**Descriptive tasting sheet of positive sensory attributes of virgin olive oils**
(Project RTI2018-101546-B-C21/C22)

<table>
<thead>
<tr>
<th>Name of taster:</th>
<th>Date:</th>
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<tbody>
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<td>Sample code:</td>
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</tbody>
</table>

1. Fruity
   - □ Green
   - □ Ripe
   - □ Green and Ripe

2. Bitter

3. Pungent

4. Green almond

5. Apple

6. Artichoke

7. Chamomile

8. Citric fruits
   Underline one or more: Lemon, Lemon leaves, Orange, Mandarin orange, Grapefruit. Others:

9. Eucalypt

10. Exotic fruits
    Underline one or more: Pineapple, Banana, Passion fruit, Mango, Papaya. Others:

11. Fig leaf

12. Flowers

13. Grass

14. Green pepper

15. Spices

16. Olive leaf

17. Pear

18. Pine kernels
19. Forest fruits

Underline one or more: Blackberries, Raspberries, Blueberries, Black currants, Red currants.
Others:

20. Sweet pepper

21. Tomato [Green, Ripe]

22. Vanilla

23. Walnut

24. Aromatic herbs

Others:
- Ripe raisins
- Dry wood
- Ripe banana
- Fruit mash
- Cooked vegetables
- Nuts
- Yogurt
- Cinnamon
- Dairy product
- Aniseed
- Defect. Please, indicate which one:

Further comments:

Overall score (0-10):

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