

REPORT ON HAPMONY PARAMETER & SENSORY PROFILE

Athens, 19/12/2023

No. Report: 509.SE-1042B/23

Issued by:

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Customer (Name and Address):

VOLIOTIS FAMILY

Olive Oil of Pilion

ANO LECHONIA, VOLOS-GREECE

Tel. +30 2428093606, 6932455656

E-mail: 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 : AGOURELAI0 b) the production region: ANO LECHONIA c) the crop year: 2023 d) the variety of olive: AMFISSIS
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:	VOLIOTIS AGOURELAI0
Testing date:	16/12/2023

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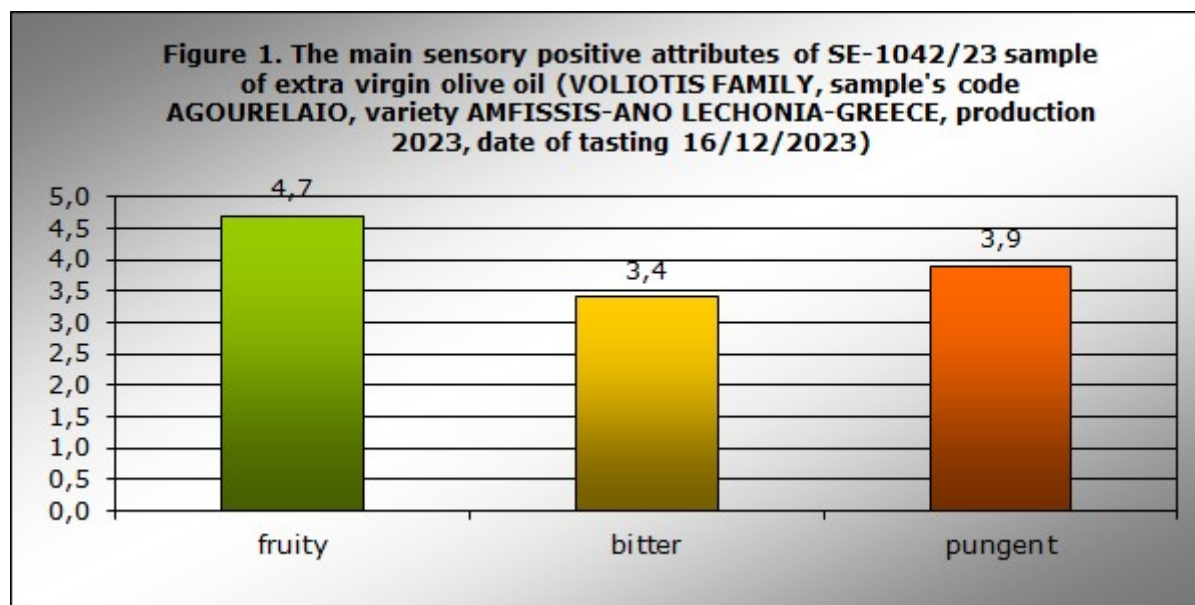
SAMPLE TESTING RESULTS

HARMONY/BALANCE	
METHOD	DOP 2007-1-A47 (not part of COI/T.20/Doc. No 15)
RESULTS	HARMONY/BALANCE=6,0

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 medium intensity of bitterness and pungency and a predominance of fruitiness.

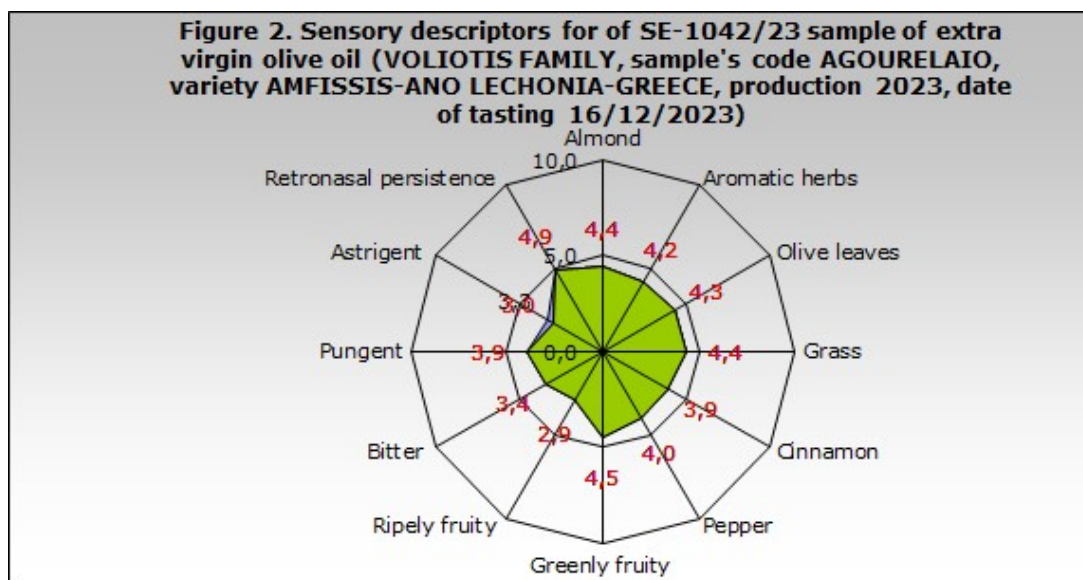
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Figure 2 is an analytical sensory profile of direct or retronasal aromatic olfactory, gustatory, qualitative retronasal and tactile or kinaesthetic sensations



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

Technical Manager & Panel Supervisor



E. CHRISTOPOULOU

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