

VIRGIN OLIVE OIL SENSORY ANALYSIS REPORT

CUSTOMER DETAILS

Name: C.R. Corinto O.E.
Address: Palea EO Korinthou Patron 7, Lecheo 200 11
Tel.: +30 694 668 2184
Email: info@corinto-oliveoil.com
Sample Name: 2

OLIVE OIL SAMPLE DETAILS

Sample Code: 2603-262
Received Date: 24.03.2026
Submission Conditions: dark glass container, 250 ml
Analysis Date: 26.03.2026

OLIVE OIL SENSORY ANALYSIS

Attribute intensity values are rated between zero and ten.

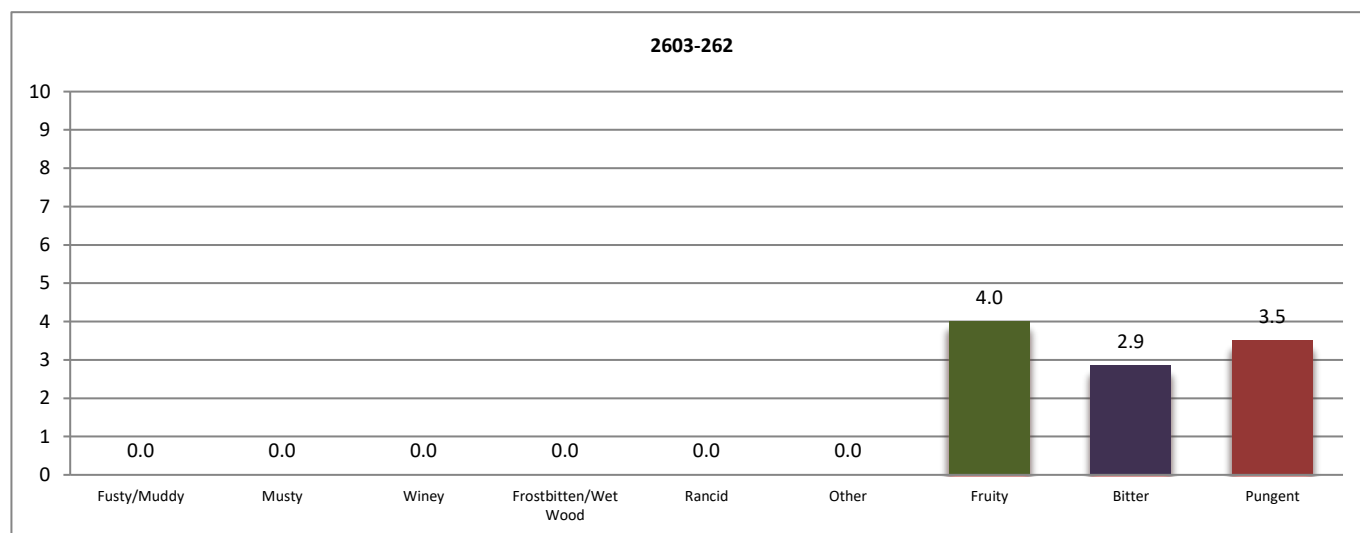
Median values are reported for defects, fruitiness, bitterness and pungency.

Defects: 0.0
Fruity: 4.0
Bitter: 2.9
Pungent: 3.5

Grade¹: **Extra Virgin Olive Oil**

Intensity of Attributes:

Medium fruitiness
Delicate bitterness
Medium pungency



Issue Date: 26.03.2026

Dr. Vasilis Demopoulos
Director/Panel Leader

¹Grades of Olive Oil (median scores) according to Commission Delegated Regulation 2022/2104 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.