

Professional Tasting Panel set up by AS.P.OL. (Olive Oil Producer Association of Frosinone Province)

Panel Group approved by decreto dirigenziale MIPAAF n. 2430 of April 08, 2016
Field Office: Panel Room at Innova – via Marittima 463 - 03100 Frosinone
Registered Office at Confagricoltura Frosinone via Adige 41 – tel. 0775 881036

Sensory Profile N. 01/2018

Legal references: COI/T 20/DOC n°15/Rev. 20nov. 1996 and s.m.; Reg. Cee n°2568/91 All.to XII and Reg. Ce 796/2002 – Reg. Ce 640/08

Sample identification code: 01 _____

Customer: AZ. AGR. Collefraioli arl – Via Borgo Murata 230, Arce (FR)

Assessment date and time: February 23, 2018 – 6 p.m.

Other reference: tasting panel attendance list on February 23, 2018

Type of oil:

Test name and analytical method:

Organoleptic assessment All.to XII Reg. CE 640/08	VALUES	THRESHOLD VALUES FOR EXTRA VIRGIN
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Measured attributes

Median of fruitiness	5.0	MF>0
Median of bitterness	5.70	≥0
Median of pungency	6.0	≥0
Median of the defects	0	MD=0
Product grade	Extra virgin olive oil	

According to the evaluation performed in conformity with Reg n.2568/91/CEE and subsequent amendments, the sample is classified in the category:

Extra virgin olive oil _____

The Panel Head (Giuseppe Piazza)