COI/T.20/Doc. No15/Rev. 6 page 11

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 Hay Grubby Rough
Descriptor:	Brine Heated or burnt Vegetable water
	Esparto Cucumber Greasy
(*) Delete as appropriate	
INTENSITY OF	PERCEPTION OF POSITIVE ATTRIBUTES
Fruity	
	Green Ripe
Bitter	
Pungent	
N	
Name of taster:	<u>Taster code</u> :
Sample code:	Signature:
Date:	
Comments:	