

REPORT ON HARMONY PARAMETER & SENSORY PROFILE

Correct repetition of the report No 137.VE-251B/26-11-24

Athens, **09/12/2024**

No. Report: 137.VE-251B/24

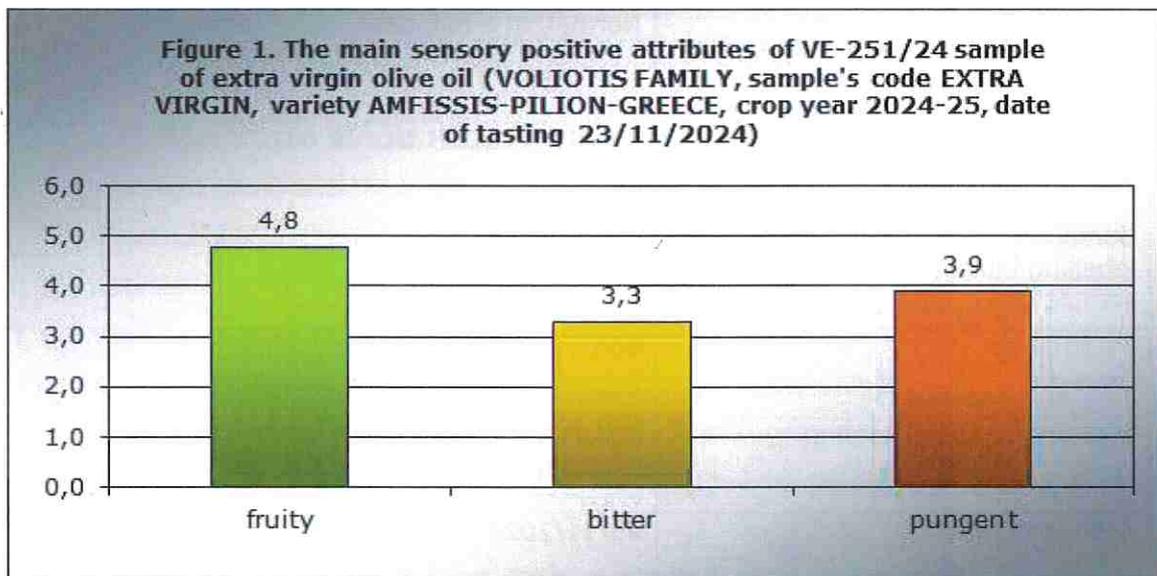
SAMPLE TESTING RESULTS

HARMONY/BALANCE	
METHOD	DOP 2007-1-A47 (not part of COI/T.20/Doc. No 15)
RESULTS	HARMONY/BALANCE=6,0

SENSORY PROFILE

The analysis of sensory profile has been carried out by the panel of organoleptic laboratory of SEVITEL (accredited according to ISO/IEC 17025 and recognised by the IOC in the method for the organoleptic assessment of virgin olive oil) under the supervision of the expert taster E. Christopoulou, trained and recognized as trainer for sensory assessment of virgin olive oil by International Olive Council. Intensity values of perceptions are expressed on the 10-cm scale (10 extremely strong), the same as that used in the COI/T.20/Doc. no. 22 (method for the organoleptic assessment of DOP extra virgin olive oil) and the COI/T.20/Doc. No 15 (method for the organoleptic assessment of virgin olive oil).

Figure 1 presents the intensity of the three main positive sensory attributes of extra virgin olive oil: fruity, bitter and pungent.



This is a well-balanced sensory profile with medium intensity of bitterness and pungency and a predominance of fruitiness.

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