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.
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Tel.: +30 28435 00059
Email: ladiziro@gmail.com
Sample Name: Ziro e.v.o.o.

OLIVE OIL SAMPLE DETAILS

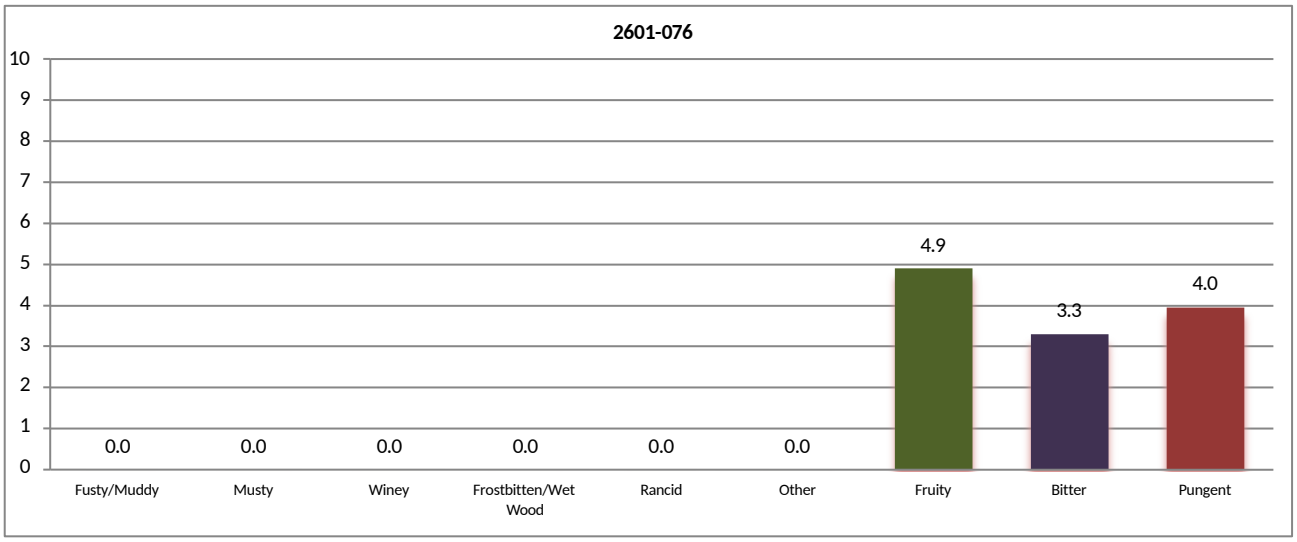
Sample Code: 2601-076
Received Date: 20.01.2026
Submission Conditions: tin container, 500 ml
Analysis Date: 22.01.2026

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: 4.9
Bitter: 3.3
Pungent: 4.0

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 19:41 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- This certificate refers solely to the sample tested, and may not be published and/or reproduced, in whole or in part, without the written approval of the laboratory.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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