

## VIRGIN OLIVE OIL SENSORY ANALYSIS REPORT

### CUSTOMER DETAILS

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 Sample Name: **Tank 9**

### OLIVE OIL SAMPLE DETAILS

Sample Code: **2601-084**  
 Received Date: **26.01.2026**  
 Submission Conditions: **clear PET bottle, 2x250 ml**  
 Analysis Date: **29.01.2026**

### 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: **4.7**

Bitter: **3.2**

Pungent: **4.0**

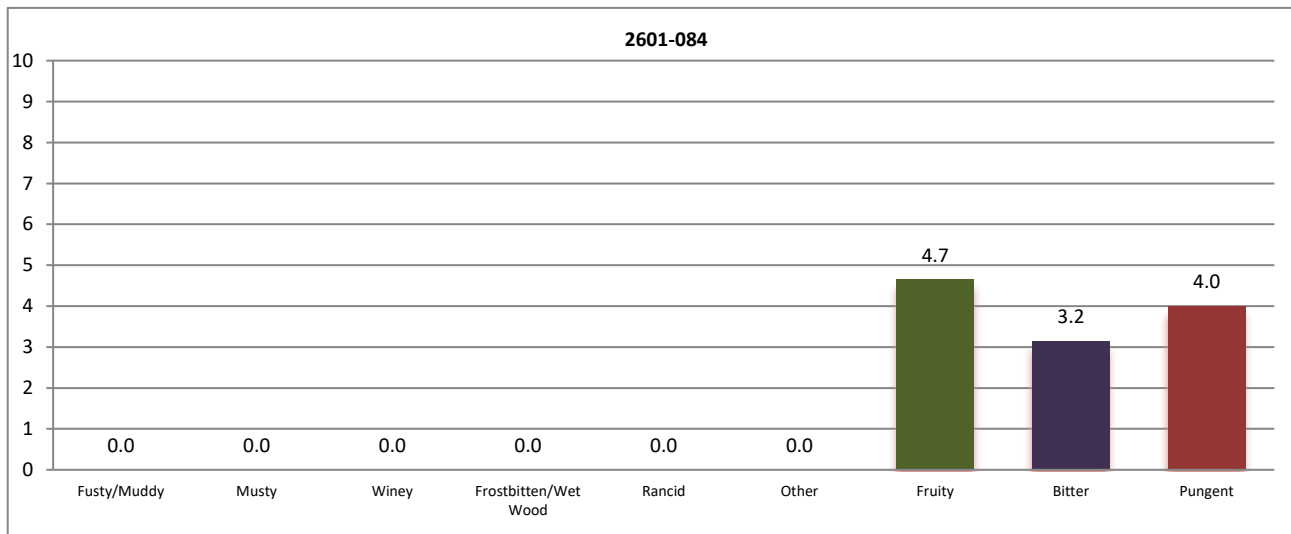
Grade<sup>1</sup>: **Extra Virgin Olive Oil**

Intensity of Attributes:

**Medium fruitiness**

**Medium bitterness**

**Medium pungency**



Issue Date: **30.01.2026**

**Dr. Vasilis Demopoulos**  
 Director & Panel Leader

<sup>1</sup>Grades of Olive Oil (median values) according to Commission Regulation 2022/2105 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 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- This certificate refers solely to the sample tested, and may not be published and/or reproduced, in whole or in part, without the written approval of the laboratory.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.