

SENSORY PROFILE

Athens, 23/11/2020
No. Report: 870.SE-467/20

Issued by:

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Date of sampling:	-
Additional sampling info:	The sample was presented by the customer and in his application were referred a) the sample code : Lot:L2.(36)21F 30.04.22 b) the production region: RETHIMNO c) the crop year: 2020 d) the variety of olive: TSOUNATI
Delivery date:	19/11/2020
Observations (comments) concerning the situation of the sample upon receipt:	Normal, in a full, sealed, opaque, glass bottle
Sample category (by customer declaration):	Organic Early Harvest EVOO
Sample Brand Name (according to labelling indications only for packed samples):	EFKRATO Early Harvest EVOO
Packaging:	Glass Bottle of 500 ml
Indications on packaging:	EFKRATO, Lot:L2.(36)21F 30.04.22 , Early Harvest EVOO
Testing date:	21 & 23/11/2020

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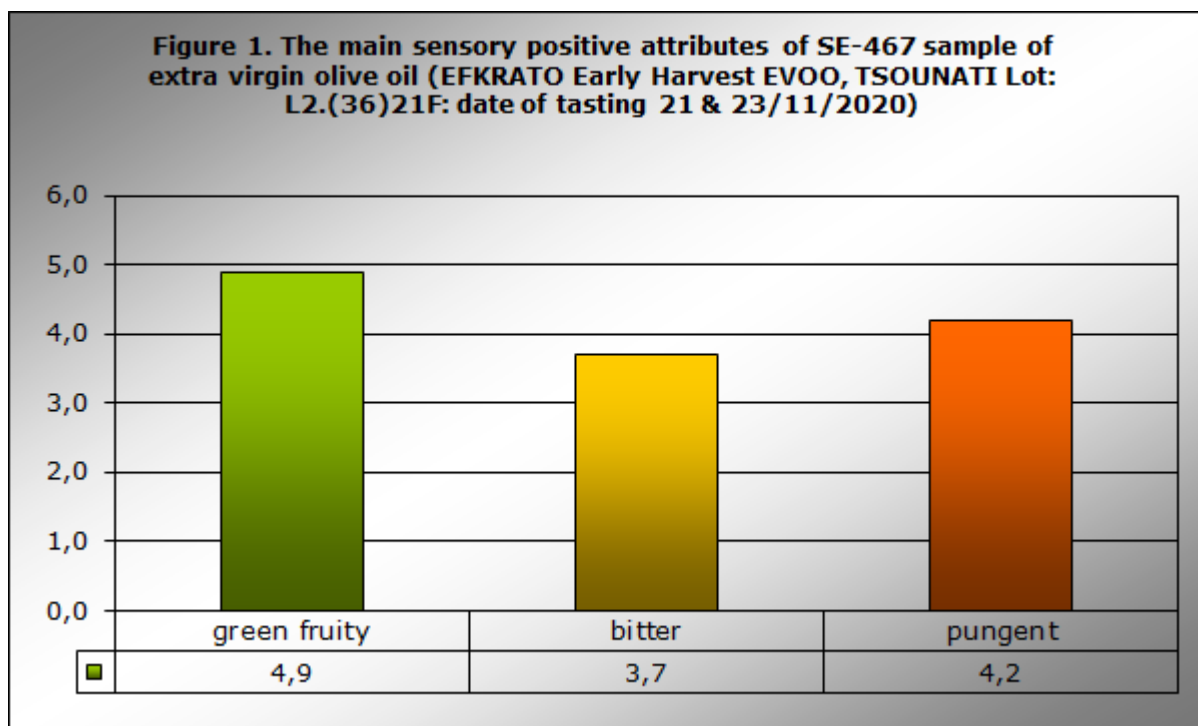
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SAMPLE TESTING RESULTS

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 green fruitiness.

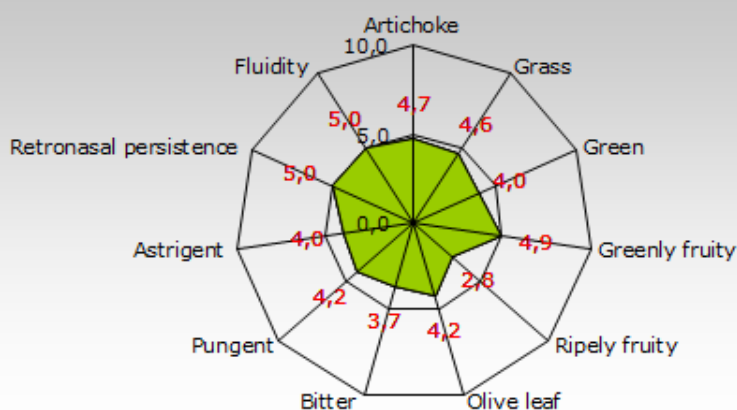
Figure 2 is an analytical sensory profile of direct or retronasal aromatic olfactory, gustatory, qualitative retronasal and tactile or kinaesthetic sensations

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Figure 2. Sensory descriptors for SE-467 sample of extra virgin olive oil (EFKRATO Early Harvest EVOO, TSOUNATI Lot: L2.(36)21F: date of tasting 21 & 23/11/2020)



Description of sensory attributes according to COI/T.20/Doc. no. 22 (method for the organoleptic assessment of DOP extra virgin olive oil)

Artichoke	<i>Olfactory sensation of artichokes</i>
Grass	<i>Olfactory sensation typical of freshly mown grass</i>
Green	<i>Complex olfactory sensation reminiscent of the typical odour of fruit before it ripens</i>
Greenly fruity	<i>Olfactory sensation typical of oils obtained from olives that have been harvested before or during colour change</i>
Ripely fruity	<i>Olfactory sensation typical of oils obtained from olives that have been harvested when fully ripe</i>
Olive leaf	<i>Olfactory sensation reminiscent of the odour of fresh olive leaves</i>
Bitter	<i>Characteristic taste of oil obtained from green olives or olives turning colour; it defines the primary taste associated with substances including also phenol compounds</i>
Pungent	<i>Biting tactile sensation characteristic of oils produced at the start of the crop year, primarily from olives that are still unripe</i>
Astringent	<i>Complex sensation produced in the mouth by a dilute aqueous solution of products such as some tannins</i>
Retronasal persistence	<i>Length of time that retronasal sensations persist after the sip of olive oil is no longer in the mouth</i>
Fluidity	<i>Kinaesthetic characteristics of the rheological properties of the oil, the set of which are capable of stimulating the mechanical receptors located in the mouth during the test</i>

Technical Manager & Panel Supervisor



E. CHRISTOPOULOU

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