



MONTES DE TOLEDO
Denominación de Origen Protegida
Laboratorio de análisis sensorial

LABORATORIO DE ANÁLISIS SENSORIAL DE LA DENOMINACIÓN DE
ORIGEN DE ACEITE MONTES DE TOLEDO

SENSORY ANALYSIS REQUEST



Laboratorio reconocido
1/12/2021 a 30/11/2022



Laboratory of organoleptic analysis of virgin olive oils. Recognized by the IOOC. (T.28/Doc. N° 3/Rev. 24 12.2021)

Authorized by the the Junta de Comunidades de Castilla-La Mancha. (Order 18-11-2003. DOCM No 170)

Indication of the method of analysis requested: Organoleptic evaluation of virgin olive oil in accordance with Annex XII of EC No 2568/91 Regulation and subsequent amendments.

Do not fill in the shaded tables; they must be completed by the Laboratory.

Applicant: VAT ner.:

Comments:

The customer must indicate whether the information he provides can be made available to the public: YES NO

Report language: Spanish English

Identificación Solicitud	Clave Asignada	Identification of the sample/s indicate the reference of the samples	Sample/s description capacity, type, colour and quantity of packaging	Labeling Terminology (1)	Tipe of anályses ⁽²⁾

(1) It should be indicated if you request (Yes or No) that the Results Report include optional data regarding the intensity and perception of positive attributes.

(2) Indicate if requested: Informative Analysis (A.I.), Standard Compliance Analysis (A.C.N.), Contradictory Analysis (C.A.)

(3) Minimum Quantity: Informative Analysis: 500 ml / Standard Compliance and Contradictory Analysis: 1,000 ml

Place date
signature and seal of applicant

Sello de entrada:

The laboratory undertakes to manage all the information of its client during the performance of the laboratory activities, in a way that ensures confidentiality.