



## Analytical report for virgin olive oil

### General data

Sample code: VARIETY ARGUDELL ALT EMPORDÀ DIP 011 EAN 8436542160018 DATE 01-02-2013  
 Sample number: 322 **Report number: 0**  
 Acta: 0  
 Sample presentation: Arriving date Evaluation date  
 black glass bottle of 250 ml, filled 04/02/2013 05/02/2013  
 Covered and sealed with plastic tape  
 Data of the client  
**VERTO ET GREENO S.L.**  
**Pins de Can Caralleu 7-27 número 13 08017-BARCELONA**

**Method** *Descriptive analysis without replications*

Applied norm  
 Norm CE 2568/1991(11-07-91) and modifications CE N.796/2002 (6-5-02), CE 1989/2003 (6-11-03) i CE N.640/2008 (4-7-08)  
 number of panellists Sessions number  
 9 1

### Results

Positive attributes	Intensity <sup>(1)</sup>	DTS <sup>(2)</sup>	Defects	Intensity <sup>(1)</sup>	DTS <sup>(2)</sup>
Fruity	5,3	± 0,3	Fusty/Muddy-sediment	0,0	±
apple	0,0	± 0,0			
Ripe fruits <sup>(4)</sup>	0,0	± 0,6	Musty/humid	0,0	±
			Winey/Sour/Vinegard	0,0	±
Green grass	3,0	± 0,3	metallic	0,0	±
Bitterness	3,9	± 0,6	Rancid	0,0	±
Pungency	4,4	± 0,5	Other defects (3)	0,0	±
Sweet	4,3	± 0,3			
Astringent	1,9	± 0,1			
Others <sup>(4)</sup>	2,6	± 0,1			

*walnut almond artichoke*

(1) Median of observations (2) Solid tipic deviation (3) Only those identified by at least 50% of panellists are listed  
 (4) Only those identified by at least 33% of panellists are listed

### Remarks

Reus, 07/02/2013

Rates: 51,80 €

Panel acknowledged by International Olive Oil Council  
 for 2011-2012 harvest

M.Àngels Calvo Fandos  
 Panel leader

Panell acknoledged by "Ministerio de Medio Ambiente  
 y Medio Rural y Marino" (MARM)) for 2011-2012 harvest

**Present report only corresponds to the analysed sample. This report can not be reproduced partially without the approval in writing of the Panel. The uncertainty of the quantitative analytical results is at the disposal from the customers who request it.**