

PT 21b: Olive oils - Sensory analysis

Details of the program:

- Proficiency testing scheme created in 2008
- **20 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:

DATE	CODE	MATRIX	VOLUME
September	3421	Olive oil	500 ml
February	3421	Olive oil	500 ml
June	3421	Olive oil	500 ml

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.

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).