COMMON NEGATIVE ATTRIBUTES

Fusty
Characteristic flavor of oil obtained from olives stored in piles, which have undergone an advanced stage of anaerobic fermentation.

Musty
Characteristic moldy flavor of oils obtained from fruit in which large numbers of fungi and yeast have developed as a result of its being stored in humid conditions for several days.

Muddy sediment
Characteristic flavor of oil that has been left in contact with the sediment in tanks and vats.

Winey-vinegary
Characteristic flavor of certain oils reminiscent of wine or vinegar. This flavor is mainly due to aerobic fermentation in the olives leading to the formation of acetic acid, ethyl acetate and ethanol.

Rancid
Flavor of oils which have undergone a process of oxidation.

POSITIVE ATTRIBUTES

Fruity
Set of the olfactory sensations characteristic of the oil which depends on the variety and comes from sound, fresh olives, either ripe or unripe. It is perceived directly or through the back of the nose.

Bitter
Characteristic taste of oil obtained from unripe olives. Perceived on the back of the tongue.

Pungent
"Picante" or biting tactile sensation characteristic of certain olive varieties or oil produced from unripe olives. Perceived in the throat.

OTHER NEGATIVE ATTRIBUTES

Heated or Burnt
Characteristic flavor of oils caused by excessive and/or prolonged heating during processing.

Hay-wood
Characteristic flavor of certain oil produced from olives that have dried out.

Rough
Thick, pasty mouth-feel sensation produced by certain oils.

Greasy
Flavor of oil reminiscent of that of diesel oil, grease, or mineral oil.

Vegetable water
Flavor acquired by the oil as a result of prolonged contact with vegetable water.

Brine
Flavor of oil extracted from olives that have been preserved in brine.

Esparto
Characteristic flavor of oil obtained from olives pressed in new esparto mats, green or dried.

Earthy
Flavor of oil obtained from olives which have been collected with earth or mud on them and not washed.

Grubby
Flavor of oil obtained from olives that have been heavily attacked by the grubs of the olive fly (Bactrocera oleae).

Cucumber
Flavor produced when an oil is hermetically packed for too long, particularly in tin containers, which is attributed to the formation of 2-6 nonadienal.

Metallic
Flavor that is reminiscent of metals. It is characteristic of oil which has been in prolonged contact with metallic surfaces during crushing, mixing, pressing, or storage.