



**Figure 1**

**PROFILE SHEET FOR VIRGIN OLIVE OIL  
INTENSITY OF PERCEPTION OF DEFECTS**

**Fusty/muddy sediment** \_\_\_\_\_

**Musty/humid/earthy** \_\_\_\_\_

**Winey/vinegary  
acid/sour** \_\_\_\_\_

**Frostbitten olives  
(wet wood)** \_\_\_\_\_

**Rancid** \_\_\_\_\_

**Other negative  
attributes:** \_\_\_\_\_

Metallic  Dry hay  Grubby  Rough

**Descriptor:** Brine  Heated or burnt  Vegetable water

Esparto  Cucumber  Greasy

**INTENSITY OF PERCEPTION OF POSITIVE ATTRIBUTES**

**Fruity** \_\_\_\_\_  
Green  Ripe

**Bitter** \_\_\_\_\_

**Pungent** \_\_\_\_\_

**Name of taster:**

**Taster code:**

**Sample code:**

**Signature:**

**Date:**

**Comments:**