

Gourmet Olive Oil Sensory Scoring Card

Panelist Name

Date

Basic Data

Olive Oil Sample Code

Origin / Producer

Sensory Attributes

Attribute	Score (0-10)	Notes
Fruitiness		
Bitterness		
Pungency/Spiciness		
Balance		
Complexity		

Defects (if any)

Defect Type	Intensity (0-10)	Notes
Fusty/Muddy		
Musty		
Rancid		
Winey-Vinegary		

Comments & Overall Impression