

VIRGIN OLIVE OIL SENSORY ANALYSIS REPORT

CUSTOMER DETAILS

Name: ZIRO SITIA S.A.
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 Sample Name: Ziro Early Harvest

OLIVE OIL SAMPLE DETAILS

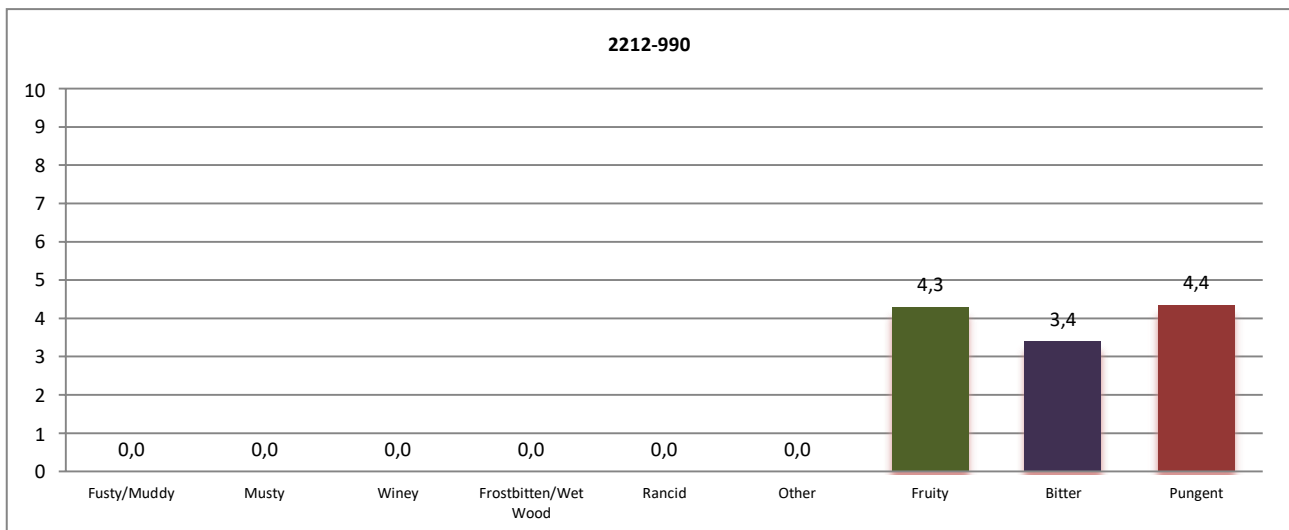
Sample Code: 2212-990
 Received Date: 19.12.2022
 Submission Conditions: tin container, 2 x 250 ml
 Analysis Date: 21.12.2022

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: 4.3
 Bitter: 3.4
 Pungent: 4.4

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



Issue Date: 27.12.2022

Dr. Vasilis Demopoulos
 Director & Panel Leader

Vasileios Dimopoulos
 Vasileios Dimopoulos
 27.12.2022 12:02

¹Grades of Olive Oil (median scores) according to Commission Regulation (EEC) No 2568/1991 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.....	

- Sensory analysis of virgin olive oil has been conducted according to EU regulation No 2568/1991 Annex XII and the International Olive Council testing method COI/T.20/Doc. 15 and subsequent amendments.
- This certificate refers solely to the sample tested, and may not be published and/or reproduced, in whole or in part, without the written approval of the laboratory.
- The results have NOT been obtained by subcontractors.