

Test Report

Name of Project: Olive Oil Award 2023
Type of sensory evaluation: Paneltest
Test date: 2023-03-15
Location: Sensory lab ZHAW
Panel / Jury: Swiss Olive Oil Panel (SOP)
Entry-Number: 018

Classification / Paneltest

according to EC 2022/2104
 (as amended)

Extra Virgin

Median of defects = 0
 Median of fruity > 0

		Median
Fruity	not detectable (0) - intense (10)	4.5
Bitter	not detectable (0) - intense (10)	1.5
Pungent	not detectable (0) - intense (10)	2.3
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

6.4

Sweet

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

Median

1.0

Aroma

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

	Proportion (%) Nominations	Description
Freshly cut grass		
Plant-like / leaves	44%	medium
Tomatoes	11%	slight
Artichoke	22%	medium
Herbs (oregano, thyme, rosemary,...)	11%	medium
Vegetables (cabbage, spinach, beans,...)	33%	medium
Nuts	44%	medium
Apple	56%	medium
Tropical fruit (banana, pineapple, figs,...)	56%	medium
Berries (strawberry, black currant,...)	11%	medium
Citrus	11%	medium
Tea (black)	22%	medium
Floral / Honey	22%	medium
Spices (vanilla, cinnamon)	11%	medium

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Town: Waedenswil / Switzerland
Date: 2023-03-15

Panel Leader:

