



NYWorld

DEFECTS:

Fusty (Riscaldo / Atrojado) Musty (Muffa / Moho) Wi	ney (Avvinato / Vinagre)
Muddy sediment (Morchia / Posa) Metallic (Metallico /	Metálico) Rancid (Rancido / Rancio
Other (Altri / Demás)	
OLFACTORY SENSATIONS (maximum 35 points)	
Olive fruitiness (0-7) 0 1 2 3 4 5 6 7	CLID T
Other fruits (0-3) 0 1 2 3	SUB=
Green (grass/leaves) (0-2) 0 1 2	
Other positive sensations (0-3) 0 1 2 3	
Harmony (0-20) 0 1 2 3 4 5 6 7 8 9 10 11 12 1	3 14 15 16 17 18 19 20
GUSTATORY - RETRONASAL SENSATIONS (maximum	45 points)
Olive fruitiness (0-10) 0 1 2 3 4 5 6 7 8 9 10	
Green (grass/leaves) (0-2) 0 1 2	
Sweet (0-4) 0 1 2 3 4	SUB=
Bitter (0-3) 0 1 2 3	30D -
Pungent (0-3) 0 1 2 3	
Other positive sensations (0-3) 0 1 2 3	
Harmony (0-20) 0 1 2 3 4 5 6 7 8 9 10 11 12 1	3 14 15 16 17 18 19 20
FINAL OLFACTORY-GUSTATORY SENSATIONS (maxim	um 20 points)
Complexity (2) (0-10) 0 1 2 3 4 5 6 7 8 9 10	CLID -
Persistence (0-10) 0 1 2 3 4 5 6 7 8 9 10	JUD-

Citrus | Chamomile | Artichoke | Grass | Herbs | Eucalyptus | Flowers Fig Leaf | Olive Leaf | Exotic Fruits | Ripe Fruit | Fruity Green | Red Fruits Almond | Apple | Walnut | Green Pepper | Pepper | Pear | Pine Seed | Tomato Unripe | Vanilla | Chicory | Banana | Arugula | Radish | Celery | Pink Pepper

CATEGORY OF FRUITINES:

Choose One: GREEN | RIPE (0 - 10) 0 1 2 3 4 5 6 7 8 9 10

CAT =

0-3 = delicate, 4-6 = medium 7-10 = robust

TOTAL =

80 - 100 = GOLD 65 - 79 = SILVER

JUDGE'S COMMENTS

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Figure 1

PROFILE SHEET FOR VIRGIN OLIVE OIL

INTENSITY OF PERCEPTION OF DEFECTS

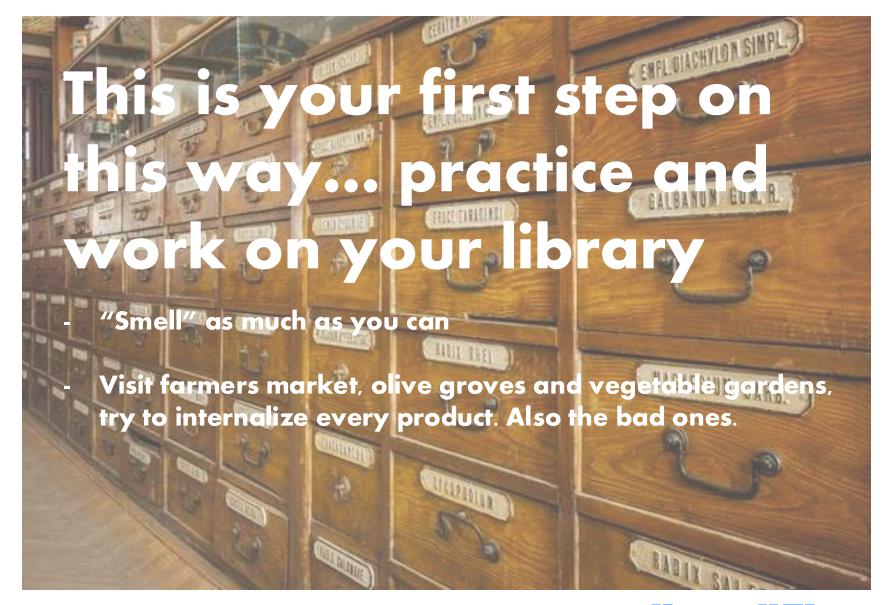
Fuety/muddy codiment

rusty/muudy sediment	48
Musty/humid/earthy	
Winey/vinegary acid/sour Frostbitten olives (wet wood)	
Rancid	
Other negative attributes:	
	Metallic
Descriptor:	Brine 🗌 Heated or burnt 🗌 Vegetable water 🗌
	Esparto Cucumber Greasy
INTENSITY OF	F PERCEPTION OF POSITIVE ATTRIBUTES
Fruity	
	Green Ripe
Bitter	<u>-</u>
Pungent	
Name of taster:	<u>Taster code</u> :
Sample code:	Signature:
Date:	
Comments:	



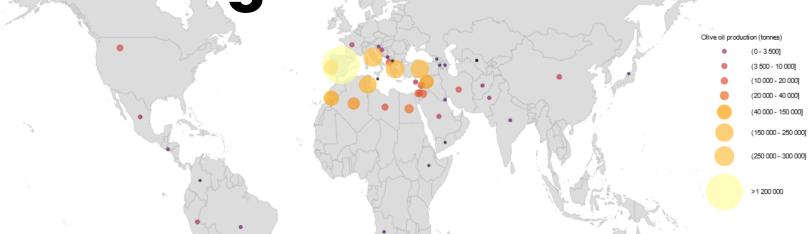








It's a big world outside...



- Remember we have more than 1.000 cultivars in 67 countries
- Don't taste always the same. Pick new and old producers, tradicional cultivars and some others, exchange bottles with friends or other producers.

Source: International Olive Council based on the average of five crop years (2018/2019-2022/2023).





Olive Oil Times EDUCATION LAB