



Application Form for Organoleptic (Sensory) Evaluation

Date// 20.....

From :

To:

Name & Company's name:	Olive Oil Organoleptic Evaluation Lab, AC Rethymnon
Address:	Address: Tria Monastiria, PC 74100 Rethymnon, Crete
Tel :	Tel. : +3028310 86100, +306974939462
e-mail :	e-mail : lab@oliveoiltastinglab.gr

Subject: Olive Oil Organoleptic Evaluation

Please proceed in **Organoleptic Evaluation** of the following virgin olive oil samples:

	Sample 1	Sample 2	Sample 3
Sample code (from the applicant)			
Sample category (according to the applicant like Extra Virgin, PDO, PGI ORGANIC etc)			
Sampling date and name of who got the sample (filled-in by the applicant)			
Requirement for Bitter and Pungent sensation results (YES or NO)*			
Additional notes (filled-in by the applicant)			

*Please write YES or NO if you wish the Bitter and Pungent sensations to be written on the Test Report. (valid only for the Extra Virgin Olive Oil category)

For more samples, please use a second application form.

Instructions:

- ❖ Minimum quantity of the sample: 750ml. Please use a clean and dry container, full and properly sealed. During transportation, we recommend to keep it away from light and high temperature.
- ❖ Before send the samples, please contact our laboratory for possible clarifications.
- ❖ Average time for evaluation and issue of the Test Report: 10-15 days.
- ❖ If you wish an invoice to be issued, please give us full invoicing details (for companies registered to VIES system, no VAT will be charged).

Name of the applicant:

Company's details (if invoice is needed) :

Date :

Sign:

Label for send the samples

From

Name / Company:

Address :

Tel:

To :

Olive Oil Organoleptic Evaluation Lab, AC

Rethymnon

Address: Tria Monastiria, PC 74100

Rethymnon, Crete

Att. Mrs Germanaki Eleftheria

Tel. : +3028310 86100, +306974939462