



LA CULTIVADA

» ORGANIC »

» PROFILE ANALYSIS »

Sample Identification →

INTENSITY OF PERCEPTION: POSITIVE ATTRIBUTES

	EXTRA VIRGIN									
	0	1	2	3	4	5	6	7	8	9
→ Fruity	→									
→ Bitter	→									
→ Pungent	→									

» FRUITY

Set of olfactory sensations characteristic of the oil that depends on the variety and comes from healthy, fresh olives, either ripe or unripe. It is perceived directly and/or through the back of the nose.

» BITTER

Characteristic primary taste of oil obtained from green olives or olives turning colour. It is perceived in the circumvallate papillae on the "V" region of the tongue.

» PUNGENT

Biting tactile sensation characteristic of oils produced at the start of the crop year, primarily from olives that are still unripe. It can be perceived throughout the whole of the mouth cavity, particularly in the throat.

INTENSITY OF PERCEPTION: NEGATIVE ATTRIBUTES (DEFECTS)

	VIRGIN			LAMPANTE (UNFIT FOR CONSUMPTION)							
	0	1	2	3	4	5	6	7	8	9	10
→ Fusty	→										
→ Musty	→										
→ Winey - Vinegary Acidic - Sour	→										
→ Muddy/Dregs	→										
→ Metallic	→										
→ Rancid	→										
→ Others (specify)	→										

FINAL ASSESSMENT

EXTRA VIRGIN

YES / NO

VIRGIN

YES / NO

LAMPANTE (UNFIT)

YES / NO

» Time to Cultivate



LA CULTIVADA

» ORGANIC »

» SENSORY ANALYSIS »

Sample Identification →

	Maximum score	Olfactory sensations	Gustatory sensations	Tactile and kinaesthetic sensations
POSITIVE ATTRIBUTES				
» Olive fruitiness				
Quantitative analysis - perception of intensity				
<i>Intensity of fruitiness</i>	0 - 5	<input type="text"/>	<input type="text"/>	
<i>Intensity of ripeness (ripe = 0/green = 5)</i>	0 - 5	<input type="text"/>	<input type="text"/>	
<i>Intensity of bitterness</i>	0 - 5		<input type="text"/>	
<i>Intensity of pungency</i>	0 - 5		<input type="text"/>	
Qualitative analysis - level of satisfaction				
<i>Assessment of fruitiness</i>	0 - 5	O1 <input type="text"/>	G1 <input type="text"/>	
» Fruit and flowers				
Quantitative analysis - perception of intensity				
<i>Apple (green/ripe)</i>	0 - 5	<input type="text"/>	<input type="text"/>	
<i>Banana (green/ripe)</i>	0 - 5	<input type="text"/>	<input type="text"/>	
<i>Other fruits (specify)</i>	0 - 5	<input type="text"/>	<input type="text"/>	
<i>Almond (green/roasted)</i>	0 - 5	<input type="text"/>	<input type="text"/>	
<i>Floral</i>	0 - 5	<input type="text"/>	<input type="text"/>	
<i>Others (specify)</i>	0 - 5	<input type="text"/>	<input type="text"/>	
Qualitative analysis - level of satisfaction				
<i>Assessment of fruit and flowers</i>	0 - 5	O2 <input type="text"/>	G2 <input type="text"/>	
» Green notes, vegetables, herbs and spices				
Quantitative analysis - perception of intensity				
<i>Green grass</i>	0 - 5	<input type="text"/>	<input type="text"/>	
<i>Green leaves</i>	0 - 5	<input type="text"/>	<input type="text"/>	
<i>Artichoke</i>	0 - 5	<input type="text"/>	<input type="text"/>	
<i>Tomato (fruit/vine)</i>	0 - 5	<input type="text"/>	<input type="text"/>	
<i>Other vegetables (specify)</i>	0 - 5	<input type="text"/>	<input type="text"/>	
<i>Spices and aromatic herbs (specify)</i>	0 - 5	<input type="text"/>	<input type="text"/>	
Qualitative analysis - level of satisfaction				
<i>Assesment of green notes, vegetables, herbs and spices</i>	0 - 5	O3 <input type="text"/>	G3 <input type="text"/>	
» Tactile and kinaesthetic sensations				
Quantitative - qualitative analysis				
<i>Balance</i>	0 - 10			C1 <input type="text"/>
<i>Persistence</i>	0 - 5			C2 <input type="text"/>
<i>Fluidity</i>	0 - 5			C3 <input type="text"/>
TOTAL QUALITATIVE SCORE		O1 + O2 + O3	G1 + G2 + G3	C1 + C2 + C3
		<input type="text"/>	<input type="text"/>	<input type="text"/>
OVERALL SCORE FOR THE SAMPLE				O + G + C
				<input type="text"/>

» Time to Cultivate