



## Sensory Oil Analysis for Florida Olive Council - 11 May 2015

Department of Food Science and Human Nutrition

Olive oil from Mission olives was evaluated by 6 members of the Sensory Lab at the University of Florida along with 3 commercial products (Publix, Pompeian and Colavita). All samples were extra virgin olive oil (EVOO).

### **EVOO from Mission olives (Mueller Grove)**

This sample is low in bitterness and pungency (burn experienced in throat). Among the samples tasted, it is the least bitter and least pungent. It has some off aroma components that can be described as canned/brined olives, oxidized oil, heated/cooked, cardboard and paint/solvent. Musty fruit, green (similar to cut shrubbery) are the other terms that are associated with this sample.

### **Publix EVOO**

This sample has green fruity character similar to green bananas. It is bitter and pungent, actually this is the most bitter and most pungent oil tasted today. It has meaty, nutty character and is slightly vinegary.

### **Pompeian EVOO**

This is the most-fruity sample. It is characterized by ripe fruit notes and somewhat winey, musty aromas. Its bitterness and pungency is the lowest among the commercial samples tasted.

### **Colavita EVOO**

This sample is high in green fruit notes that are reminiscent of green tomatoes and freshly cut grass. It is somewhat herbaceous/stemmy and nutty. It is mildly pungent but very low in bitterness.