

Name: _____

Sample Code: _____

Date: _____

OLIVE OIL ASSESSMENT PROFILE SHEET

Perception of Defects:

Fusty 0|_____

Musty 0|_____

Winey -Vinegary 0|_____

Muddy sediment 0|_____

Metallic 0|_____

Rancid 0|_____

Others (specify) 0|_____

DEFECTS	POSITIVES	NO.
None	Olive fruity & fruitiness of other fresh fruit, balanced	9
		8
		7
Barely & slightly perceptible	Weak fruitiness of any type	6
Perceptible	Imperfect fruitiness, anomalous odors & tastes	4
	Considerable, on the boarder of acceptability	Clearly imperfect unpleasant odors and tastes
Great and or extreme, clearly perceptible	Totally inadmissible odors and tastes for consumption	3
		2
		1

Perception of Positive Attributes:

Fruity 0|_____

Bitter 0|_____

Pungent 0|_____

Ø = none whatsoever 1-2 = barely perceptible 3-4 = slight 5-6 = average 7-8 = great 9-10 = extreme

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