

## VIRGIN OLIVE OIL SENSORY ANALYSIS REPORT

### CUSTOMER DETAILS

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Sample Name: [Nature Blessed](#)

### OLIVE OIL SAMPLE DETAILS

Sample Code: [1702-73](#)  
Received Date: [17.02.2017](#)  
Submission Conditions: [clear glass container, 250 ml](#)  
Analysis Date: [22.02.2017](#)

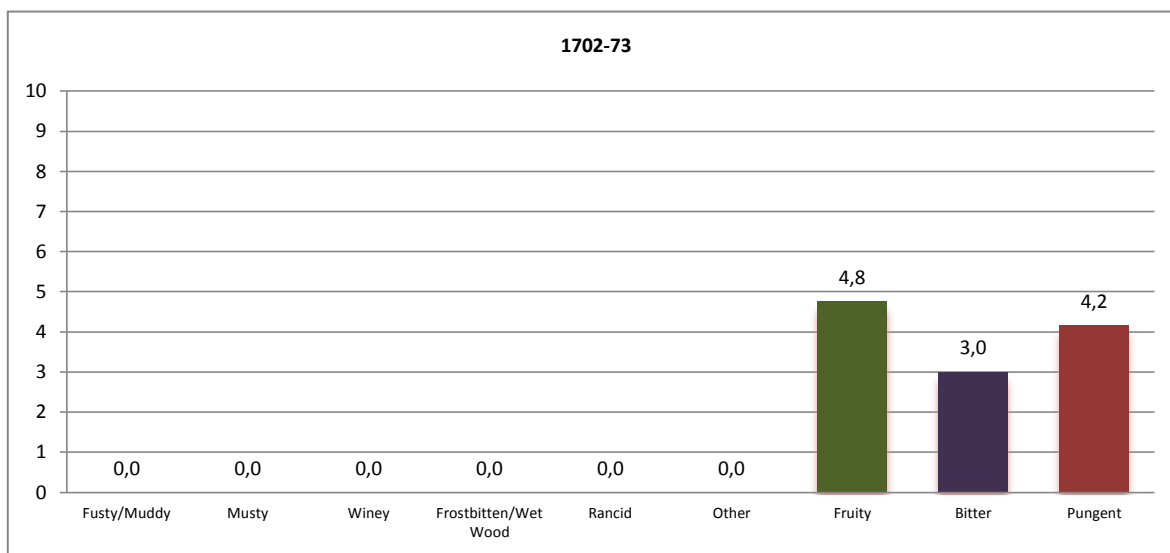
### OLIVE OIL SENSORY ANALYSIS

Attribute intensity values are rated between zero and ten.

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

Defects: [none](#)  
Fruity: [4.8](#)  
Bitter: [3.0](#)  
Pungent: [4.2](#)

Grade<sup>1</sup>: [Extra Virgin Olive Oil](#)  
Intensity of Attributes:  
[Medium fruitiness](#)  
[Medium bitterness](#)  
[Medium pungency](#)



Issue Date: [24.02.2017](#)

Dr. Vasilis Demopoulos  
Laboratory Director/Panel Leader

<sup>1</sup>Grades of Olive Oil (median scores) according to Commission Regulation (EEC) No 2568/1991 and subsequent amendments

Defects = 0.0 and Intensity of Fruitiness > 0.0	<b>Extra virgin</b>
Defects ≤ 3.5 and Intensity of Fruitiness > 0.0	<b>Virgin</b>
Defects > 3.5 or Intensity of Fruitiness = 0.0 and Defects < 3.5	<b>Lampante</b>

- Sensory evaluation of virgin olive oil has been conducted according to the International Olive Council testing method COI/T.20/Doc. 15/Rev. 8/2015 and subsequent amendments.
- This certificate refers solely to the sample tested, and may not be published and/or reproduced, in whole or in part, without the written approval of the laboratory.
- The results have NOT been obtained by subcontractors.

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