

TASTING SHEET

1 TASTING STEPS

1. Look



2. Warm



3. Smell



4. Taste



2 ANY DEFECT DETECTED?

MAJOR FLAWS



Mould/Moisture/Soil



Fusty



Stale



Winey



Vinegary

3 BASIC SENSATIONS

POSITIVE QUALITIES

Fruity

This can be ripe or unripe (green), depending on the ripeness of the olives during harvesting. It is detected in the nose and mouth.

Pungency

A characteristic usually associated with the level of polyphenols. It is mainly detected in the throat, once the oil has been swallowed.

Bitter

This is also associated with the level of polyphenols. It can be perceived on the sides of the tongue.

Sweet

An oil is considered sweet when it lacks bitterness and pungency, which are characteristics of mild oils. It can be perceived on the tip of the tongue and in the mouth.

1 AROMAS



Freshly cut



Olive leaves



Fig leaves



Artichoke



Green leaves



Tomato vine



Aubergine



Basil



Thyme



Peppermint



Cinnamon



Rosemary



Mint



Chamomille



Banana



Mango



Tomato



Avocado



Walnuts



Apple



Red fruits



Fig



Almond



Pine nuts

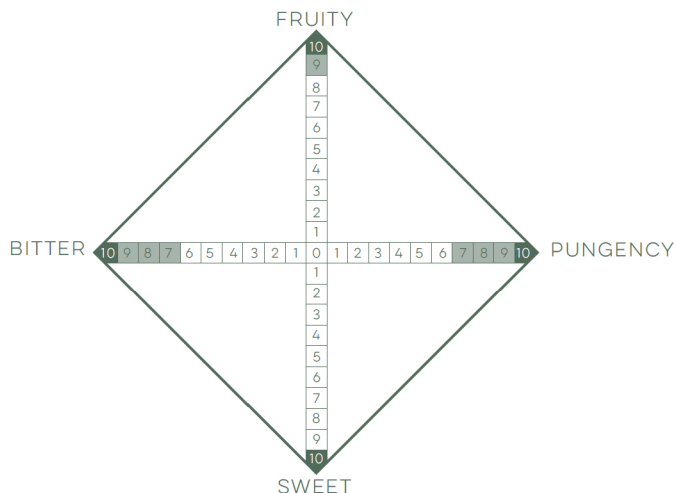
SAMPLE 1

1 > 2 ANY DEFECT DETECTED?

YES

NO

3 PLEASE, REFLECT THE BASIC SENSATIONS NOTICED & ITS INTENSITY



4 AROMAS WHAT AROMAS CAN YOU IDENTIFY?

PLANTS AND
VEGETABLES

AROMATIC
HERBS/SPICES

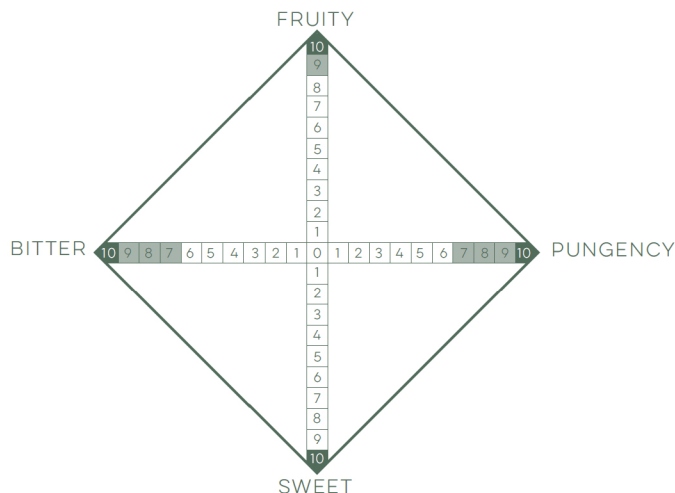
FRUITS AND
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deoleo



1

THE CONSUMERS ARE OUR TOP PRIORITY

Deoleo has a global sensory map that is used to analyse olive oil flavour preferences and profiles of consumers around the world.



2

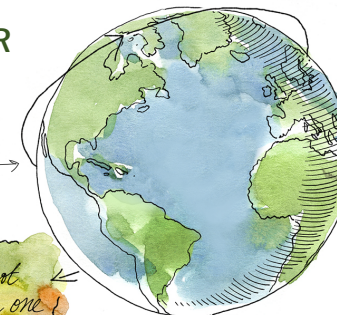
The maestros define the blends to achieve different combinations of olive oil for different tastes and palates.



3

QUALITY AND FLAVOUR

Our quality team travel all around the world looking for the perfect oils to obtain the required flavour



Why not just in one country?

Because this allows them to commit to the consumer in terms of quality and flavour.

It also enables them to explore infinite combinations



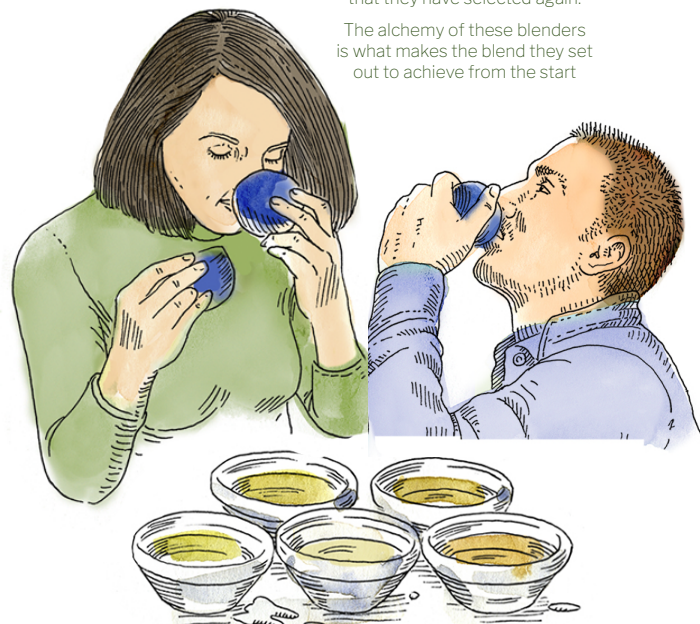
After a long tasting trip

4

THE ALCHEMY

The blenders try the samples that they have selected again.

The alchemy of these blenders is what makes the blend they set out to achieve from the start



5

A panel of 8 people makes sure that the oil truly coincides with this sensory profile

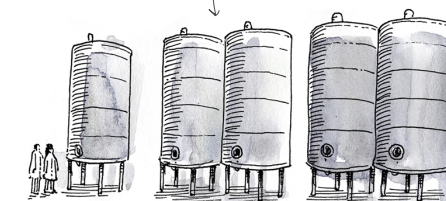
Once it is approved by all of the blenders

THE BLEND IS CREATED



6

IT'S PRODUCED



IT'S STORED



IT'S PACKAGED