

**THE MARIO SOLINAS QUALITY AWARD OF THE INTERNATIONAL OLIVE
COUNCIL FOR QUALITY EXTRA VIRGIN OLIVE OILS
2023 EDITION**

INTERNATIONAL COMPETITION

SENSORY ASSESSMENT SHEET

SAMPLE CODE:					
TASTER IDENTIFICATION No:					
DATE:					
Perceived defects : NO/YES If YES, please write the name of defect/s:					
N.B. In case of the defects perception, do not fill in the next section.					

A. DIRECT OLFACTORY ANALYSIS (40 points)		FLAVOUR DESCRIPTION (DIRECT OR RETRONASAL OLFACTORY SENSATIONS)			
FRUITY DESCRIPTION		Descriptors	Intensity		
Parameter	SCORE		Delicate	Medium	Robust
Fruity Intensity (0-10)		Grass			
Complexity ⁽¹⁾ (0-20)		Olive leaf			
Balance ⁽²⁾ (0-10)		Apple (green/ripe)			
PARTIAL SCORE A		Almond (green/ripe)			
		Tomato (green/ripe)			
		Tomato plant			
		Banana (green/ripe)			
		Artichoke			
		Citrus fruits			
		Fig leaves			
		Flowers/Floral			
		Hot spices (pepper, etc)			
		Sweet spices (anise, etc)			
		Aromatic herbs			
		Others			

B. RETRONASAL, GUSTATORY AND TACTILE ANALYSIS (45 points)		GUSTATORY AND TACTILE SENSATIONS			
DESCRIPTION		Descriptors	Intensity		
PARAMETER	SCORE		Delicate	Medium	Robust
Fruity Intensity (0-10)		Bitterness			
Sweetness (0-5)		Pungency			
Bitterness (0-5)		Sweetness			
Pungency (0-5)		Astringency			
Complexity ⁽¹⁾ (0-10)					
Balance ⁽²⁾ (0-10)					
PARTIAL SCORE B					

C. FINAL OLFACTORY-GUSTATORY SENSATION (15 points)	
PARAMETER	SCORE
Harmony ⁽³⁾ (0-10)	
Persistence ⁽⁴⁾ (0-5)	
PARTIAL SCORE C	

(1) Complexity: increases with the number and intensity of aromas and flavours

(2) Balance: The intensity relation among the evaluated olfactory fruitiness descriptors or gustatory attributes.

(3) Harmony: increases when attributes are balanced

(4) Persistence: length of time that retronasal sensations persist after the sip of olive oil is no longer in the mouth

*Descriptors of direct or retronasal olfactory sensations as described in COI/T20/Doc. No 22

FINAL RESULTS			
TOTAL SCORE Sum of partial scores (A+B+C)		TYPE OF FRUITINESS	Intensity
			Delicate Medium Robust
		Green	
		Ripe	