

Test Report

Name of Project: Olive Oil Award 2018
Type of sensory evaluation: Paneltest
Time Period: Week 09-11
Location: Sensory Lab of ZHAW
Panel / Jury: Swiss Olive Oil Panel (SOP)
Entry-Number: 084

Classification / Paneltest

according to EC 2568/91
 (as amended)

Extra Virgin

Median of defects = 0
 Median of fruity > 0

Fruity not detectable (0) - intense (10)
Bitter not detectable (0) - intense (10)
Pungent not detectable (0) - intense (10)

Median

4.4

2.4

2.5

Defects

0.0

Category

delicate - medium - robust (< 3.5 - 5.5 - 10)

medium

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

5.4

Sweet

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

Median

0.0

Aroma

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

	<u>Proportion (%) Nominations</u>	<u>Description</u>
Freshly cut grass	25%	medium
Plant-like / leaves	75%	medium
Tomatoes	25%	medium
Artichoke	25%	medium
Herbs (oregano, thyme, rosemary,...)	38%	medium
Vegetables (cabbage, spinach, beans,...)	50%	medium
Nuts	38%	medium
Apple	38%	medium
Tropical fruit (banana, pineapple, figues,...)	25%	medium
Berries (strawberry, black currant,...)	13%	medium
Citrus		
Tea (black)	13%	intense
Floral / Honey		
Spices (vanilla, cinnamon)	25%	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This test report refers solely to the sample / lot tested, and may not be published and/or reproduced, in whole or in part, without the written approval of the test laboratory.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: 2019-03-14

Panel Leader:



Aroma Description (spider)

084

Mean / Intensity Scale (0 - 5)

0 not detectable

1 slight

2 ↓

3 ↓

4 ↓

5 intense

