

## VIRGIN OLIVE OIL SENSORY ANALYSIS REPORT

### CUSTOMER DETAILS

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Sample Name: **Tank 2**

### OLIVE OIL SAMPLE DETAILS

Sample Code: **2301-017**  
Received Date: **10.01.2023**  
Submission Conditions: **dark glass bottle, 500 ml**  
Analysis Date: **11.01.2023**

### 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: **4.4**

Bitter: **3.1**

Pungent: **4.0**

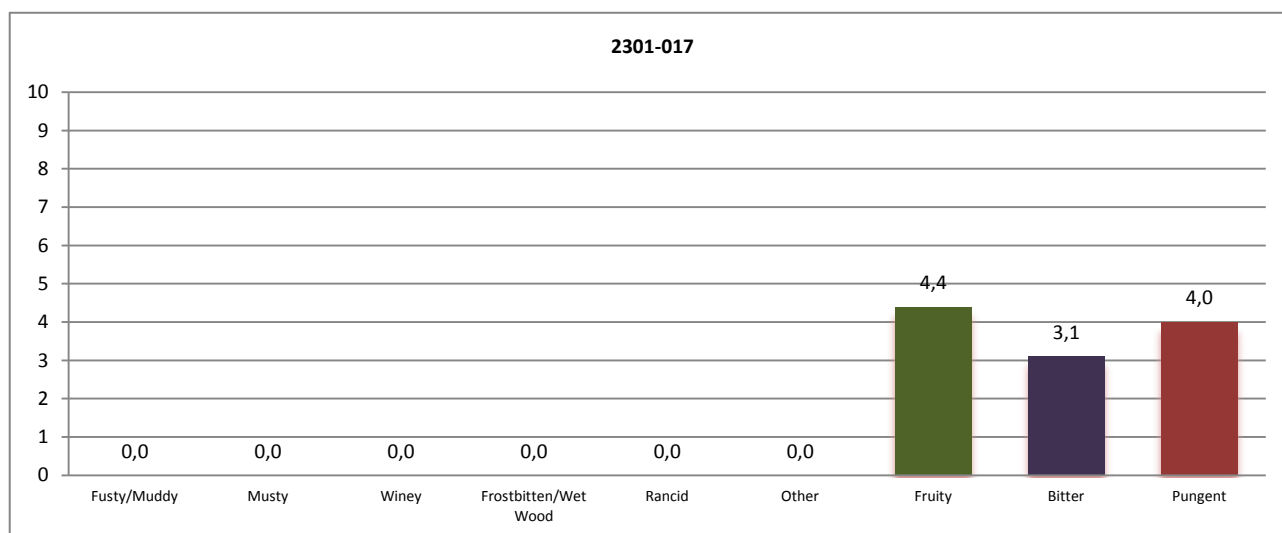
Grade<sup>1</sup>: **Extra Virgin Olive Oil**

Intensity of Attributes:

**Medium fruitiness**

**Medium bitterness**

**Medium pungency**



Issue Date: **12.01.2023**

Dr. Vasilis Demopoulos  
Director/Panel Leader

<sup>1</sup>Grades 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	<b>Extra virgin</b>
Defects ≤ 3.5 and Intensity of Fruitiness > 0.0	<b>Virgin</b>
Defects > 3.5 or Intensity of Fruitiness = 0.0 and Defects < 3.5	<b>Lampante</b>

.....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 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.