PT 21b: Olive oils - Sensory analysis

Details of the program:

- Proficiency testing scheme created in 2008
- 25 registered laboratories from 10 countries
- PTS accredited by COFRAC
- 3 rounds per annual series
- The time for analysis is 4 weeks
- Samples are shipped via express carrier at the end of the previous month.

Schedule:

<table>
<thead>
<tr>
<th>DATE</th>
<th>CODE</th>
<th>MATRIX</th>
<th>VOLUME</th>
</tr>
</thead>
<tbody>
<tr>
<td>September</td>
<td>3421</td>
<td>Olive oil</td>
<td>500 ml</td>
</tr>
<tr>
<td>February</td>
<td>3421</td>
<td>Olive oil</td>
<td>500 ml</td>
</tr>
<tr>
<td>June</td>
<td>3421</td>
<td>Olive oil</td>
<td>500 ml</td>
</tr>
</tbody>
</table>

ANALYTES

Intensity of perceived negative attributes:
- Fusty
- Musty
- Winey
- Frozen olives
- Rance

Intensity of perceived positive attributes:
- Bitter
- Fruity
- Pungent

Conclusion => category of the oil *NA*:
- V : Virgin
- EV : Extra virgin
- L : Lampante.

RCCEE/2568/91

NA *: Not accredited parameter

Note: Matrices and analytes may be changed or removed for technical or scientific reasons. Please refer to current application form available in your member area (www.bipea.org).