

**REPORT ON HAPMONY PARAMETER & SENSORY PROFILE**

Athens, 19/12/2023

No. Report: 509.SE-1041B/23

Issued by:

**SEVITEL Organoleptic Assessment Laboratory**

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Customer (Name and Address):

**VOLIOTIS FAMILY****Olive Oil of Pilon**

ANO LECHONIA, VOLOS-GREECE

Tel. +30 2428093606, 6932455656

E-mail: [voliotisfamily@gmail.com](mailto:voliotisfamily@gmail.com)

Date of sampling:	11-12-23
Additional sampling info:	The sample was presented by the customer and in his application were referred a) the sample code : <b>EXTRA VIRGIN</b> b) the production region: <b>ANO LECHONIA</b> c) the crop year: <b>2023</b> d) the variety of olive: <b>AMFISSIS</b>
Delivery date:	13-12-2023
Observations (comments) concerning the situation of the sample upon receipt:	Normal, in a full, sealed, dark glass bottle
Sample category (by customer declaration):	-
Sample Brand Name (according to labelling indications only for packed samples):	-
Packaging:	Bottle of 500ml
Indications on packaging:	<b>VOLIOTIS EXTRA VIRGIN</b>
Testing date:	16/12/2023

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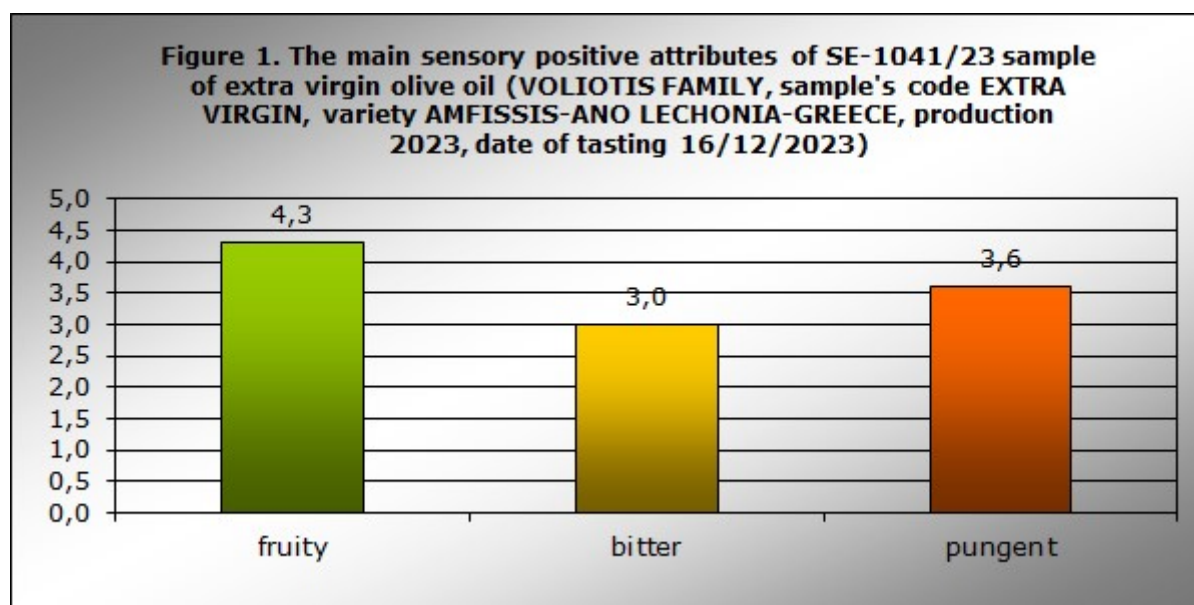
### SAMPLE TESTING RESULTS

HARMONY/BALANCE	
<b>METHOD</b>	DOP 2007-1-A47 (not part of COI/T.20/Doc. No 15)
<b>RESULTS</b>	<b>HARMONY/BALANCE=5,4</b>

### SENSORY PROFILE

The analysis of sensory profile has been carried out by the panel of organoleptic laboratory of SEVITEL (accredited according to ISO/IEC 17025 and recognised by the IOC in the method for the organoleptic assessment of virgin olive oil) under the supervision of the expert taster E. Christopoulou, trained and recognized as trainer for sensory assessment of virgin olive oil by International Olive Council. Intensity values of perceptions are expressed on the 10-cm scale (10 extremely strong), the same as that used in the COI/T.20/Doc. no. 22 (method for the organoleptic assessment of DOP extra virgin olive oil) and the COI/T.20/Doc. No 15 (method for the organoleptic assessment of virgin olive oil).

**Figure 1** presents the intensity of the three main positive sensory attributes of extra virgin olive oil: fruity, bitter and pungent.



*This is a well-balanced sensory profile with delicate intensity of bitterness, medium intensity of pungency and a predominance of fruitiness.*

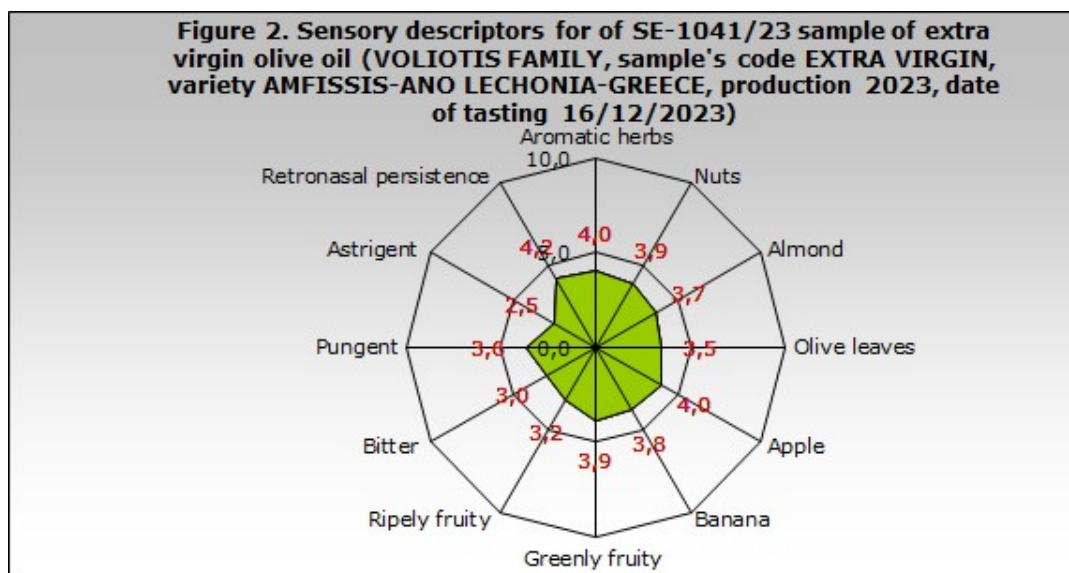
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**Figure 2** is an analytical sensory profile of direct or retronasal aromatic olfactory, gustatory, qualitative retronasal and tactile or kinaesthetic sensations



Description of sensory attributes according to COI/T.20/Doc. no. 22 (method for the organoleptic assessment of DOP extra virgin olive oil)	
<b>Aromatic herbs</b>	Olfactory sensation reminiscent of that of aromatic herbs
<b>Nuts</b>	Olfactory sensation typical of shelled nuts
<b>Almond</b>	Olfactory sensation reminiscent of fresh almonds
<b>Olive leaves</b>	Olfactory sensation reminiscent of the odour of fresh olive leaves
<b>Apple</b>	Olfactory sensation reminiscent of the odour of fresh apples
<b>Banana</b>	Olfactory sensation reminiscent of the characteristic odours of banana
<b>Greenly fruity</b>	Olfactory sensation typical of oils obtained from olives that have been harvested before or during colour change
<b>Ripely fruity</b>	Olfactory sensation typical of oils obtained from olives that have been harvested when fully ripe
<b>Bitter</b>	Characteristic taste of oil obtained from green olives or olives turning colour; it defines the primary taste associated with substances including also phenol compounds
<b>Pungent</b>	Biting tactile sensation characteristic of oils produced at the start of the crop year, primarily from olives that are still unripe
<b>Astringent</b>	Complex sensation produced in the mouth by a dilute aqueous solution of products such as some tannins
<b>Retronasal persistence</b>	Length of time that retronasal sensations persist after the sip of olive oil is no longer in the mouth

**Technical Manager & Panel Supervisor**



**E. CHRISTOPOULOU**

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