



Analytical report for virgin olive oil

General data

Sample code: VARIETY EMPELTRE BAJO ARAGON DIP EAN 8436542160308 DATE 04-02-2013
 Sample number: 323 **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 ⁽¹⁾	DTS ⁽²⁾	Defects	Intensity ⁽¹⁾	DTS ⁽²⁾
Fruity	4,7	± 0,6	Fusty/Muddy-sediment	0,0	± 0,0
apple	0,0	± 0,0			
Ripe fruits ⁽⁴⁾	0,0	± 0,6	Musty/humid	0,0	±
			Winey/Sour/Vinegard	0,0	±
Green grass	2,3	± 0,4	metallic	0,0	±
Bitterness	3,3	± 0,5	Rancid	0,0	±
Pungency	4,0	± 0,2	Other defects (3)	0,0	±
Sweet	4,9	± 0,3			
Astringent	1,6	± 0,3			
Others ⁽⁴⁾	2,6	± 0,2			

walnut almond fennel

(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

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

M.Àngels Calvo Fandos
 Panel leader

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.