						Oliv	e Oil Tasting Sh	eet	
Assess	sor:						Date:	Location:	
					Style	Score *		Comments	
Code	Aroma 0-10	Flavour 0-10	Bitterness 0-10	Pungency 0-10	Mi/Me/R*	/20			

<sup>© 2003</sup> Richard Gawe I \* Show Scoring Ranges: Bronze: 13.0-14.5 Silver: 15.0-16.5 Gold: 17.0+ \* Mi=Mild, Me=Medium, R=Robust

## Olive Oil Score Sheet: 20 point Australian Show Scoring System

Class:	 Name:	

		ARC	)MA				PALATE			TOTAL	COMMENTS
Exhibit	Fruit Intensity	Complex - ity	Defects	Aroma Total /8	Flavour Intensity	Complexity	Balance	Defects	Palate Total /12		
	0-4	0-2	0-2		0-4	0-3	0-3	0-2		20	

## Olive Oil Score Sheet: 20 point Australian Show Scoring System

ludge:	Class:
9	

Exhi		Individ	ual		Ot	her Iges	Agreed Points	Medal	Comments
bit	ļ	Point	S	TOTAL	Juc	iges	Points		
No.		Nose /8	Palate /12	/20	/20	/20	/20		
1									
2									
3									
4									
5									
6									
7									
8									
9									
1									

**Bronze Medal: 13.0 -14.5** 

**Silver Medal: 15.0-16.5** 

Gold Medal: 17.0+

# Olive Oil Score Sheet: 100 point European Show Scoring System

Judge Name:	
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No.	Olfactory					Gus	statory				lfactory atory		Comment
	Fruit	Other Pleasant	Defects	Fruit	Bitter	Pungency	Other Pleasant	Fluidity	Defects	Intensity	Harmony	Total	
	16-25	0-5	-10	26-37	0-3	0-3	0-5	0-2	-10	0-10	0-10	100	

## Sensory Profile Sheet

Judge N	ame	): <u> </u>											Cla	ass:																
Rate the in	tensit	y of t	he att	tribut	es on	the s	scale	0=no	one, 1	=just	perce	eptib	le, 5=	=mod	erate,	, 10=0	extre	mely	inten	ise										
Oil No.	1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20	21	22	23	24	25	26	27	28	29	30
Rancid																														
Fusty																														
Musty																														
Winey																														
Muddy																														
Metallic																														
Other																														

### POSITIVE ATTRIBUTES

Exhibit	1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20	21	22	23	24	25	26	27	28	29	30
Fruity																														
Bitter																														
Pungent																														

## Olive Oil Aroma and Taste Characteristics

Green	Fruity	Rancid Defect	Other Defects
Herbal	Lime	Peanut	Esparto
Olive leaf	Lemon	Linseed oil	Grubby
Shallot	Apple	Putty	Cucumber
Artichoke	Passionfruit		
Green banana	Guava	Musty Defect	Frozen Defect
Green tomato	Melon		
Green apple		Mould spores	Wet hay
Olive	Nutty	Mouldy dry hay	Stewed nectarine
Tobacco leaf			Stewed apricot
Green tea	Almond	Fusty Defect	
Mint	Cashew		Burnt Defect
Sorell	Nut meal	Brined olives	
Salad leaves	Toasted nut	Lactic	Caramel
Fig leaf			Cooked
Dried herbs	Unclassified	Winey Defect	Toffee
		-	Metallic
Floral	Catty	Solvent	
	Formic	Vinegar	Pungency
Perfumed	Cocoa		
Confectionery	Butter	Muddy Defect	Peppery
Fragrant	Malty	-	Chilli
		Salami	Throat catching
Spice	Dried	Baby vomit	
		Smokey	Taste
Cinnamon	Hay	Blue cheese	
Pimento	Tea leaf	Fetid milk	Sweet
Pepper	Woody	Bacon	Bitter

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