

MARIO SOLINAS QUALITY AWARD OF THE INTERNATIONAL OLIVE COUNCIL

INTERNATIONAL COMPETITION FOR EXTRA VIRGIN OLIVE OILS

2009–2010 crop year

SENSORY ASSESSMENT SHEET

Sample code:
Taster identification no.:
Date:

Olfactory sensations (maximum 35 points)

Olive fruitiness (0–7)

Other fruits (0–3)

Green (grass/leaves) (0–2)

Other positive sensations (0–3)

Harmony⁽¹⁾ (0–20)

Partial score

Gustatory-retronasal sensations (maximum 45 points)

Olive fruitiness (0–10)

Sweet (0–4)

Bitter (0–3)

Pungent (0–3)

Green (grass/leaves) (0–2)

Other positive sensations (0–3)

Harmony⁽¹⁾ (0–20)

Partial score

Final olfactory-gustatory sensation (maximum 20 points)

Complexity⁽²⁾ (0–10)

Persistence (0–10)

Partial score

Category of fruitiness: Green Ripe

Total score

(1) **Harmony** increases when the attributes are balanced.
(2) **Complexity** increases with the number and intensity of aromas and flavours.