CUSTOMER DETAILS
Name: Mediterranean Threpsi
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Sample Name: kastania 2017-2018

OLIVE OIL SAMPLE DETAILS
Sample Code: 1712-452
Received Date: 08.03.2018
Submission Conditions: opaque glass container, 500 ml
Analysis Date: 09.03.2018

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: 4.2
Bitter: 2.5
Pungent: 3.5

Grade: Extra Virgin Olive Oil
Organic
Intensity of Attributes:
Medium fruitiness
Delicate bitterness
Medium pungency

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

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Dr. Vasilis Demopoulos
Laboratory Director/Panel Leader

Sensory evaluation of virgin olive oil has been conducted according to the International Olive Council testing method COI/T.20/Doc. No 15/Rev. 8/2015 and subsequent amendments.

The results have NOT been obtained by subcontractors.

Issue Date: 10.03.2018