Olive Oil Sensory Analysis Sheet Sample Code: Panelist: Date: **Positive Attributes** 3 4 Attribute 0 1 2 5 0 0 0 \circ 0 0 Fruity \circ \mathbf{C} 0 \mathbf{C} 0 0 Bitter \circ \circ \mathbf{C} 0 0 Pungent 0 **Defects** Attribute 0 1 2 3 4 5 0 0 0 0 0 0 Muddy sediment \mathbf{C} \mathbf{C} \mathbf{C} \circ 0 0 Winey-vinegary \circ \mathbf{C} 0 Fusty/Musty \mathbf{C} \mathbf{C} 0 0 0 0 0 0 0 Rancid **Notes** Intensity, Impressions & Comments