## **Olive Oil Sensory Profile Evaluation**

Sample Code / Name				
ate				
anelist Name				
Positive Attributes	s (0 = Not detect	ted, 10 = Extremely intense)		
Attribute	Intensity	Intensity (0-10)		
Fruitiness				
Bitterness				
Pungency				
Negative Attribute	s (0 = Not detec	ted, 10 = Extremely intense)		
Attribute		Intensity (0-10)		
Fusty/Muddy				
Musty				
Winey/Vinegary				
Rancid				
Other				

Other Notes (Aromas, Flavors, etc.)

Overall Impression			