kalamata olive oil taste laboratory
UNIVERSITY OF THE PELOPONNESE

Testing
Cert. No. 921-5

# VIRGIN OLIVE OIL SENSORY ANALYSIS REPORT

## CUSTOMER DETAILS

Name: ZIRO SITIA S.A.
Address: PLAGIES BONTA GR-72300, Crete, Greece
Tel.: +30 28435 00059
Email: ladiziro@gmail.com
Sample Name: Ziro early harvest

## OLIVE OIL SAMPLE DETAILS

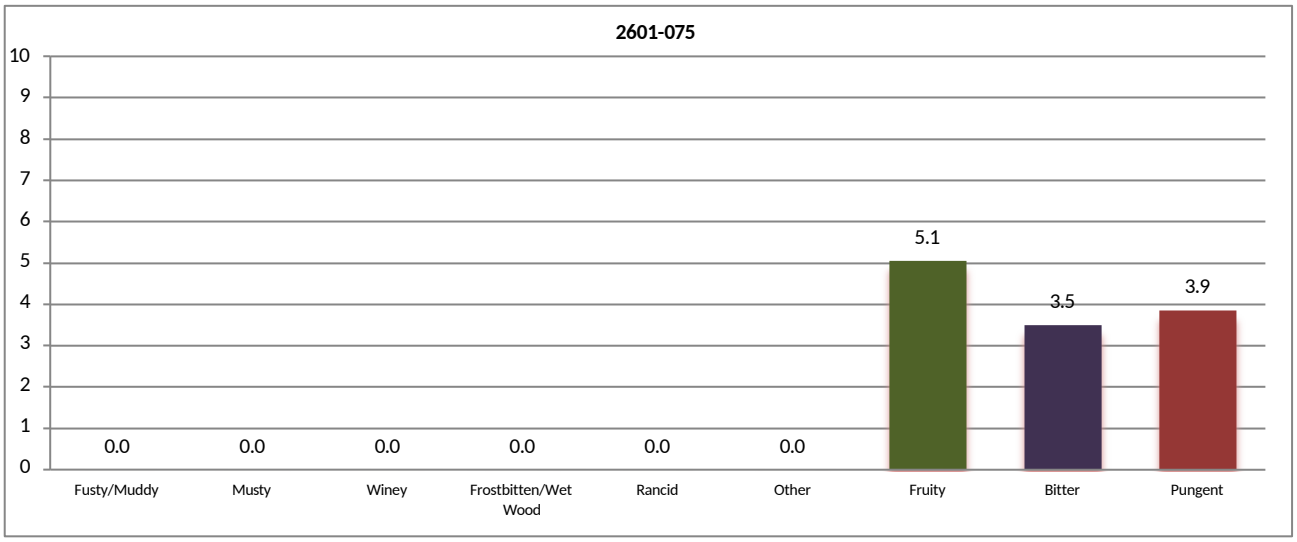
Sample Code: 2601-075
Received Date: 20.01.2026
Submission Conditions: dark glass bottle, 500 ml
Analysis Date: 22.01.2026

## OLIVE OIL SENSORY ANALYSIS

Attribute intensity values are rated between zero and ten.
Median values are reported for defects, fruitiness, bitterness and pungency.

Defects: 0.0
Fruity: 5.1
Bitter: 3.5
Pungent: 3.9

Grade[1]: **Extra Virgin Olive Oil**
Intensity of Attributes:
**Medium fruitiness**
**Medium bitterness**
**Medium pungency**




Issue Date: 23.01.2026

VASILEIOS DIMOPOULOS
23.01.2026 19:37 UTC

Dr. Vasilis Demopoulos
Director & Panel Leader

**[1]Grades of Olive Oil (median values) according to Commission Regulation 2022/2105 and subsequent amendments**

| | |
|---|---|
| Defects = 0.0 and Intensity of Fruitiness > 0.0 | **Extra virgin** |
| Defects ≤ 3.5 and Intensity of Fruitiness > 0.0 | **Virgin** |
| Defects > 3.5 or Intensity of Fruitiness = 0.0 and Defects < 3.5 | **Lampante** |

.....End of Report.....

- Sensory analysis of virgin olive oil has been conducted according to the International Olive Council testing method COI/T.20/Doc. 15 and subsequent amendments.
- This certificate refers solely to the sample tested, and may not be published and/or reproduced, in whole or in part, without the written approval of the laboratory.
- The results have NOT been obtained by subcontractors.



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