



Taste panel analysis and instruction

NY, May 2025

DEFECTS:

Fusty (Riscaldo / Atrojado) Musty (Muffa / Moho) Winey (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

Other fruits (0-3) 0 1 2 3

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 13 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

Bitter (0-3) 0 1 2 3

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 13 14 15 16 17 18 19 20

FINAL OLFACTORY-GUSTATORY SENSATIONS (maximum 20 points)

Complexity (2) (0-10) 0 1 2 3 4 5 6 7 8 9 10

Persistence (0-10) 0 1 2 3 4 5 6 7 8 9 10

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:

Figure 1

PROFILE SHEET FOR VIRGIN OLIVE OIL

INTENSITY OF PERCEPTION OF DEFECTS

Fusty/muddy sediment

Musty/humid/earthy

Winey/vinegary

acid/sour

Frostbitten olives
(wet wood)

Rancid

Other negative
attributes:

Metallic ☐ Dry hay ☐ Grubby ☐ Rough ☐

Descriptor:

Brine ☐ Heated or burnt ☐ Vegetable water ☐

Esparto ☐ Cucumber ☐ Greasy ☐

INTENSITY OF PERCEPTION OF POSITIVE ATTRIBUTES

Fruity

Green ☐

Ripe ☐

Bitter

Pungent

Name of taster:

Taster code:

Sample code:

Signature:

Date:

Comments:



Organize your tastings

- Find a quiet place free of oddors and noise.
- Make sure you have enough clean tasting glasses.
- Also, bring your samples, water and napkins or paper towel.
- Focus.



This is your first step on this way... practice and work on your library

- "Smell" as much as you can
- Visit farmers market, olive groves and vegetable gardens, try to internalize every product. Also the bad ones.

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, traditional 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).

A woman with long brown hair, wearing a black t-shirt and blue jeans, is smiling and raising her hands in an olive grove. She has sunglasses on her head. The ground is covered with a black tarp and many green olives. In the background, there are olive trees and a person working in the grove.

**But most important...
ENJOY IT!**

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