



Applied Sensory, LLC

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Basic Sensory Evaluation Report

Client: Acme Olive Oil Company

of Samples: 8

Date Evaluated: January 1, 2015

Sample #	Client Sample Code	Sensory Defect(s)	Overall Fruit	Bitterness	Pungency	Sensory Grade
1	5014	none	3.6	2.5	3.2	Extra Virgin
2	5423	rancid = 3.6; fusty/muddy sediment = 0.2	2.0	1.2	1.7	Crude (Lampante)
3	5716	none	3.1	2.5	2.7	Extra Virgin
4	5930	none	3.0	2.5	3.3	Extra Virgin
5	6172	none	3.8	2.4	2.6	Extra Virgin
6	6391	none	3.0	2.4	2.8	Extra Virgin
7	6547	rancid = 1.0; fusty/muddy sediment = 0.7	2.8	2.4	2.5	Virgin
8	6809	rancid = 0.8	3.0	2.4	3.2	Virgin

SUPPLEMENTAL INFORMATION

Sensory Evaluation Protocol

A panel of at least 8 olive oil tasters – each having a minimum of 3 years of experience - is used to evaluate the oils. The oils are served in standardized blue glasses covered with plastic lids coded with 3-digit random numbers to prevent bias. Oils are poured at least 30 minutes prior to evaluation and are heated to 80° F on warming mats. Panelists are isolated from each other by partitions and they evaluate the oils in a random order. Panelists use line scales to record their perceptions of the aroma and flavor intensities. Oil sensory attributes scored are: defects (fusty/muddy sediment, musty-humid-earthy, winey-vinegary-acid-sour, frozen/wet wood, rancid, others), overall fruit, bitterness and pungency. Panelists rest for a short period of time after each oil and for a longer period of time after a set of four to five oils. Slices of green apple and water are used as palate cleansers.

Values Reported

Attribute intensity values are rated between zero and 10. Median values are reported for defects, overall fruit, bitterness and pungency. Oils are NOT evaluated for preference.

California Grades of Olive Oil

Parameter	Extra Virgin Olive Oil	Virgin Olive Oil	Crude Olive Oil
Organoleptic Analysis (Sensory Evaluation) Median of Defects(MeD)	=0.0	0.0<MeD≤2.5	>2.5
Organoleptic Analysis (Sensory Evaluation) Median of Fruity(MeF)	>0.0	>0.0	N/A

California Department of Food and Agriculture
Grade and Labeling Standards for Olive Oil, Refined-Olive Oil and Olive-Pomace Oil
Table 1: Quality Parameters

U.S. Grades of Olive Oil

Quality Criteria	US Extra Virgin Olive Oil	US Virgin Olive Oil	Lampante Virgin Olive Oil
Odor and Flavor	Excellent	Good	Fair
Median of Defect (M_d)	$M_d = 0$	$0 < M_d \leq 2.5$	$M_d > 2.5$ Or When the median of the defect attribute is ≤ 2.5 and the median of the fruity attribute = 0
Median of The Fruity (M_f)	$M_f > 0$	$M_f > 0$	N/A

United States Standards for Grades of Olive Oil and Olive-Pomace Oil
§52.1539 Ascertaining the grade; Table 1

REPORT APPROVAL

Prepared and Approved by:

Susan Langstaff, Applied Sensory Olive Oil Taste Panel Leader

QUESTIONS REGARDING SENSORY RESULTS

Please address questions regarding these results to:
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