

Test Report

OLIVAGGIA

Customer:

OLIVAGGIA

Order-Number:

A2-1914

Lot-Number:

Date of evaluation:

March 2019

Location:

Sensory Lab ZHAW

Panel:

Swiss Olive Oil Panel (SOP)

Sample-Code:

294

Classification / Paneltest

according to EC 2568/91
(as amended)

Extra Virgin

Median of defects = 0
Median of fruity > 0

Fruity not detectable (0) - intense (10)
Bitter not detectable (0) - intense (10)
Pungent not detectable (0) - intense (10)

Defects

Category delicate - medium - robust (< 3 - 6 - 10)

Characterisation of fruitiness

Median

4.1

1.6

2.0

0.0

medium

ripe

Aroma Description and Evaluation of Harmony

according to self-validated method

Harmony & Persistency

defective / unharmonious (0) - average (5) - complex / harmonious (10)

Mean

5.4

Median

2.0

Sweet

not detectable (0) - slight (1) - intense (5)

Aroma

not detectable (0) - slight (1) - intense (5)

Freshly cut grass
 Plant-like / leaves
 Tomatoes
 Artichoke
 Herbs (oregano, thyme, rosemary,...)
 Vegetables (cabbage, spinach, beans,...)
 Nuts
 Apple
 Tropical fruit (banana, pineapple, figs,...)
 Berries (strawberry, black currant,...)
 Citrus
 Tea (black)
 Floral / Honey
 Spices (vanilla, cinnamon)

Proportion (%) Nominations

25%
38%
13%
13%
38%
38%
75%
38%
38%

Description

medium
medium
intense
slight
medium
medium
medium
medium
medium

This test report refers solely to the sample / lot tested, and may not be published and/or reproduced, in whole or in part, without the written approval of the test laboratory.

Town: Waedenswil / Switzerland

Date: 2019-03-15

Panel Leader:



STS 0240



Explanations concerning the test report:

The Swiss Olive Oil Panel (SOP) is accredited according to ISO 17025 and recognized by the IOC (International Olive Council). The SOP regularly trains their panelists. They are additionally part of a monitoring system which ensures the validity and quality of results.

The explanations below will help you to understand the test report. The results are split in two parts - first, the results from the paneltest according to EC 2568/91 (as amended) are shown and following, the results from the aroma description and the harmony evaluation, which both refer to a self-validated method, are shown

Classification / Paneltest

according to EC 2568/91 (as amended)

For the evaluation of the defined sensory criteria continuous scales of 10 cm in length are used.

In particular the smell (ortho- and retronasal) as well as the taste of the oils are in the focus.

The standard deviation (CVr) of the panel for each criterion should not exceed 10%.

In the presence of errors, the standard deviation must not exceed 20%.

Classification	extra virgin	Median of defects < 0 and median of fruity > 0
	virgin	Median of defects 0 < 3.5 and median of fruity > 0
	lampant	Median of defects > 3.5 (→ not marketable)
Fruity	<i>Olfactory sensation, that depends on the olive variety and comes from sound, fresh olives, either ripe or unripe</i>	
	delicate	Median of fruitiness < 3.0
	medium	Median of fruitiness between 3.0 und 6.0
	robust	Median of fruitiness > 6.0
	fruitiness	Neither green nor ripe fruitiness predominates
	green fruitiness	Oils from green, sound, fresh olives --> reminiscent of green fruit
	ripe fruitiness	Oils from sound, fresh olives --> reminiscent of ripe fruit
	well-balanced	Medians "bitter" and/or "pungent" not more than 2 points > median "fruity"
	mild	Medians "bitter" and "pungent" < 2.0
Bitter	<i>Primary taste, characteristic for oils that come from green olives or olives turning colour.</i>	
	delicate / sweet	Median < 2.5
	medium	Median 2.5 - 5.0
	robust	Median > 4.5 (→ values > 5.0 are indicated / no devaluation)
Pungent	<i>Biting tactile sensation, characteristic for oils that come from olives harvested early and produced from unripe oli</i>	
	delicate	Median < 2.5
	medium	Median 2.5 - 5.0
	robust	Median > 4.5 (→ values > 5.0 are indicated / no devaluation)

Aroma Description and Evaluation of Harmony

according to self-validated method

The aroma description and the evaluation of harmony of virgin olive oils is based on a self-validated test method. This method was developed in collaboration between the German Olive Oil Panel (DOP) and the Swiss Olive Oil Panel (SOP).

First, individual attributes that characterize the fruitiness of the oil are identified and following, their Intensity is estimated.

In particular, the variety (complexity) but also the purity and persistency of the components plays an important role. Finally, the extent of the harmonic interaction between all positive characteristics, that is the aroma (fruitiness), bitterness and pungency, as well as the persistency, an overall picture - the value for harmony and persistency.

Recommended literature:

1. Bongartz A., Oberg D.: Sensory Evaluation of Extra Virgin Olive Oil (EVOO) Extended to Include the Quality Factor "Harmony", JAST, 2011
2. Bongartz A., Popp M., Schneller R., Oberg D.: Evaluation of the "Harmony Value": A Sensory Method to Discriminate the Quality Range within the Category of EVOO, Intech, 2016, <http://dx.doi.org/10.5772/64727>

Interpretation / Definition of the "Harmony Value":

Median "harmony"	Rating	Definition / Description
0	VOO	<ul style="list-style-type: none"> • Median of defects > 0 (panel test)
0.1- 3.0	EVOO / Not acceptable	<ul style="list-style-type: none"> • Median of defects = 0 (panel test), but notation of single defect-assumptions • Overall characteristics are absolutely unbalanced and inharmonious
3.1 - 4.4	EVOO / Not sufficient	<ul style="list-style-type: none"> • Overall characteristics are rather unbalanced and inharmonious • Flavour is rather one-sided (if any at all) • Rare pleasant aspects do not last very long resp. are not very persistent
4.5 - 5.0	EVOO / Lower standard	<ul style="list-style-type: none"> • Oil shows an average quality → "just in" • Overall characteristics are more or less balanced and quite harmonious • Flavour diversity is rather narrow → average • Some pleasant aspects do not last long resp. are not persistent
5.1 - 5.4	EVOO / Upper standard	<ul style="list-style-type: none"> • Oil shows an average quality → "well in" • Overall characteristics are balanced and harmonious • Flavour diversity is getting broader → still average • Some pleasant aspects last a bit longer resp. are a bit more persistent
5.5 - 6.4	EVOO / Good	<ul style="list-style-type: none"> • Overall characteristics are well balanced and harmonious • Flavour diversity is getting broader • Many pleasant aspects last a bit longer resp. are a bit more persistent
6.5 – 7.5	EVOO / Very good	<ul style="list-style-type: none"> • Overall characteristics are very well balanced and harmonious • Flavour diversity is broad • Many pleasant aspects last longer resp. are more persistent
7.6 – 10.0	EVOO / Excellent	<ul style="list-style-type: none"> • Characteristic of oil is perfectly balanced and harmonious • Flavour diversity is very complex • Many pleasant characteristics last very long resp. are very persistent