

## VIRGIN OLIVE OIL SENSORY ANALYSIS REPORT

### CUSTOMER DETAILS

Name: Noema  
 Address: Nikaias 2, 14341 Athens  
 Tel.: +30 210 2580600  
 Email: [info@noema-oliveoil.gr](mailto:info@noema-oliveoil.gr)  
 Sample Name: Noema Premium Extra 3

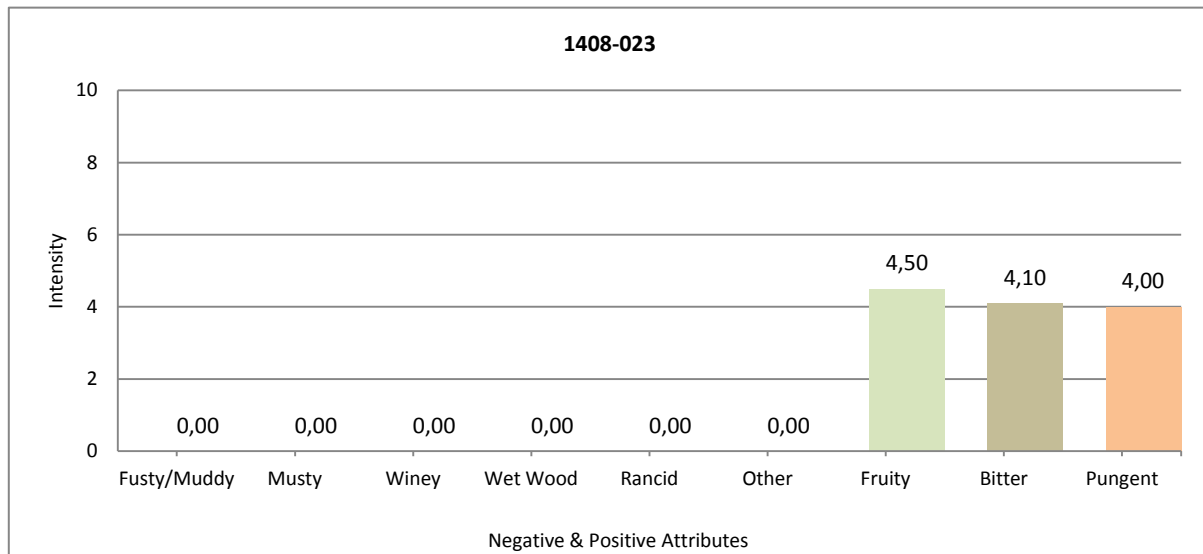
### OLIVE OIL SAMPLE DETAILS

Sample Code: 1408-023  
 Received Date: 05.08.2014  
 Submission Conditions: 1 opaque glass bottle, 250 ml  
 Evaluation Date: 06.08.2014  
 Issue Date: 07.08.2014

### OLIVE OIL SENSORY ANALYSIS

Attribute intensity values are rated between zero and ten.  
 Median values are reported for defects, fruitiness, bitterness and pungency.  
 Defects: 0,00  
 Fruity: 4,50  
 Bitter: 4,10  
 Pungent: 4,00

Grade<sup>1</sup>: **Extra Virgin Olive Oil**




**Dr. Vasilis Demopoulos**  
 Laboratory Director/Panel Leader

<sup>1</sup>Grades of Olive Oil (median scores) according to Commission Regulation (EEC) No 2568/1991 and subsequent amendments

Defects = 0,0 and Intensity of Fruitiness > 0,0	<b>Extra virgin</b>
Defects ≤ 3,5 and Intensity of Fruitiness > 0,0	<b>Virgin</b>
Defects > 3,5 or Intensity of Fruitiness = 0,0 and Defects < 3,5	<b>Lampante</b>

- Sensory evaluation of virgin olive oil has been conducted according to the International Olive Council testing method COI/T.20/Doc. No 15/Rev. 5/2012.
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- The results have NOT been obtained by subcontractors.