

## Negative Attributes/Flavor Defects **"OTHER" - UNCOMMON DEFECTS**

- Heated or burnt Occurs when oil is exposed to excessive and/or prolonged heat during processing. (Maximum recommended temperature is 86°F.) May also occur if paste is malaxed for too long during milling.
- Hay-wood Flavor of oil produced from olives that have dried out.

• **Rough** – Thick, pasty mouthfeel sensation produced by oils that are not fresh. This indicates that the oil has begun to oxidize even if the flavor of rancidity is not yet detected.

• **Greasy** – Flavor reminiscent of diesel oil, mineral oil, or mechanical grease. (Does NOT refer to"a greasy mouthfeel".)

• **Vegetable water** – Flavor acquired by prolonged contact with vegetable water, a by-product of the milling process, that has undergone fermentation processes.

• **Brine** – Perceived in oil from olives that were preserved in brine (table olives) prior to being milled.

- **Metallic** Flavor reminiscent of metals caused by the oil's prolonged contact with reactive metal surfaces (NOT stainless steel) during milling or storage.
- **Esparto** Flavor obtained from using new mats made from esparto (a type of grass) when pressing olives.
- **Grubby** Flavor obtained from olives that have been attacked by the olive fly, which causes disintegration of the olives before they are harvested.

• **Cucumber** – Flavored produced when an oil is hermetically packed for an extended period, particularly in tin containers, and which is attributed to the formation of 2,6 nonadienal.

Many of these defects occur under adverse conditions in regions that do not have modern milling facilities. For example, the COOC Taste Panel has never encountered the Metallic defect in a California oil because modern mills are constructed from stainless steel (and not pig-iron).