

Test Report

Name of Project: Olive Oil Award 2020
Type of sensory evaluation: Paneltest
Time Period: Week 09-10
Location: Sensory Lab ZHAW
Panel / Jury: Swiss Olive Oil Panel (SOP)
Entry-Number: 023

Classification / Paneltest

according to EC 2568/91
 (as amended)

Extra Virgin

Median of defects = 0
 Median of fruity > 0

		<u>Median</u>
Fruity	not detectable (0) - intense (10)	3.4
Bitter	not detectable (0) - intense (10)	1.7
Pungent	not detectable (0) - intense (10)	2.1
Defects		0.0
Category	delicate - medium - robust (< 3.5 - 5.5 - 10)	delicate
Characterisation of fruitiness		green and ripe

Aroma Description and Evaluation of Harmony

according to self-validated method

Harmony & Persistency

defective / unharmonious (0) - average (5) - complex / harmonious (10)

Mean

6.1

Median

2.5

Sweet

not detectable (0) - slight (1) - intense (5)

Aroma

not detectable (0) - slight (1) - intense (5)

	<u>Proportion (%) Nominations</u>	<u>Description</u>
Freshly cut grass	50%	slight
Plant-like / leaves	75%	medium
Tomatoes	50%	medium
Artichoke	38%	medium
Herbs (oregano, thyme, rosemary,...)	13%	slight
Vegetables (cabbage, spinach, beans,...)	13%	medium
Nuts	63%	medium
Apple	50%	slight
Tropical fruit (banana, pineapple, figs,...)	50%	medium
Berries (strawberry, black currant,...)	25%	medium
Citrus	13%	slight
Tea (black)	13%	slight
Floral / Honey	25%	medium
Spices (vanilla, cinnamon)	13%	medium

This test report refers solely to the sample / lot tested, and may not be published and/or reproduced, in whole or in part, without the written approval of the test laboratory.

Town: Waedenswil / Switzerland

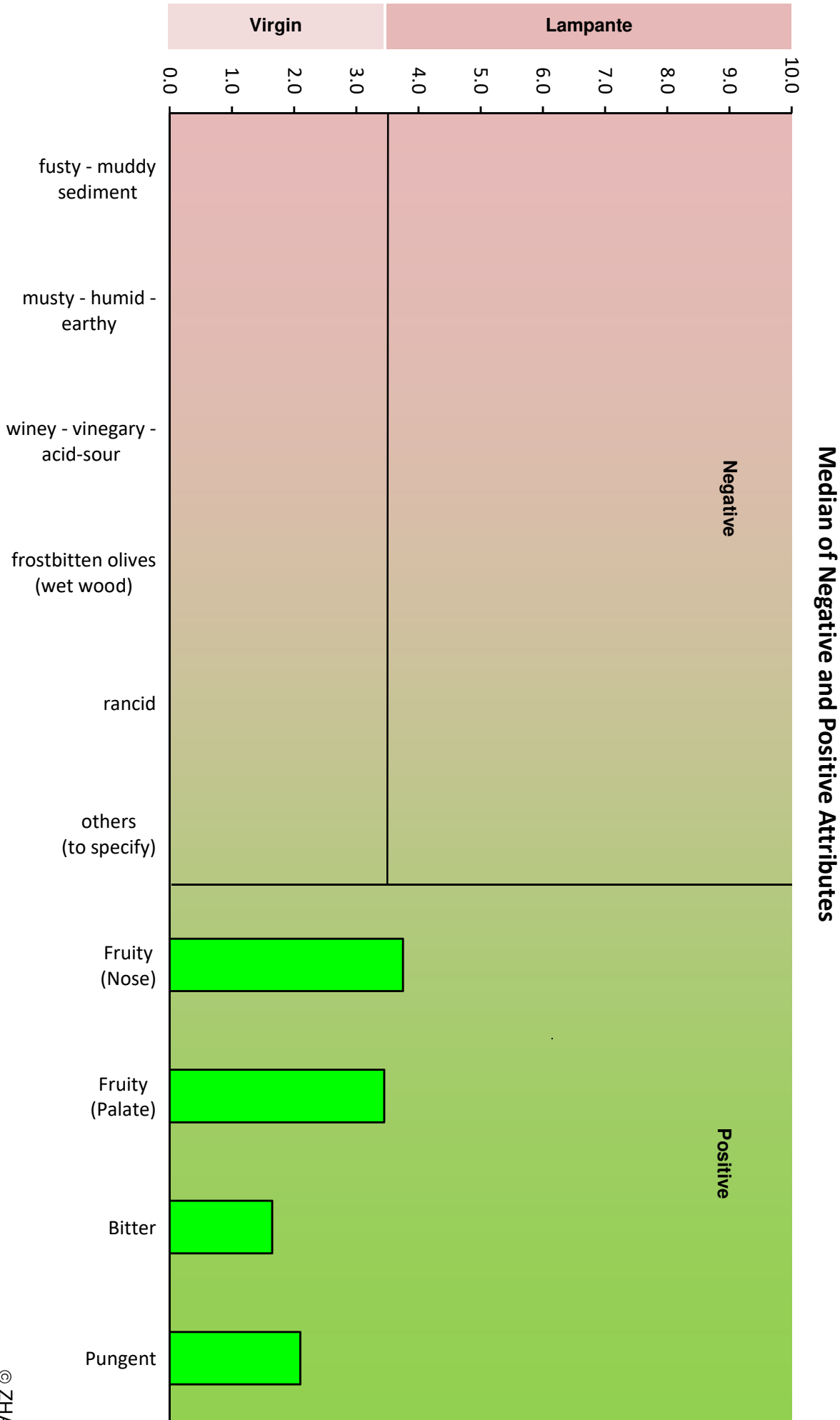
Date: 2020-04-14

Panel Leader:



Mean / Intensity Scale (0 - 10)

023.xlsx / Graph Paneltest / 17.04.2020



Graph Paneltest
023.xlsx

Median of Negative and Positive Attributes

Negative

Positive

Aroma Description (spider)

023.xlsx

Mean / Intensity Scale (0 - 5)

- 0 not detectable
- 1 slight
- 2
- 3
- 4
- 5 intense

