

VIRGIN OLIVE OIL SENSORY ANALYSIS REPORT

CUSTOMER DETAILS

Name: **ZIRO SITIA S.A.**
Address: **PLAGIES BONTA GR-72300, Crete, Greece**
Tel.: **+30 28435 00059**
Email: **ladiziro@gmail.com**
Sample Name: **ZIRO E.V.O.O.**

OLIVE OIL SAMPLE DETAILS

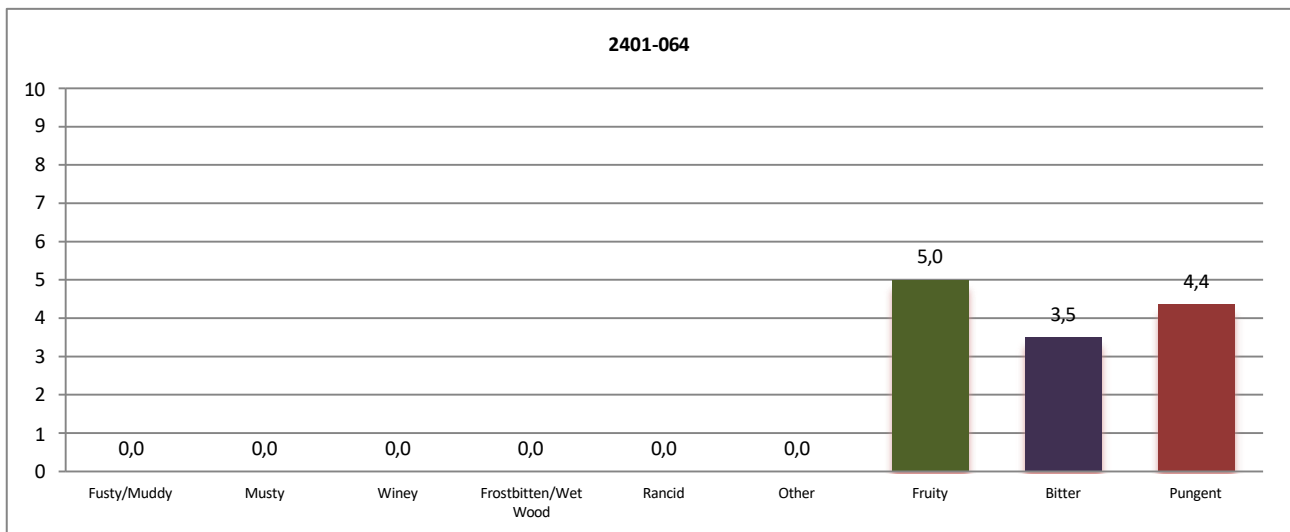
Sample Code: **2401-064**
Received Date: **26.01.2024**
Submission Conditions: **tin container, 2 x 250 ml**
Analysis Date: **06.02.2024**

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: **5.0**
Bitter: **3.5**
Pungent: **4.4**

Grade¹: **Extra Virgin Olive Oil**
Intensity of Attributes:
Medium fruitiness
Medium bitterness
Medium pungency



Issue Date: **07.02.2024**

Dr. Vasilis Demopoulos
Director/Panel Leader

VASILEIOS DIMOPOULOS
07.02.2024 14:50
VASILEIOS DIMOPOULOS

¹Grades 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.