

Olive Oil Scorecard

Name _____

UC Davis Olive Oil Taste Panel

Oil code _____

Intensity of perception of defects:

Fusty/muddy sediment | _____

Musty-humid-earthly | _____

Winey-vinegary-acid-sour | _____

Metallic | _____

Rancid | _____

Others (specify) | _____

Intensity of perception of positive attributes:

Fruity | _____

Ripe fruit | _____

Green fruit | _____

Bitter | _____

Pungent | _____

Scale: 0 1 2 3 4 5 6 7 8 9 10

Integrative measures

Total aroma intensity _____

Total flavor intensity _____

Aroma and flavor descriptors

Ripe fruit

Ripe olive _____

Ripe banana _____

Ripe apple _____

Floral _____

Nutty _____

Buttery _____

Avocado _____

Tropical-pineapple _____

Apricot/peach _____

Green fruit

Green grass/freshly cut grass _____ Green apple _____
Green banana _____ Green olive _____ Tomato leaf _____
Artichoke _____ Green tea _____ Herbaceous/stemmy _____
Minty/eucalyptus _____ (Fresh) green vegetables _____ Pine _____
Bitter greens/nettle _____ Green almond _____

Others

Citrus _____ Peppery (black pepper) _____ Spicy _____
Hay/straw _____ Woody/olive pit _____ Black walnut _____
Mineral oil _____ Burnt _____ Cucumber _____
Paint/solvent/petroleum/machine oil _____ Candle wax/paraffin/play dough _____
Cardboard _____ Wet wood _____ Canned/brined olives _____

Taste

Sweetness _____ Sourness/acidity _____
Aftertaste/taste persistence (bitterness) _____

Mouthfeel

Viscosity/thickness _____ Astringent _____ Greasy _____
Waxy _____ Persistence/oil residual/mouthcoating _____

Integrative measures

Balance _____ Complexity _____ Freshness _____

Circle one:

Mild

Medium

Robust

Comments: