

## VIRGIN OLIVE OIL SENSORY ANALYSIS REPORT

### CUSTOMER DETAILS

Name: **Eminems Olive Oil Produce**  
Address: **SELİMİYE MAH, Akdeniz Cd. NO: 22, 48230 Milas/Muğla Turkiye**  
Tel.: **+90 533 256 32 48**  
Email: **info@eminemsoliveoil.com**  
Sample Name: **Oro di Milas LOT 1061223**

### OLIVE OIL SAMPLE DETAILS

Sample Code: **2312-792**  
Received Date: **15.12.2023**  
Submission Conditions: **dark glass bottle, 500 ml**  
Analysis Date: **20.12.2023**

### OLIVE OIL SENSORY ANALYSIS

Attribute intensity values are rated between zero and ten.

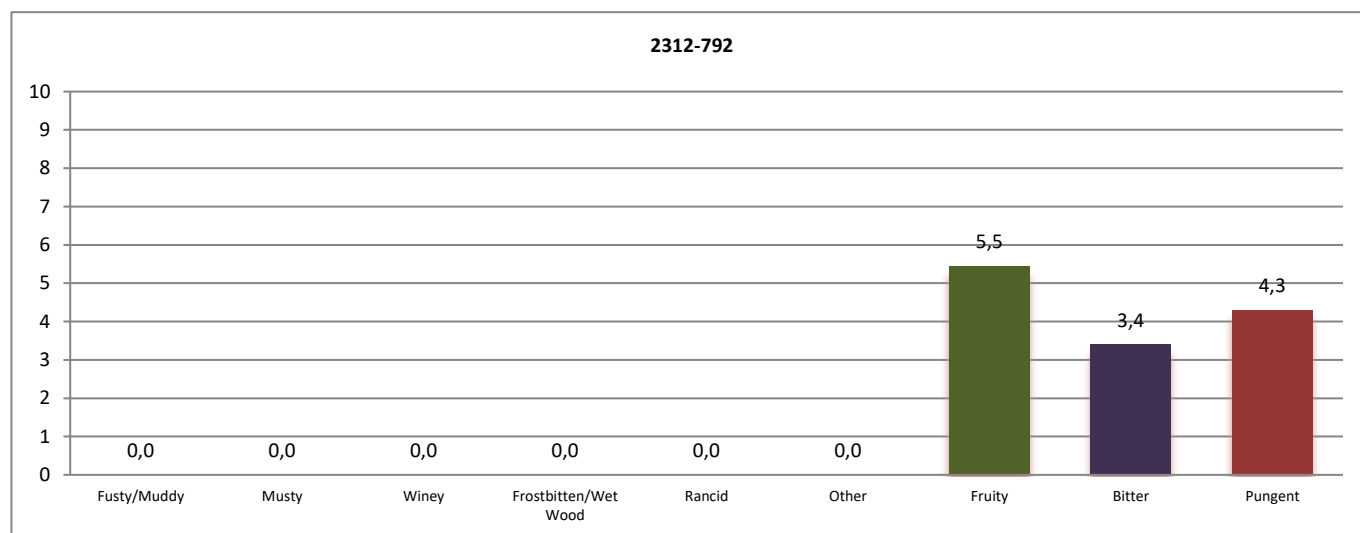
Median values are reported for defects, fruitiness, bitterness and pungency.

Defects: **0.0**  
Fruity: **5.5**  
Bitter: **3.4**  
Pungent: **4.3**

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

Intensity of Attributes:

**Medium fruitiness**  
**Medium bitterness**  
**Medium pungency**



Issue Date: **22.12.2023**

Dr. Vasilis Demopoulos  
Director/Panel Leader

<sup>1</sup>Grades of Olive Oil (median scores) according to Commission Delegated Regulation 2022/2105 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**

.....End of Report.....

- The 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 virgin olive oil sensory evaluation report cannot be reproduced, except in full, without prior written permission of the laboratory.
- The results have NOT been obtained by subcontractors.