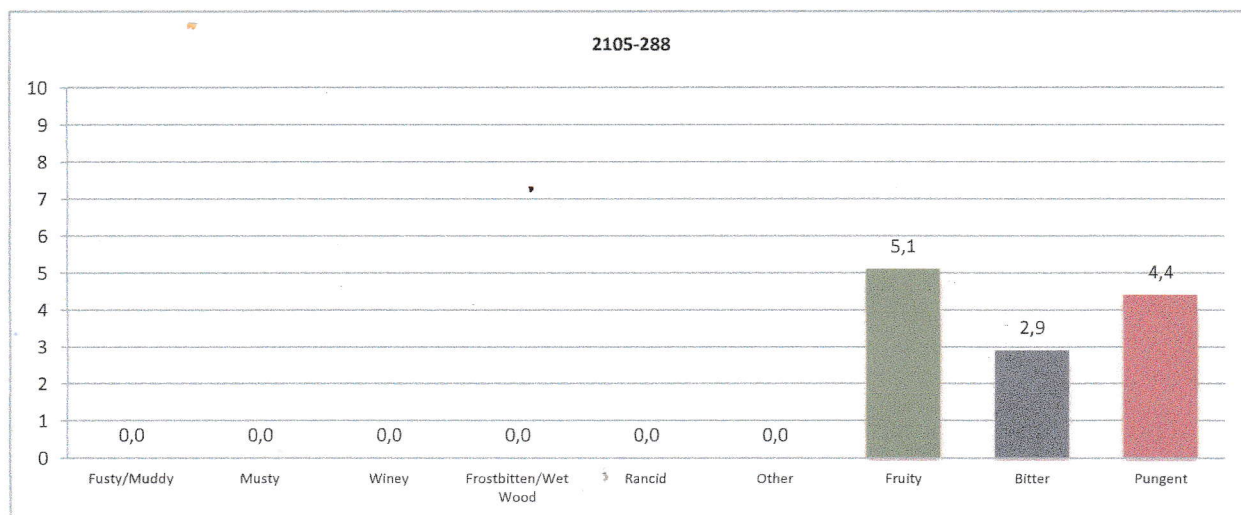
Grade¹: **Extra Virgin Olive Oil**

Intensity of Attributes:

Medium fruitiness

Delicate bitterness

Medium pungency



Issue Date: [19.05.2021](#)

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- This certificate refers solely to the sample tested, and may not be published and/or reproduced, in whole or in part, without the written approval of the laboratory.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