Olive Oil Scorecard

Name______________________________

UC Davis Olive Oil Taste Panel

Oil code__________________________

Intensity of perception of defects:

Fusty/muddy sediment          ___________
Musty-humid-earthy            ___________
Winey-vinegary-acid-sour      ___________
Metallic                      ___________
Rancid                        ___________
Others (specify)              ___________

Intensity of perception of positive attributes:

Fruity                              ___________
Ripe fruit                         ___________
Green fruit                       ___________
Bitter                             ___________
Pungent                            ___________

Scale: 0 1 2 3 4 5 6 7 8 9 10

Integrative measures

Total aroma intensity___________
Total flavor intensity__________

Aroma and flavor descriptors

Ripe fruit

Ripe olive_________ Ripe banana_________ Ripe apple_________
Floral___________ Nutty__________ Buttery_________
Avocado__________ Tropical-pineapple____ Apricot/peach________
Green fruit

- Green grass/freshly cut grass
- Green banana
- Artichoke
- Minty/eucalyptus
- (Fresh) green vegetables
- Bitter greens/nettle
- Green apple
- Green olive
- Tomato leaf
- Green tea
- Herbaceous/stemmy
- Pine
- Green almond

Others

- Citrus
- Peppery (black pepper)
- Hay/straw
- Woody/olive pit
- Mineral oil
- Burnt
- Paint/solvent/petroleum/machine oil
- Cardboard
- Wet wood
- Canned/brined olives

Taste

- Sweetness
- Sourness/acidity
- Aftertaste/taste persistence (bitterness)

Mouthfeel

- Viscosity/thickness
- Astringent
- Greasy
- Waxy
- Persistence/oil residual/mouthcoating

Integrative measures

- Balance
- Complexity
- Freshness

Circle one: Mild, Medium, Robust

Comments: