



SAVANTES REVIEW ANSWER SHEET

All answers where relevant must be in English.

NAME:

If you obtain the required scores do you wish to become an Associate Savante or a Savante member of the 'Register of International Extra Virgin Olive Oil Savantes? Yes No

NB: If you opt in to the ranking your name and ranking will be published on the website www.savantes.org

If you do not opt in to the ranking you will not be able to opt in once you have been scored.

RANCIDITY RANKING TEST (5 points)

Please evaluate the samples and put them in the order of least rancid (1) to most rancid (5).

<u>Order</u>	<u>Sample Code</u>
1. (least rancid)	_____
2.	_____
3.	_____
4.	_____
5. (most rancid)	_____

TRIANGLE TESTS (4 points)

Two of the samples are the same. One is different.
Tick the odd one out.

1. Samples ***Tick the odd one out***

1. _____

2. _____

3. _____

Two of the samples are the same. One is different.
Tick the odd one out.

2. Samples ***Tick the odd one out***

1. _____

2. _____

3. _____

Two of the samples are the same. One is different.
Tick the odd one out.

3. Samples ***Tick the odd one out***

1. _____

2. _____

3. _____

Two of the samples are the same. One is different.
Tick the odd one out.

4. Samples ***Tick the odd one out***

1. _____

2. _____

3. _____

INTENSITY RANKING TEST (5 points)

Taste the samples and put them in the order of most delicate (1) to most robust (5).

<u>Order</u>	<u>Sample Code</u>
1. (most delicate)	_____
2.	_____
3.	_____
4.	_____
5. (most robust)	_____

VARIETY IDENTIFICATION (8 points)

(Note: The varieties and regions in this test will vary at different locations)

The eight oils are traditional regional varieties exhibiting the taste characteristics typical of the region. Identify the varieties.

Region	Number of the Oil
Coratina, Italy	_____
Tonda Iblei, Italy	_____
Salonenque, France	_____
Chemlali, Tunisia	_____
Picuda, Spain	_____
Koroneiki, Greece	_____
L'Aglandau, France	_____
Cornicabra, Spain	_____

FAULT DETECTION (8 points)

Identify whether the following olive oils are extra virgin, if not identify the main defect for the sample using the International Olive Council official terms for defects (in English).

The main defects which will be accepted in the answer are:

Rancid

Fusty/Muddy Sediment

Musty

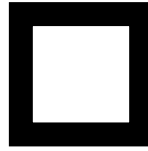
Frostbitten/Wet wood

Winey-vinegary

SAMPLE	EXTRA VIRGIN?		IF NO - MAIN DEFECT
	YES	NO	
1.	<input type="radio"/>	<input type="radio"/>	_____
2.	<input type="radio"/>	<input type="radio"/>	_____
3.	<input type="radio"/>	<input type="radio"/>	_____
4.	<input type="radio"/>	<input type="radio"/>	_____
5.	<input type="radio"/>	<input type="radio"/>	_____
6.	<input type="radio"/>	<input type="radio"/>	_____
7.	<input type="radio"/>	<input type="radio"/>	_____
8.	<input type="radio"/>	<input type="radio"/>	_____

TOTAL POSSIBLE SCORE 30 POINTS

YOUR SCORE



RANKING AND TITLES FOR MEMBERS OF THE SAVANTES REGISTER

SCORE	TITLE
24+	EXTRA VIRGIN OLIVE OIL SAVANTE
18-23	ASSOCIATE SAVANTE