

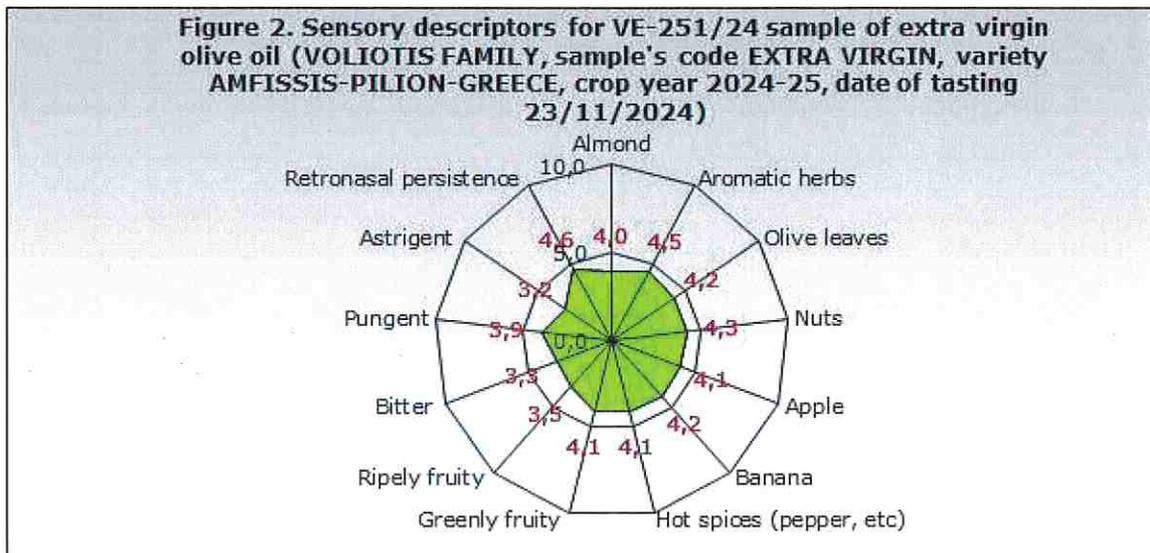
REPORT ON HARMONY PARAMETER & SENSORY PROFILE

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

Athens, 09/12/2024

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

Figure 2 is an analytical sensory profile of direct or retronasal aromatic olfactory, gustatory, qualitative retronasal and tactile or kinaesthetic sensations



Description of sensory attributes according to COI/T.20/Doc. no. 22 (method for the organoleptic assessment of DOP extra virgin olive oil)	
Almond	Olfactory sensation reminiscent of fresh almonds
Aromatic Herbs	Olfactory sensation reminiscent of that of aromatic herbs
Olive leaf	Olfactory sensation reminiscent of the odour of fresh olive leaves
Nuts	Olfactory sensation typical of shelled nuts
Apple	Olfactory sensation reminiscent of the odour of fresh apples
Banana	Olfactory sensation reminiscent of the characteristic odours of banana
Hot spices (pepper, etc)	Olfactory sensation mainly of green peppercorns or of fresh green peppers
Greenly fruity	Olfactory sensation typical of oils obtained from olives that have been harvested before or during colour change
Ripely fruity	Olfactory sensation typical of oils obtained from olives that have been harvested when fully ripe
Bitter	Characteristic taste of oil obtained from green olives or olives turning colour; it defines the primary taste associated with substances including also phenol compounds
Pungent	Biting tactile sensation characteristic of oils produced at the start of the crop year, primarily from olives that are still unripe
Astringent	Complex sensation produced in the mouth by a dilute aqueous solution of products such as some tannins
Retronasal persistence	Length of time that retronasal sensations persist after the sip of olive oil is no longer in the mouth

Technical Manager & Panel Supervisor

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