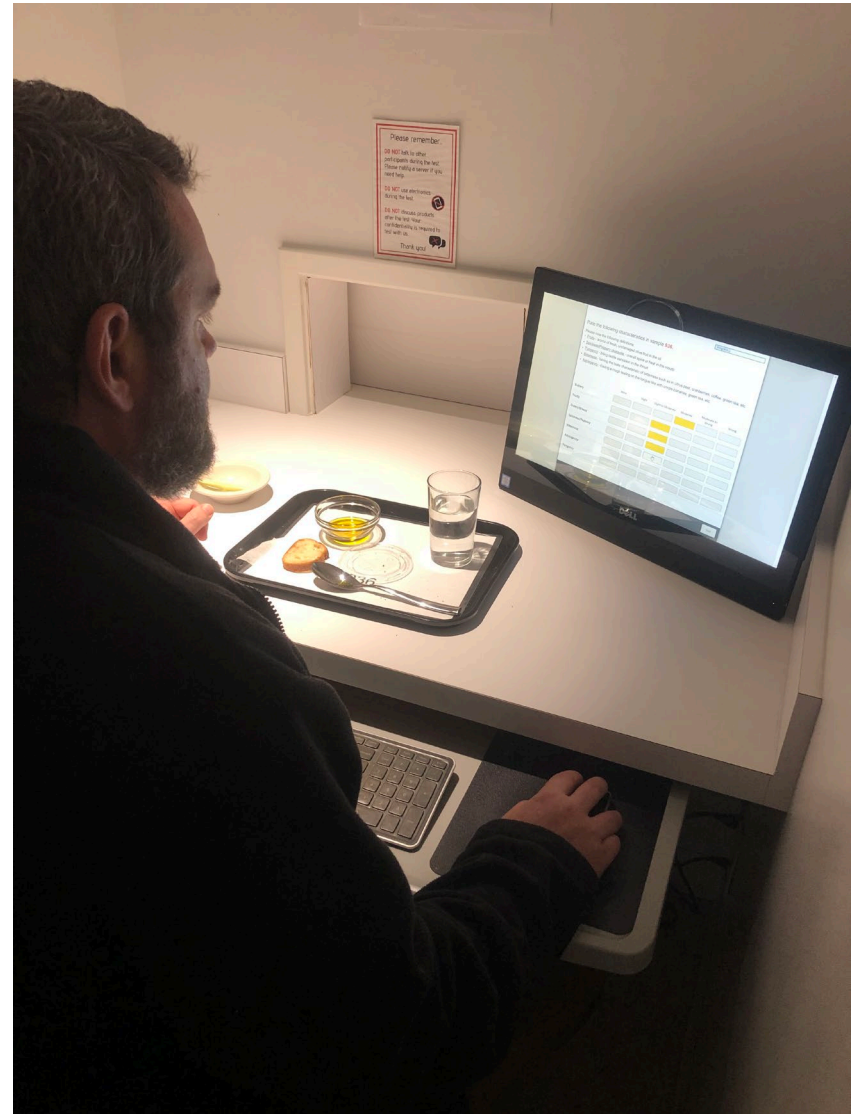


# 2022/23 Olive Oil Consumer Sensory Evaluation

Ann Colonna, Sensory Consumer Program Director  
Dec. 12-14<sup>th</sup>, 2023



**Oregon State University**  
Food Innovation Center





# Test Objectives

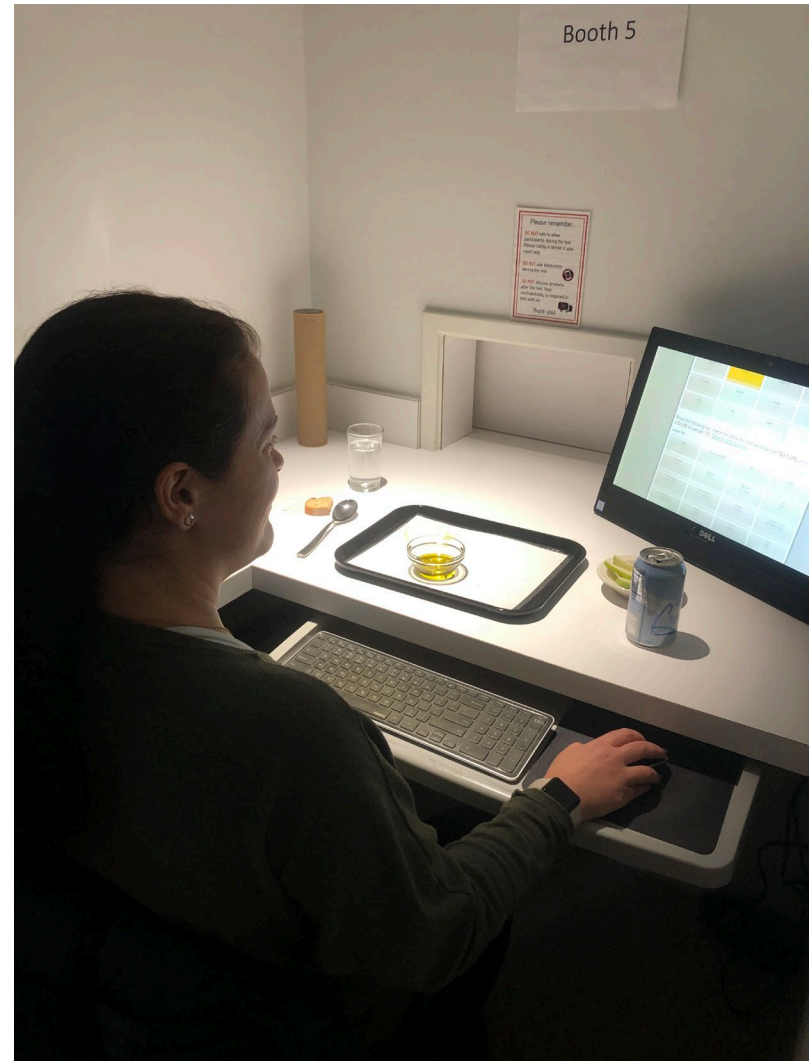
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- To measure drivers of liking of six **olive oils** from major olive growing regions around the world (**Greece, Italy, California, Oregon**) with frequent olive oil consumers in Oregon.
- To measure the **sensory appeal, purchase intent** and **overall quality assessments** of the six olive oils and how they compare to the ideal.
- To assess sensorial and emotional descriptive measurements for projective mapping of the six oils.
- To understand perceptions about olive oils and the **purchasing habits of frequent users and likers** in the product category.

# Quantitative Study

## Participant Recruitment

- A Central Location Test was conducted at the OSU Food Innovation Center in Portland, OR with a sample of 119 olive oil consumers.
- Participants were recruited using the OSU FIC database who completed the screening questionnaire.
- The primary criteria was frequent olive oil consumption.
- Respondents received a \$50 incentive for participation in a 90 minute session.





# 2022 Olive Oil Samples

River Ranch  
Oregon Arbequina  
Olive Oil

Kyoord The Governor  
Limited Edition Greek  
Olive oil

Mother Tree Oregon  
Olive oil



# 2022/23 Olive Oil Sample

## Italian Olive from the Raw 2022





# 2023 Olive Oil Samples

Cobram California  
First Harvest Olive oil

La Creole Oregon  
First Harvest Olive oil



# Scales

## Hedonic/ Likert Scale (9-point)

dislike extremely    dislike very much    dislike moderately    dislike slightly    neither like nor dislike    like slightly    like moderately    like very much    like extremely

--	--	--	--	--	--	--	--	--

## Just-About-Right Scale (5-point)

Much too weak    Somewhat too weak    Just about right    Somewhat too strong    Much too strong

--	--	--	--	--

\*JAR scale values are not always “strength” but vary depending on the question

## Purchase Intent Scale (5-point)

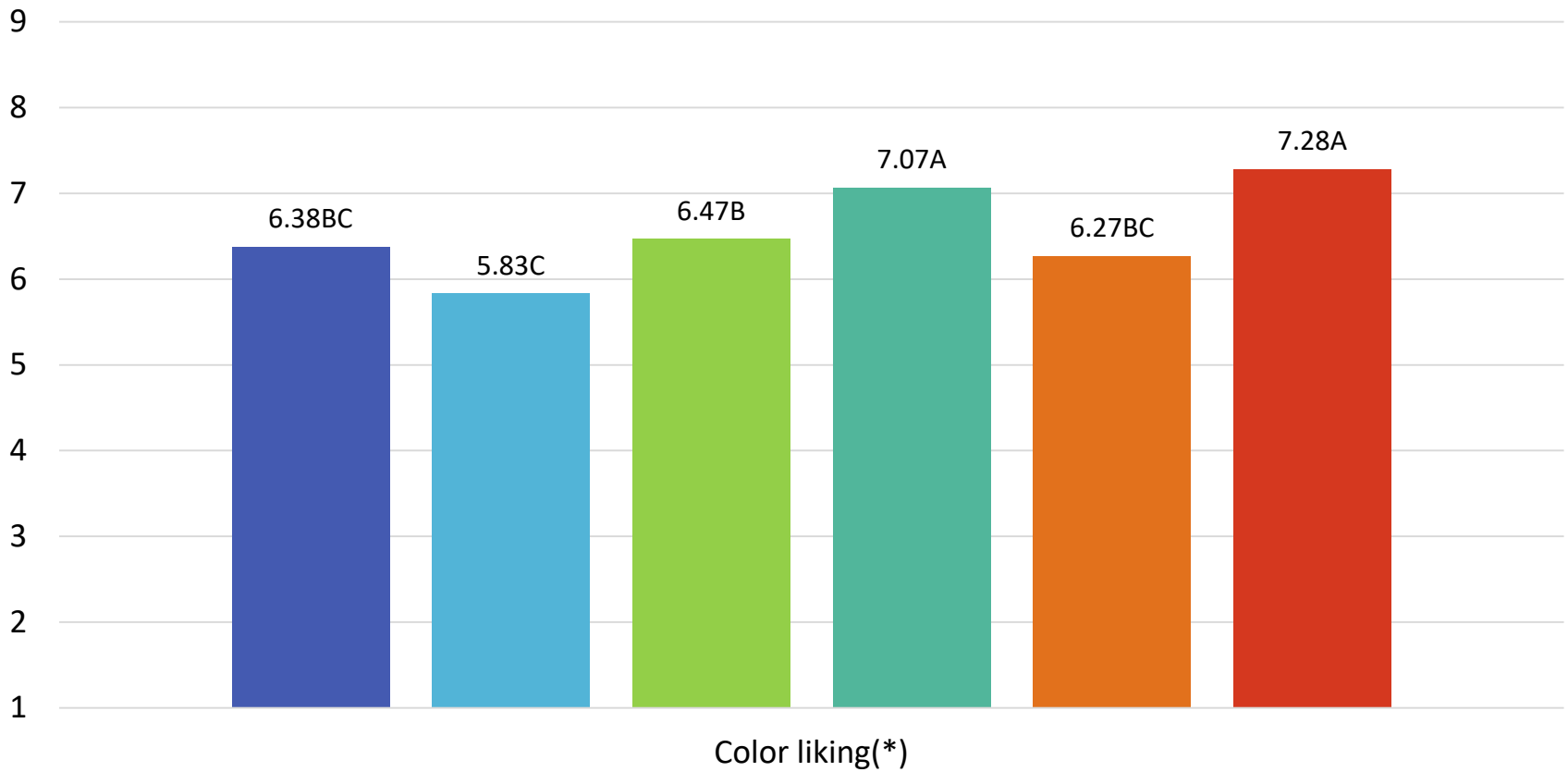
Would definitely not buy    Would probably not buy    Might buy / Might not buy    Would probably buy    Would definitely buy

--	--	--	--	--

\*A threshold of 65%-75% of “just about right” responses is commonly used in industry for an attribute to be considered ideal.

# Color liking - Mean Graph

- kyoord The Governor Limited Release 2022
- Olive from the Raw Italian high phenolic 2022
- Cobram Estate California Early Harvest 2023
- River Ranch Oregon 2022
- La Creole Oregon 2023
- Mother Tree Orchard Oregon 2022

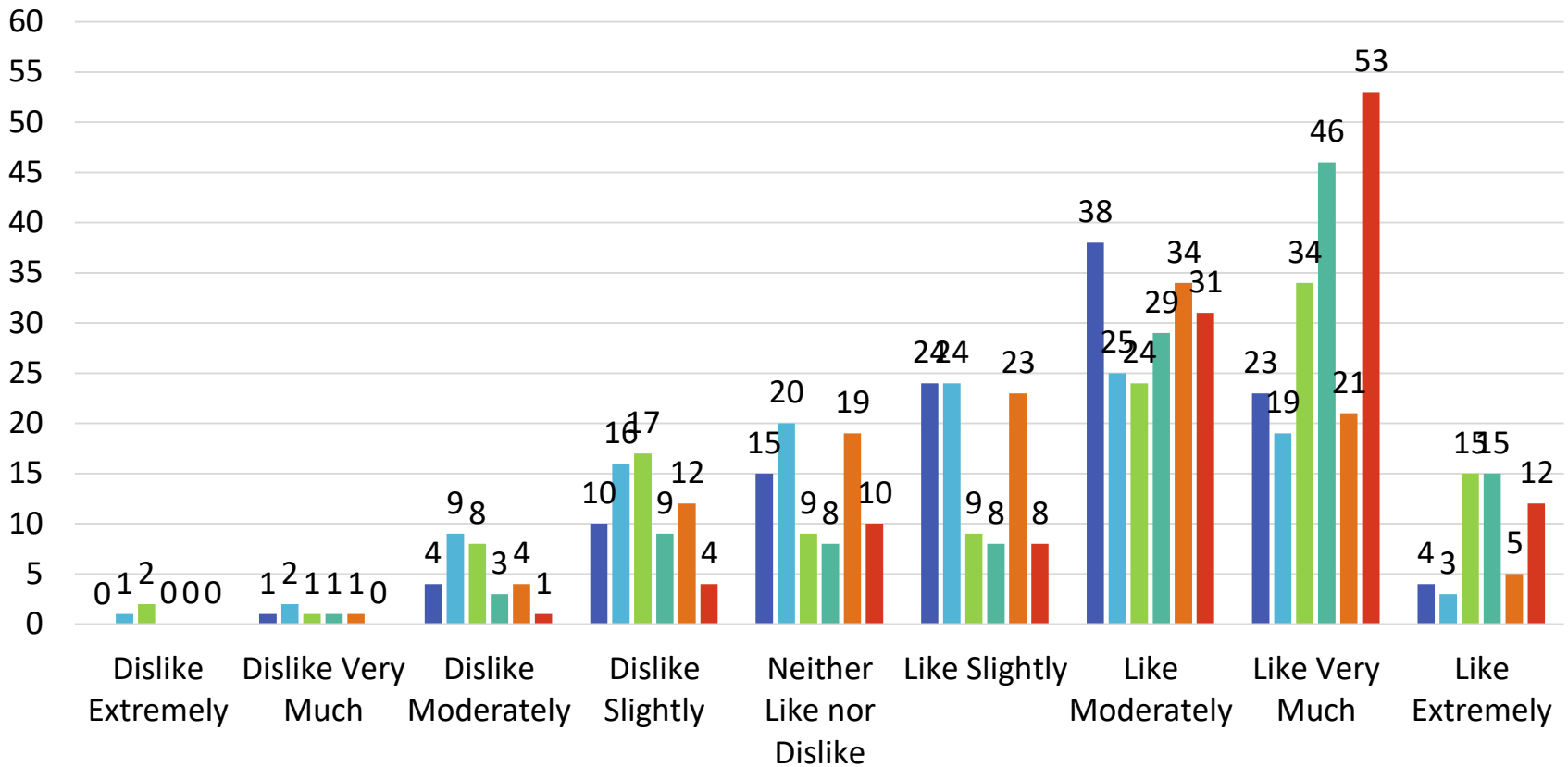


Scale Values: 1-9, where 1=dislike extremely and 9=like extremely

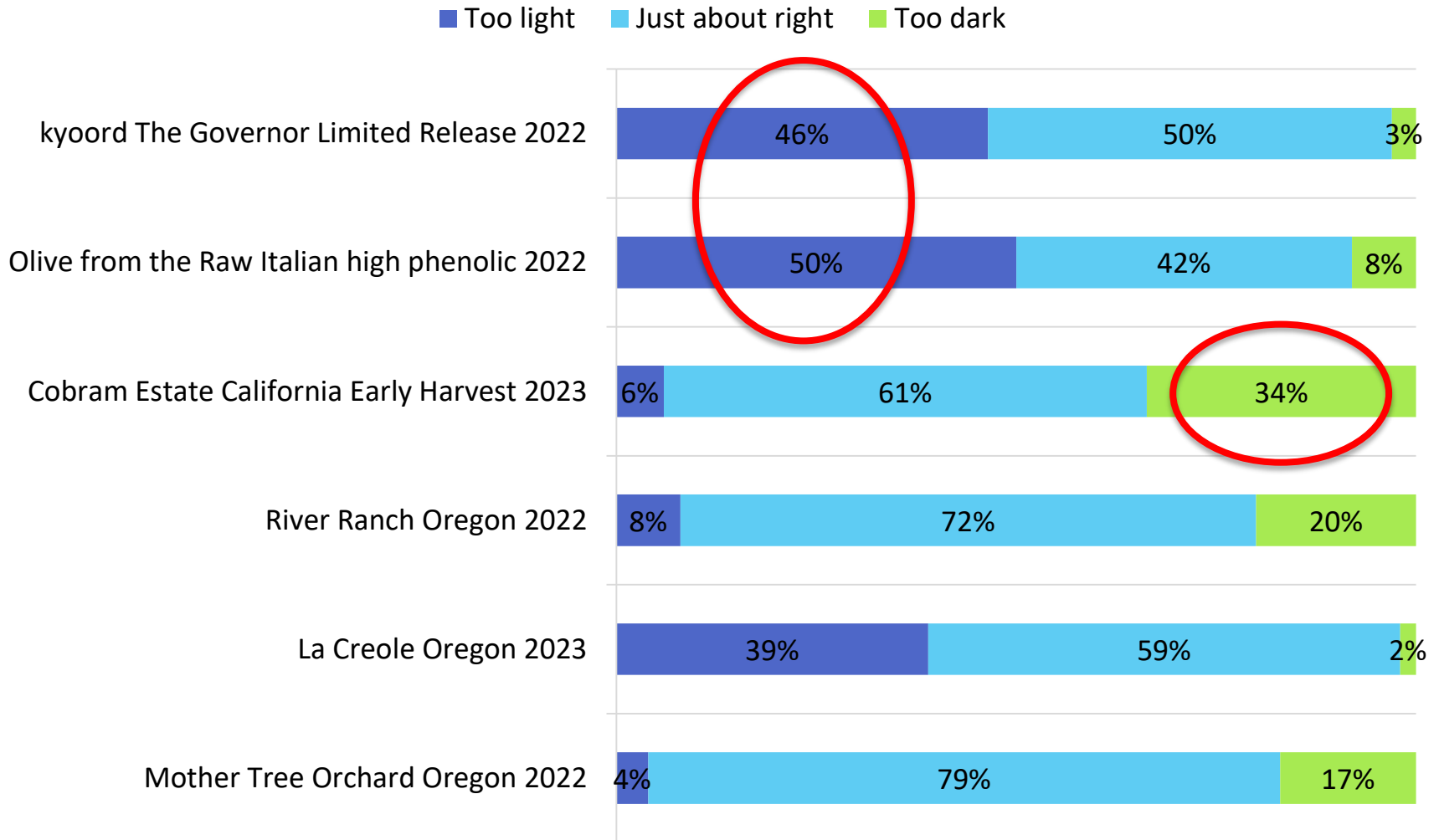


# Color liking - Crosstabulations

- kyoord The Governor Limited Release 2022
- Olive from the Raw Italian high phenolic 2022
- Cobram Estate California Early Harvest 2023
- River Ranch Oregon 2022
- La Creole Oregon 2023
- Mother Tree Orchard Oregon 2022

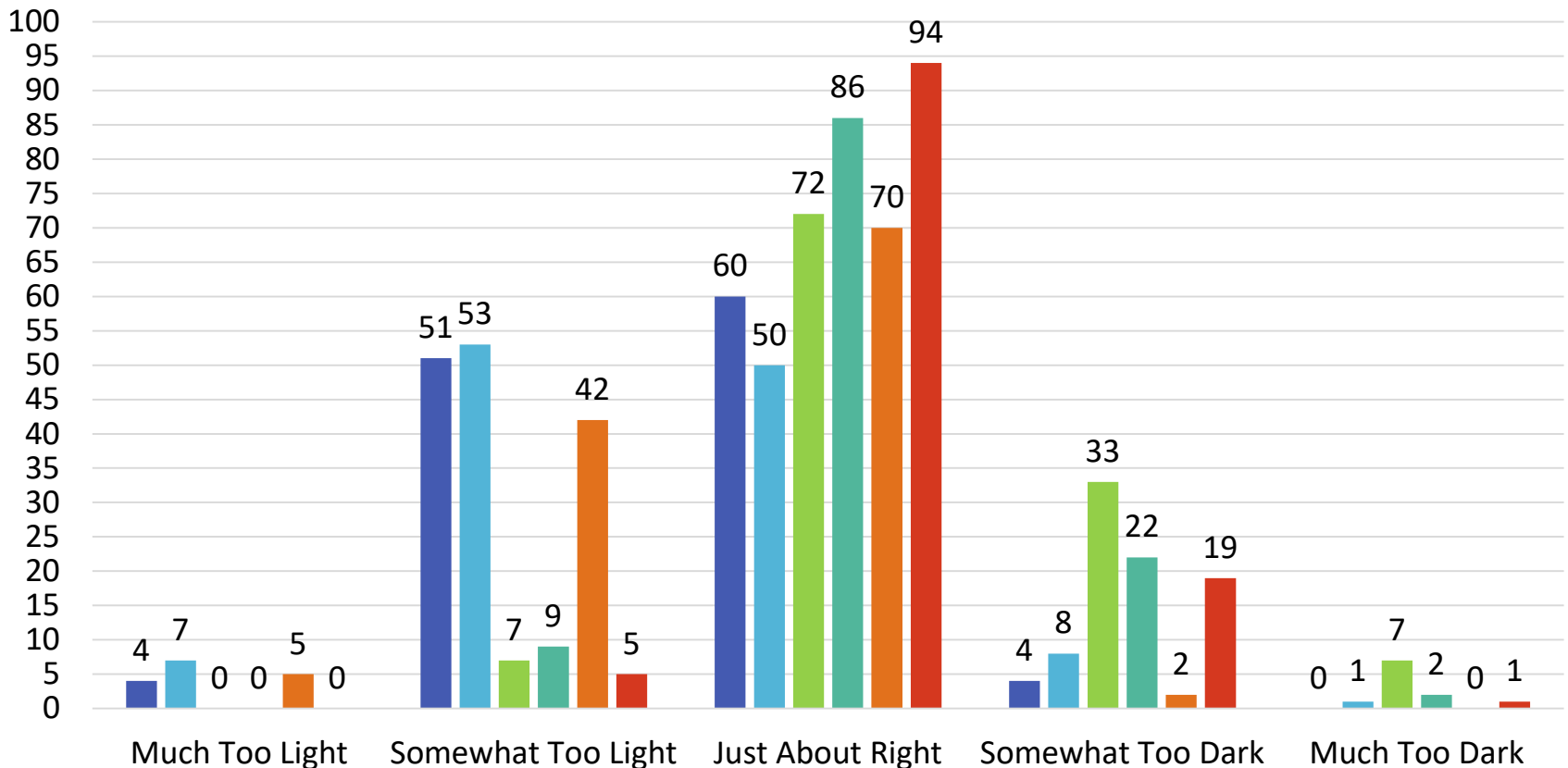


# Color “Just about right” (JAR) scores



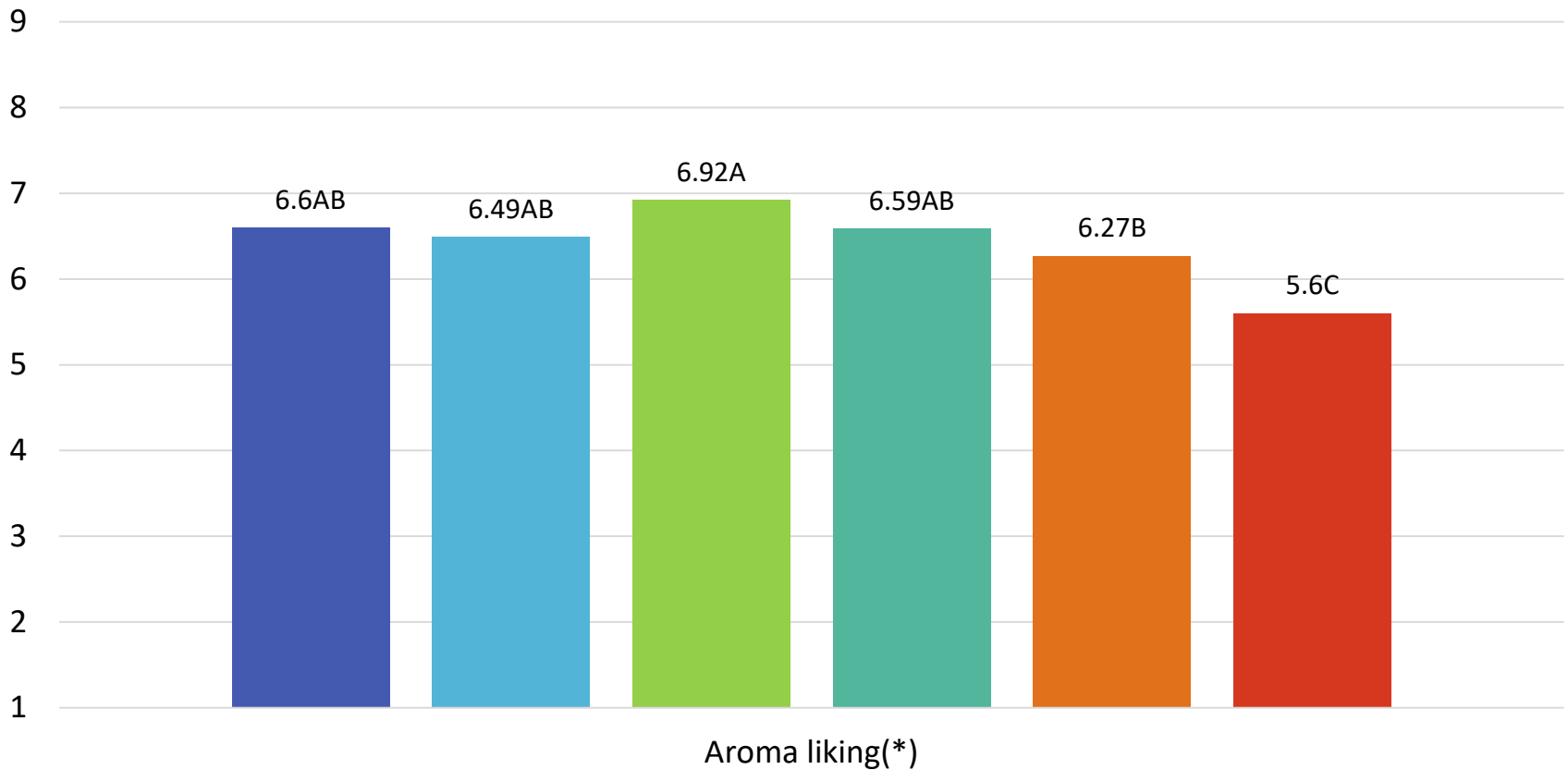
# Color JAR - Crosstabulations

- kyoord The Governor Limited Release 2022
- Olive from the Raw Italian high phenolic 2022
- Cobram Estate California Early Harvest 2023
- River Ranch Oregon 2022
- La Creole Oregon 2023
- Mother Tree Orchard Oregon 2022



# Aroma - Mean Graph

- kyoord The Governor Limited Release 2022
- Olive from the Raw Italian high phenolic 2022
- Cobram Estate California Early Harvest 2023
- River Ranch Oregon 2022
- La Creole Oregon 2023
- Mother Tree Orchard Oregon 2022

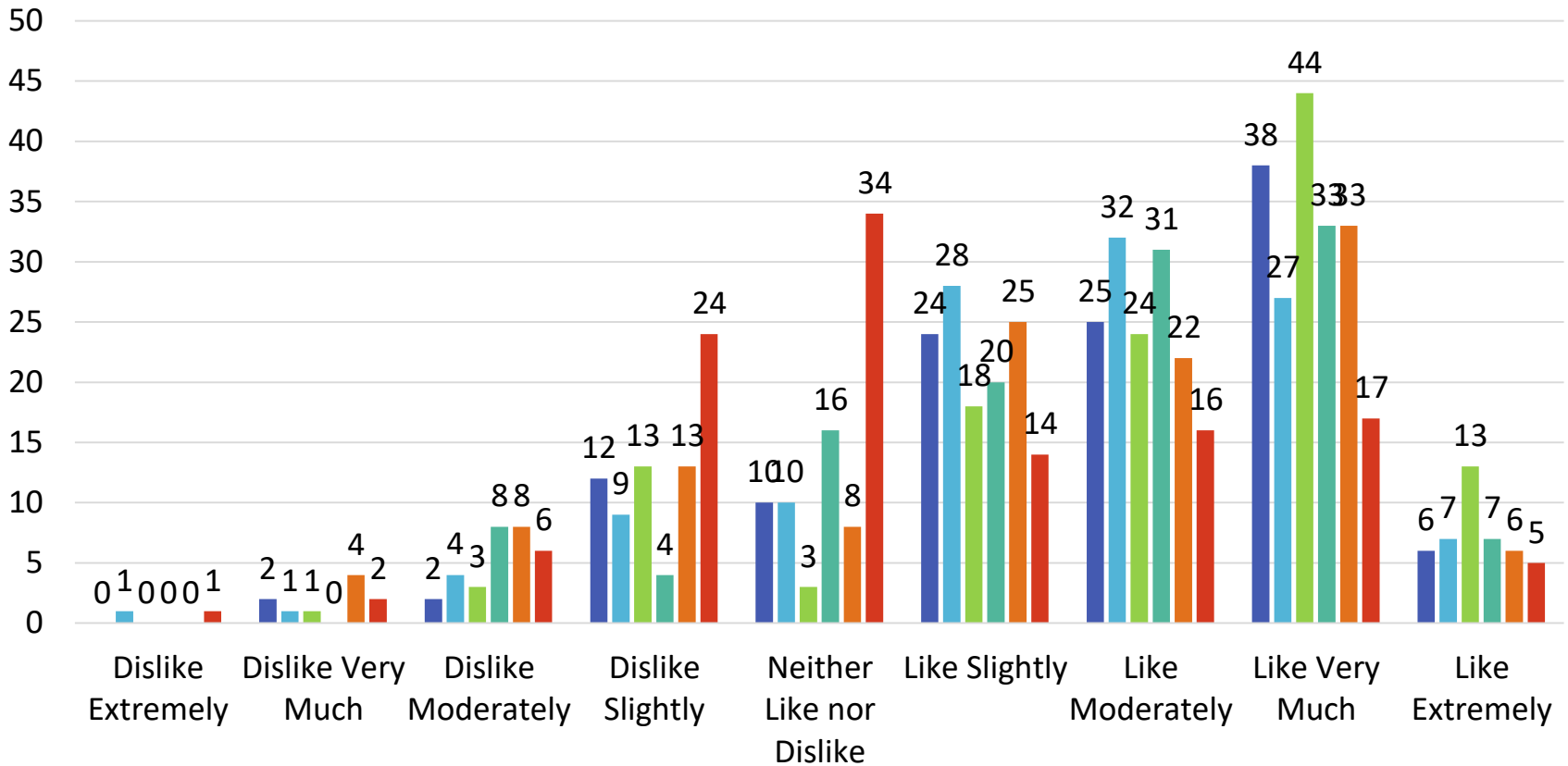


Scale Values: 1-9, where 1=dislike extremely and 9=like extremely



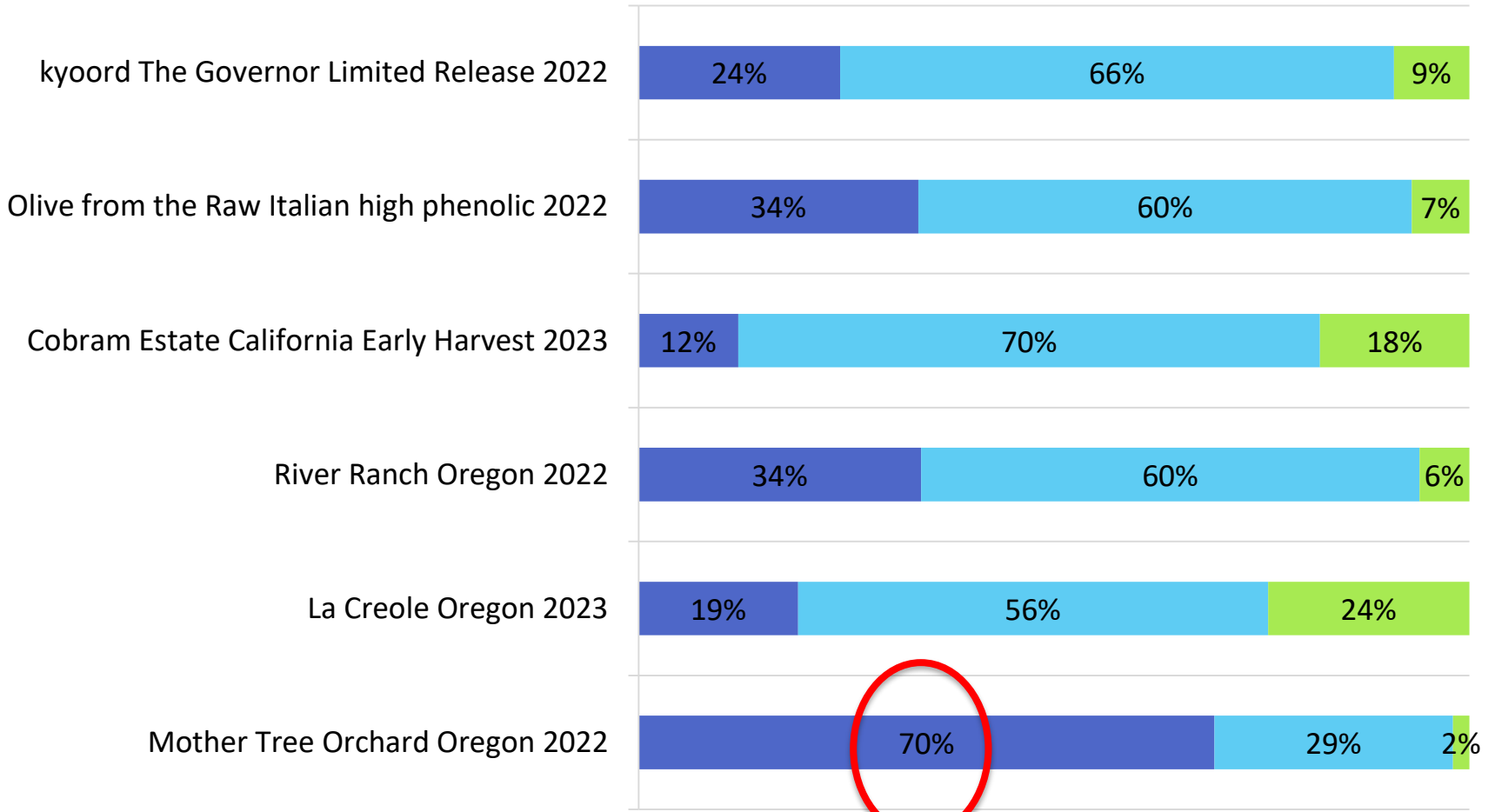
# Aroma (Aroma liking) - Crosstabulations

- kyoord The Governor Limited Release 2022
- Olive from the Raw Italian high phenolic 2022
- Cobram Estate California Early Harvest 2023
- River Ranch Oregon 2022
- La Creole Oregon 2023
- Mother Tree Orchard Oregon 2022



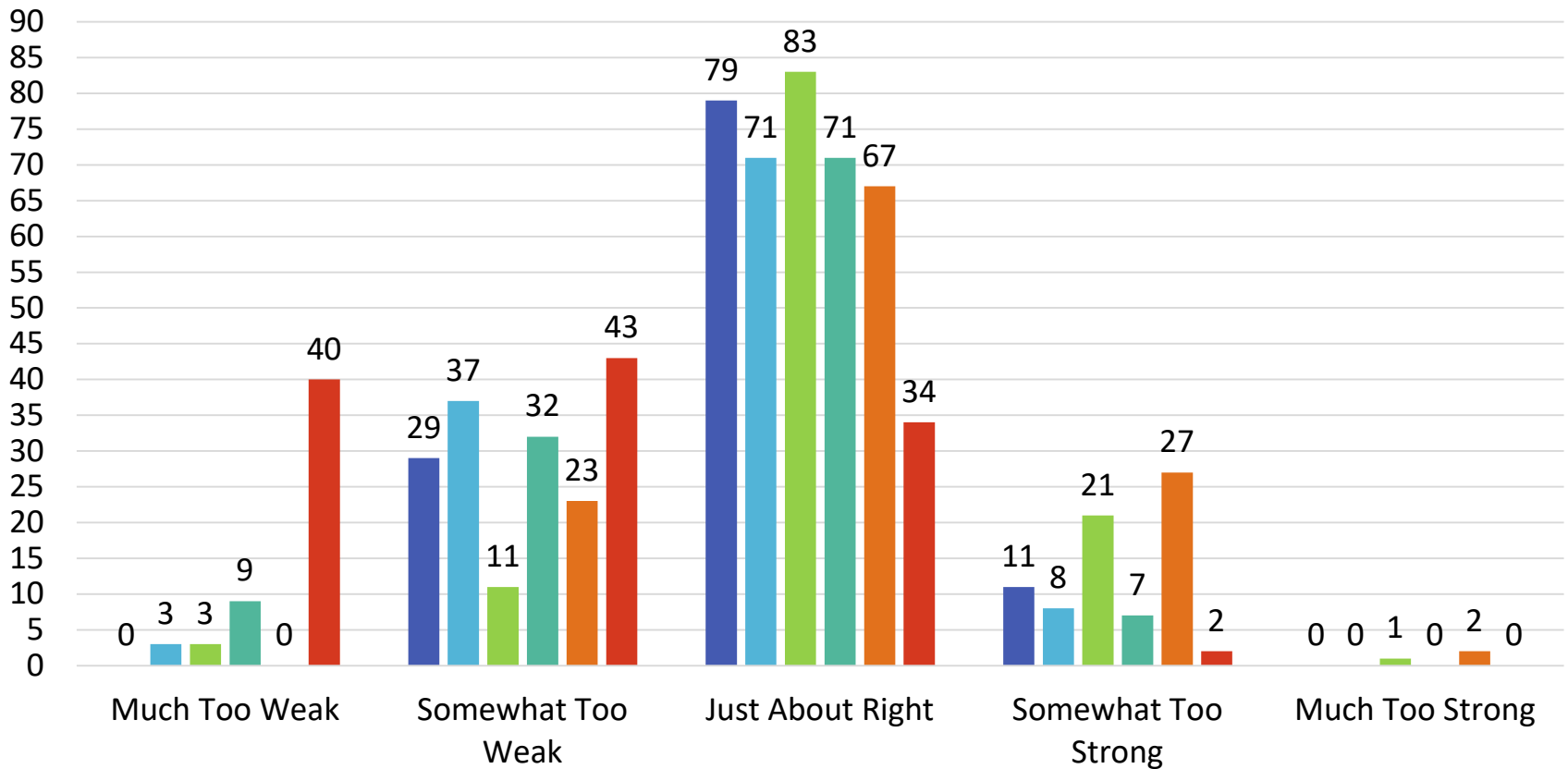
# Aroma JAR

■ Too weak   ■ Just about right   ■ Too strong



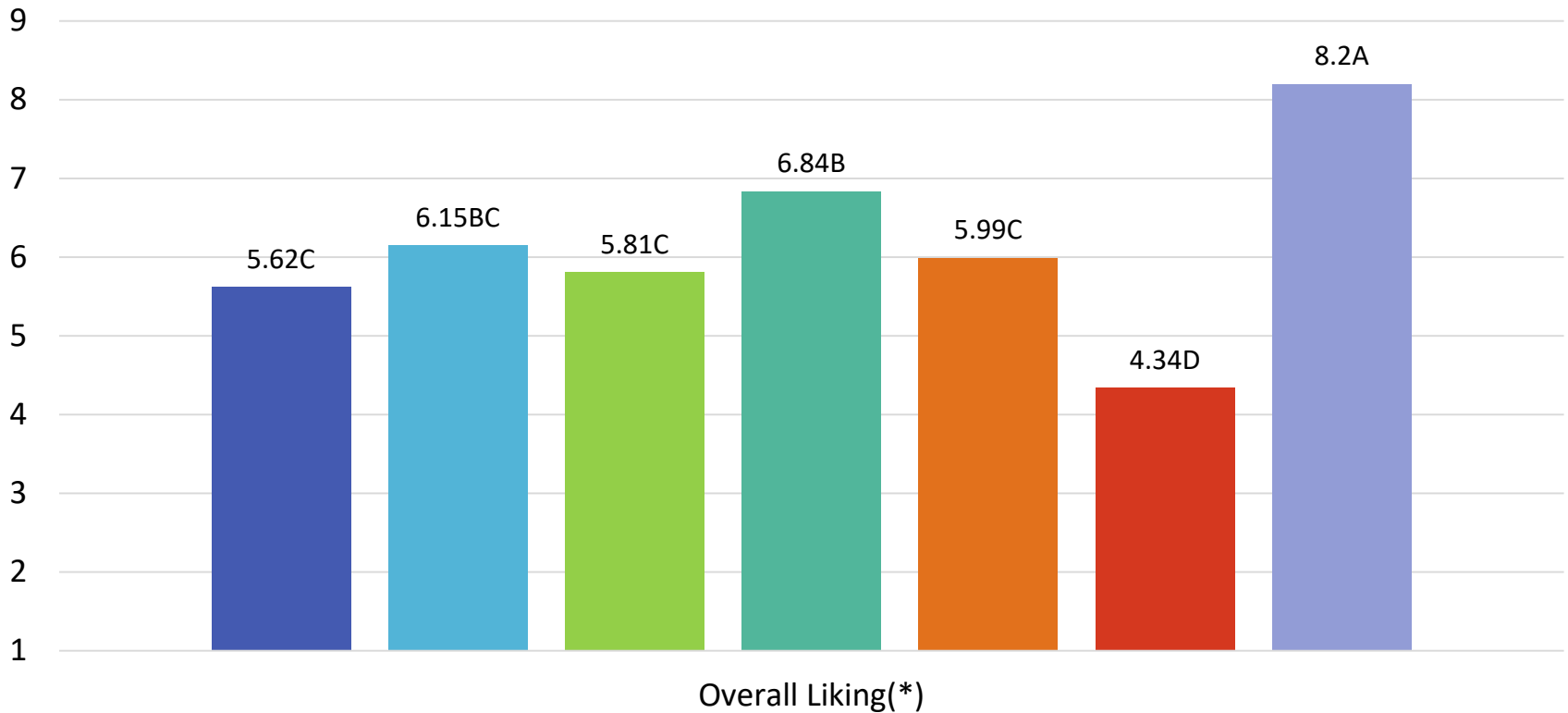
# Aroma JAR - Crosstabulations

- kyoord The Governor Limited Release 2022
- Olive from the Raw Italian high phenolic 2022
- Cobram Estate California Early Harvest 2023
- River Ranch Oregon 2022
- La Creole Oregon 2023
- Mother Tree Orchard Oregon 2022



# Overall Liking - Mean Graph

- kyoord The Governor Limited Release 2022
- Olive from the Raw Italian high phenolic 2022
- Cobram Estate California Early Harvest 2023
- River Ranch Oregon 2022
- La Creole Oregon 2023
- Mother Tree Orchard Oregon 2022
- IDEAL

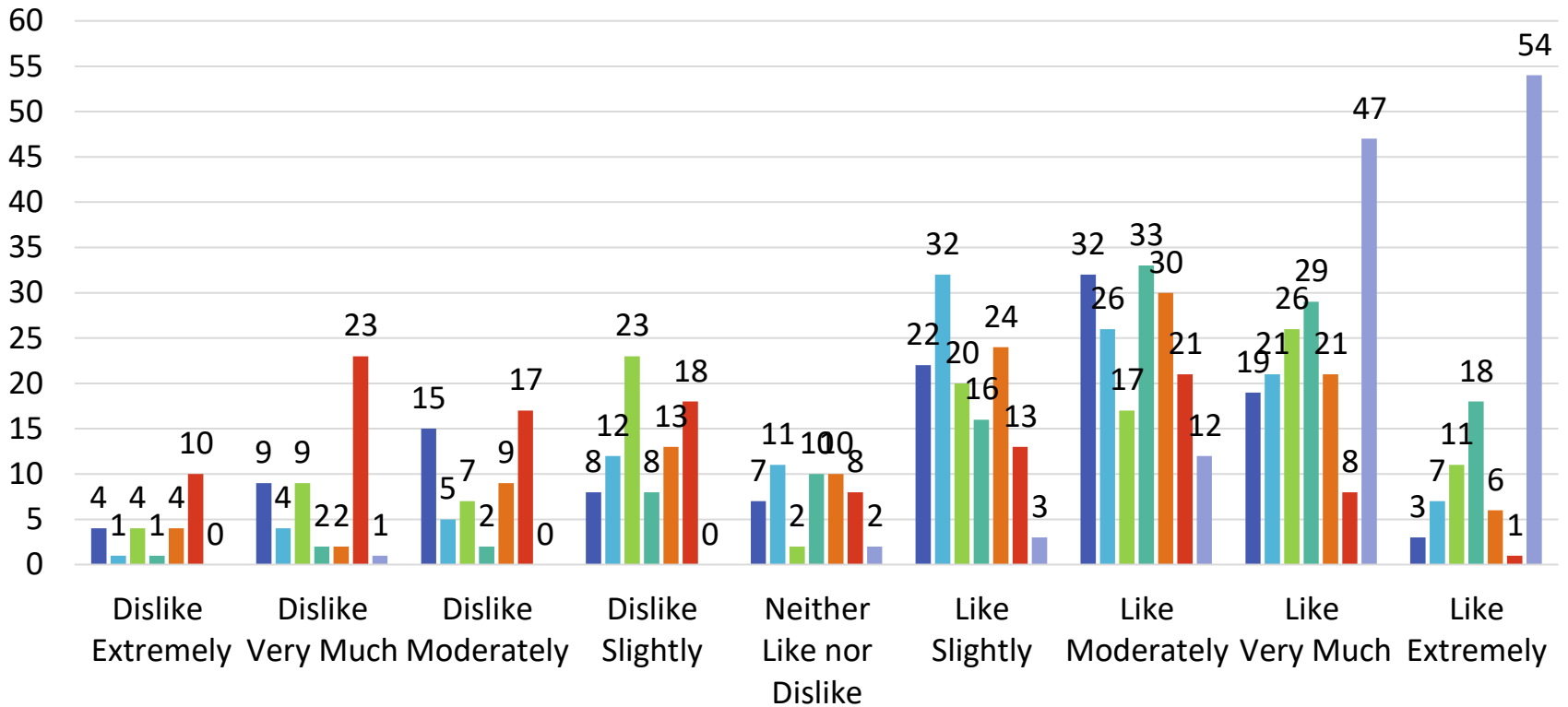


Scale Values: 1-9, where 1=dislike extremely and 9=like extremely



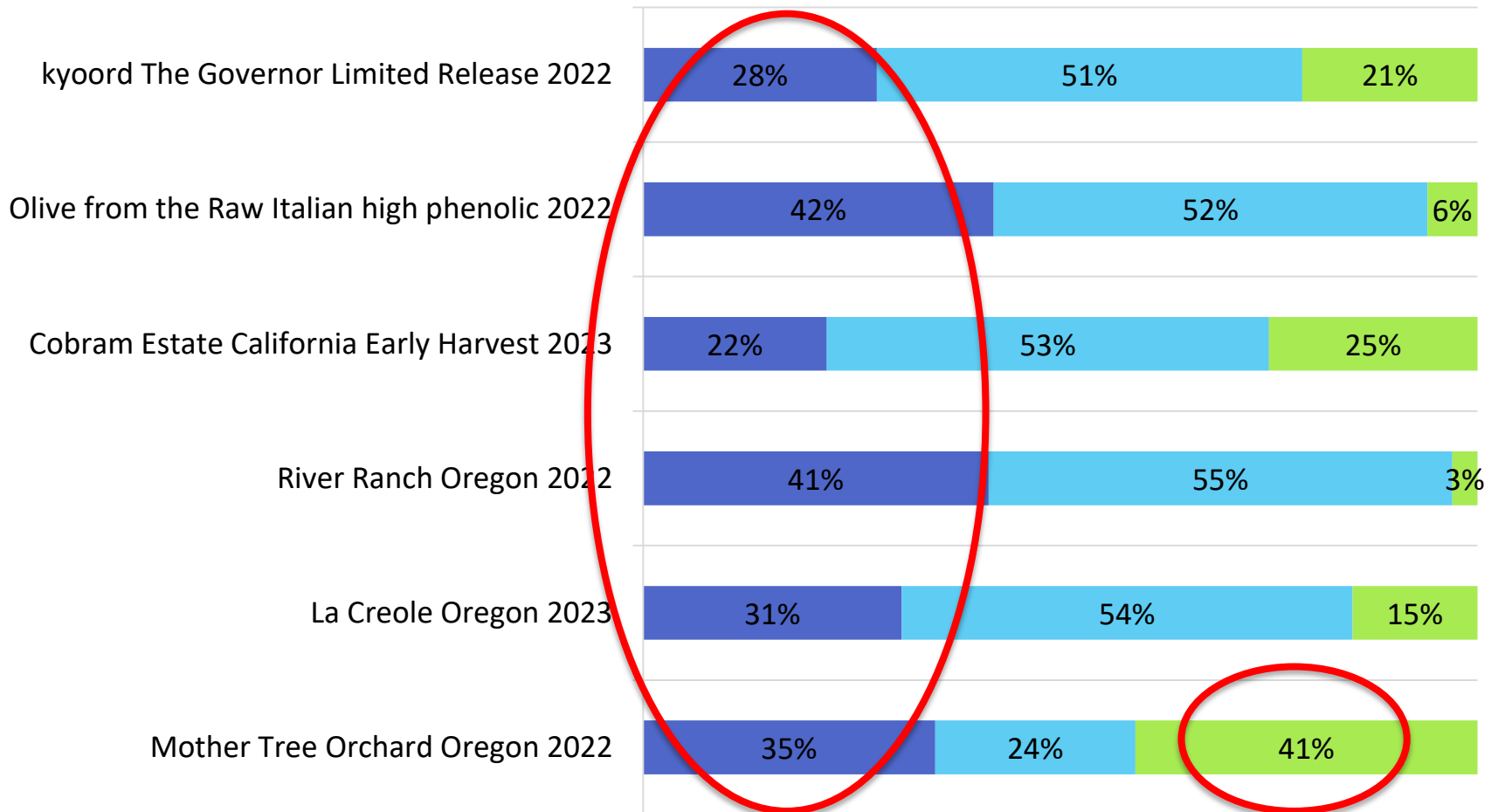
# Overall Liking - Crosstabulations

- kyoord The Governor Limited Release 2022
- Olive from the Raw Italian high phenolic 2022
- Cobram Estate California Early Harvest 2023
- River Ranch Oregon 2022
- La Creole Oregon 2023
- Mother Tree Orchard Oregon 2022
- IDEAL



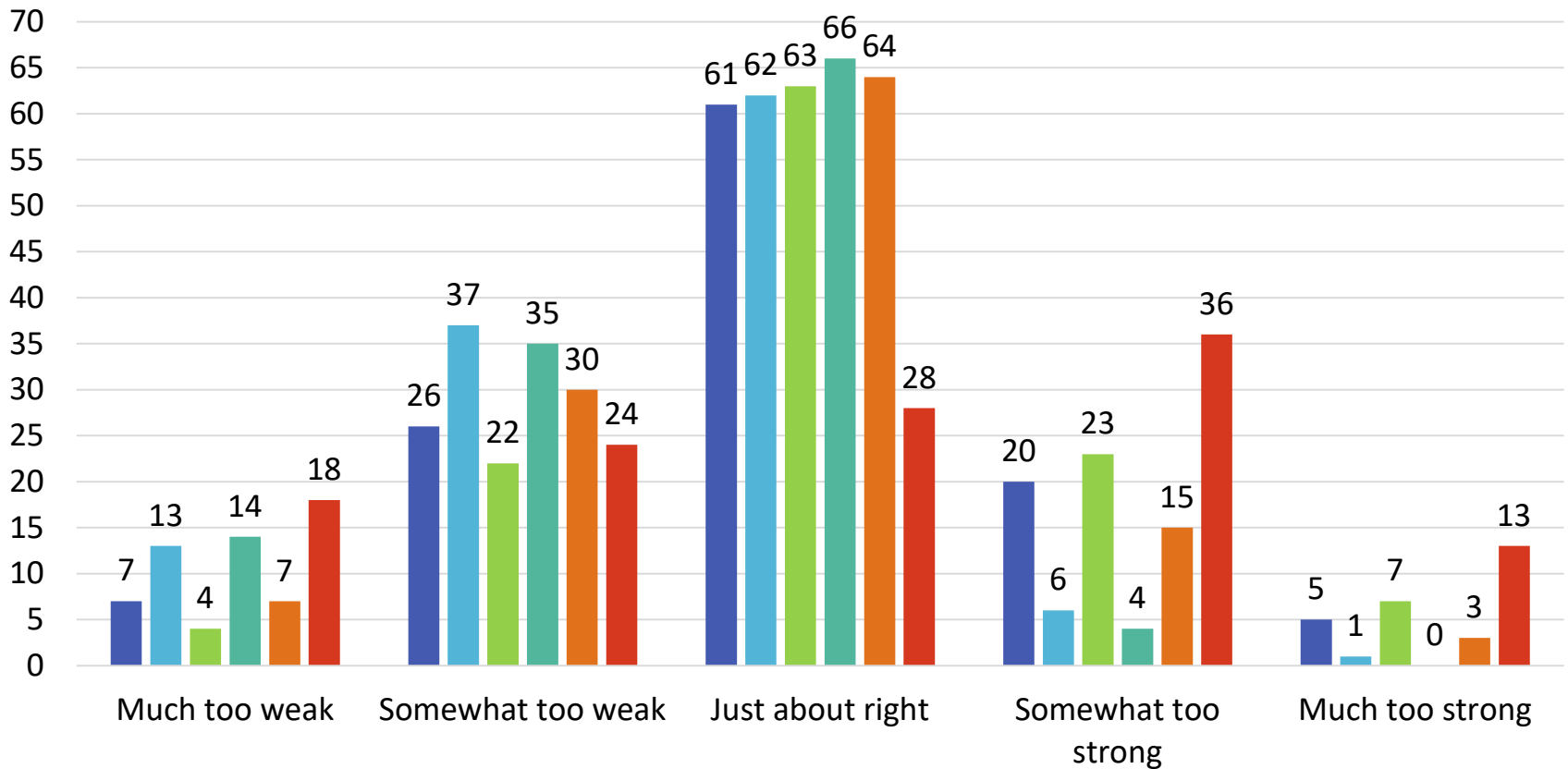
# Flavor Strength JAR

■ Too weak   ■ Just about right   ■ Too strong



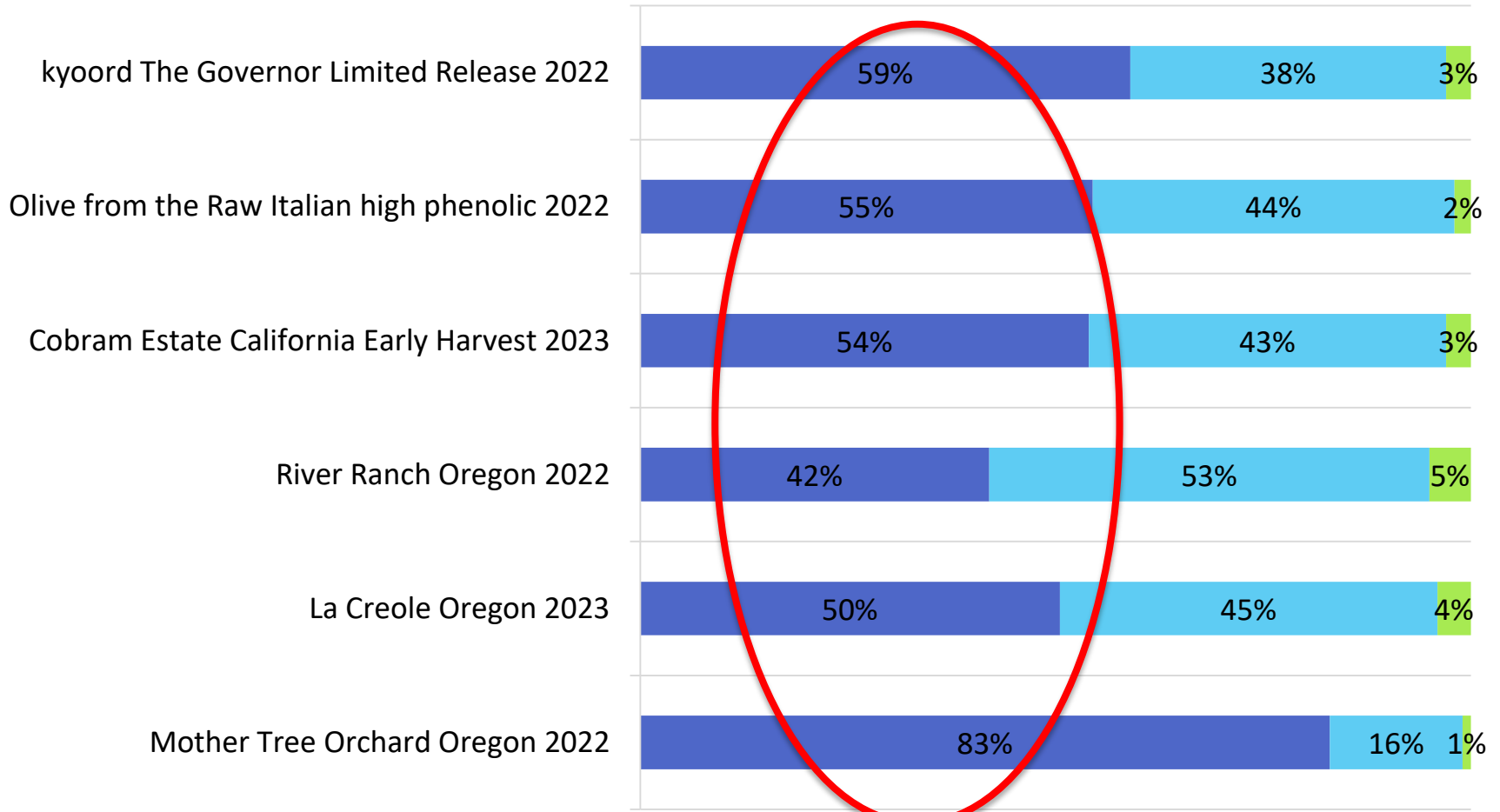
# Flavor Strength JAR - Crosstabulations

- kyoord The Governor Limited Release 2022
- Olive from the Raw Italian high phenolic 2022
- Cobram Estate California Early Harvest 2023
- River Ranch Oregon 2022
- La Creole Oregon 2023
- Mother Tree Orchard Oregon 2022



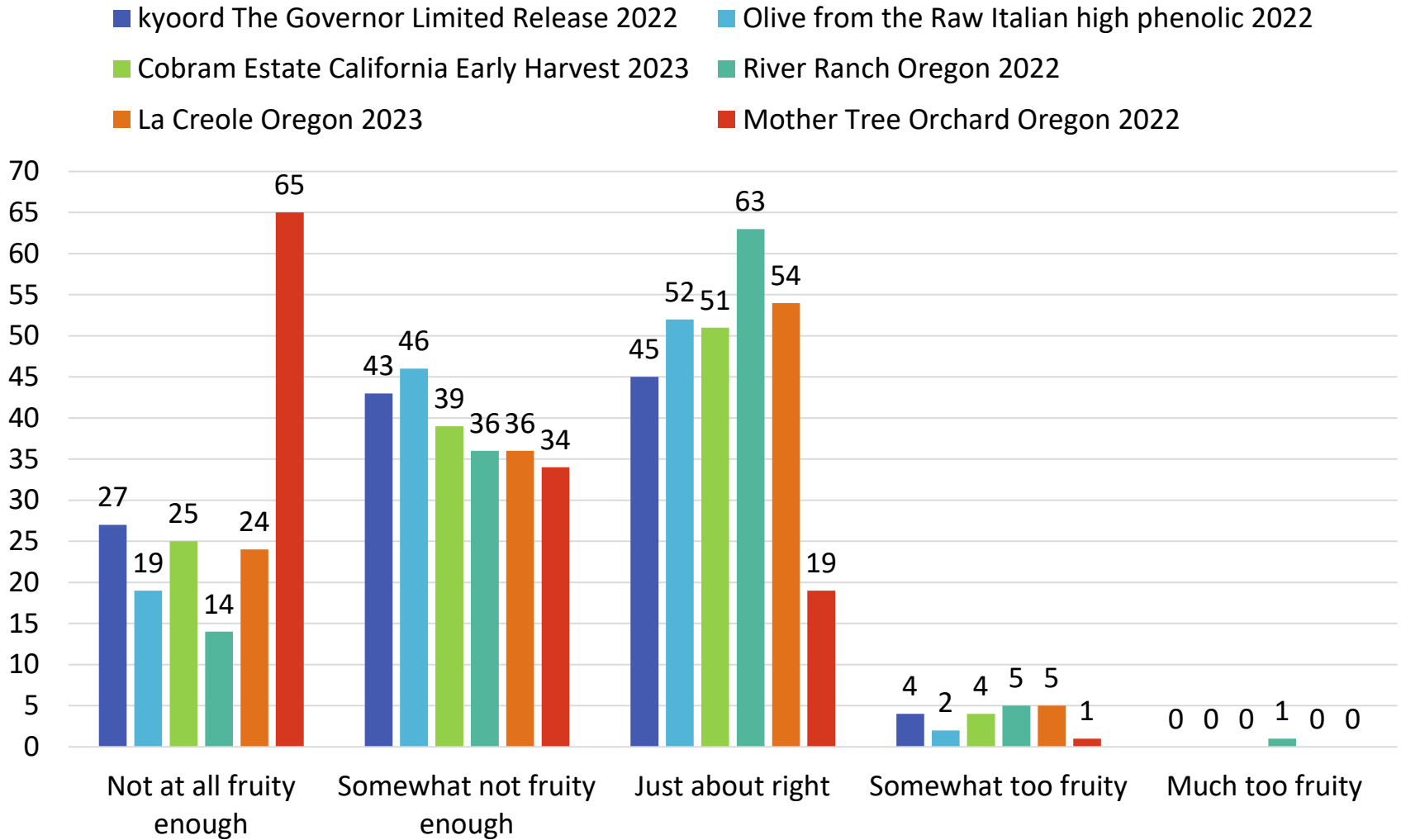
# Fruity character JAR

■ Not fruity enough   ■ Just about right   ■ Too fruity



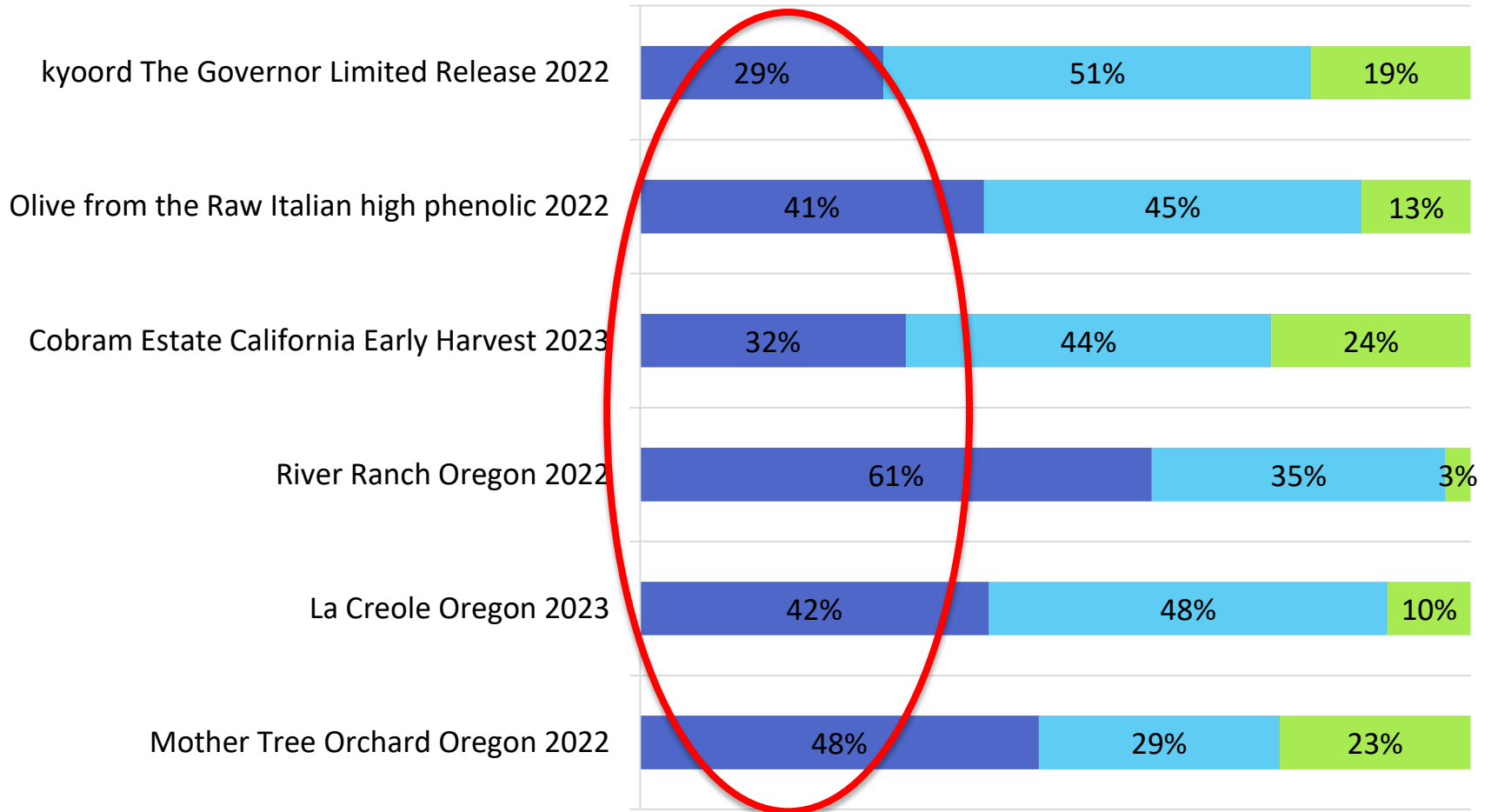


# Fruity character JAR - Crosstabulations



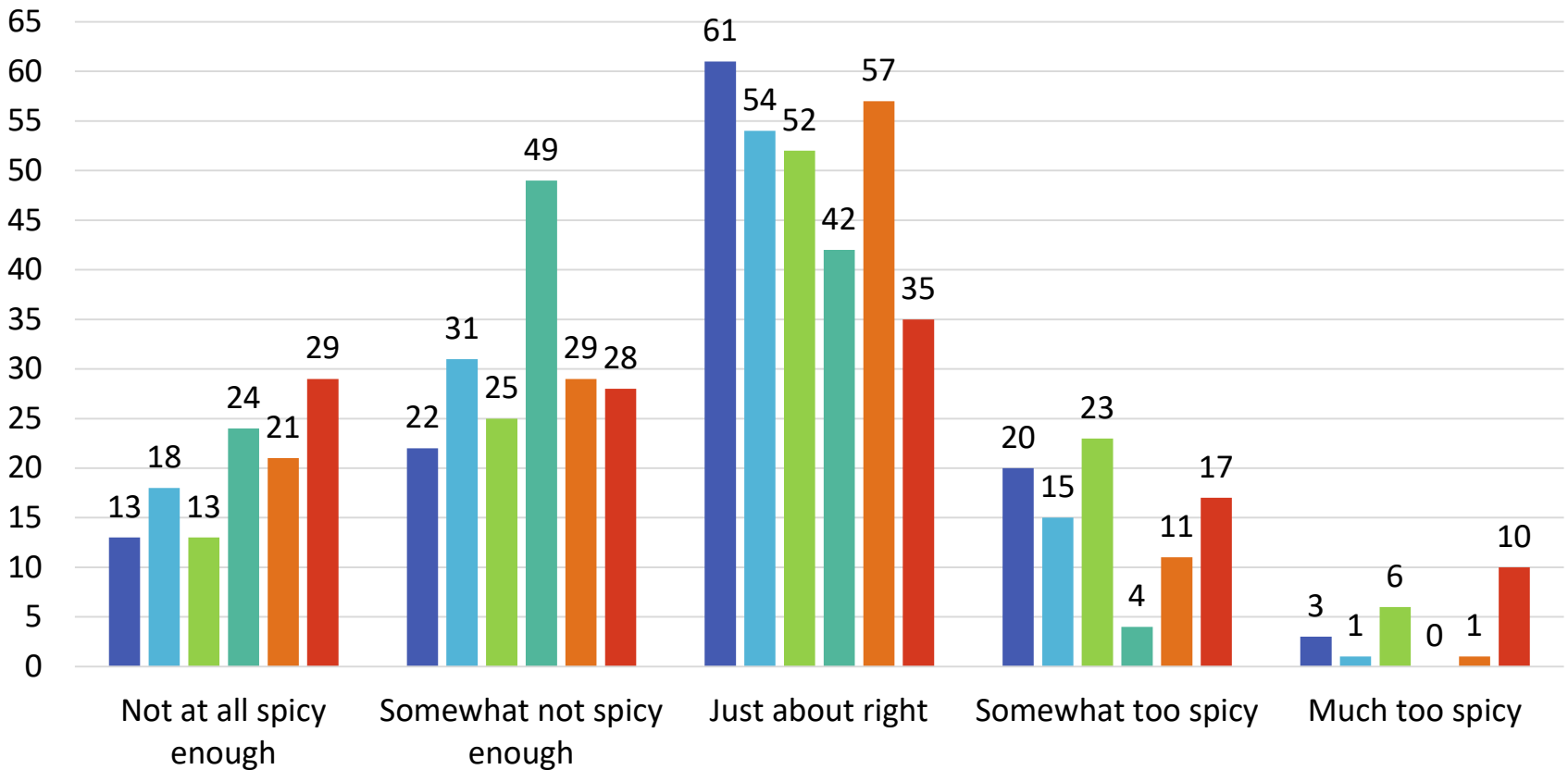
# Spiciness/Peppery Character JAR

■ Not spicy/peppery enough    ■ Just about right    ■ Too spicy/peppery



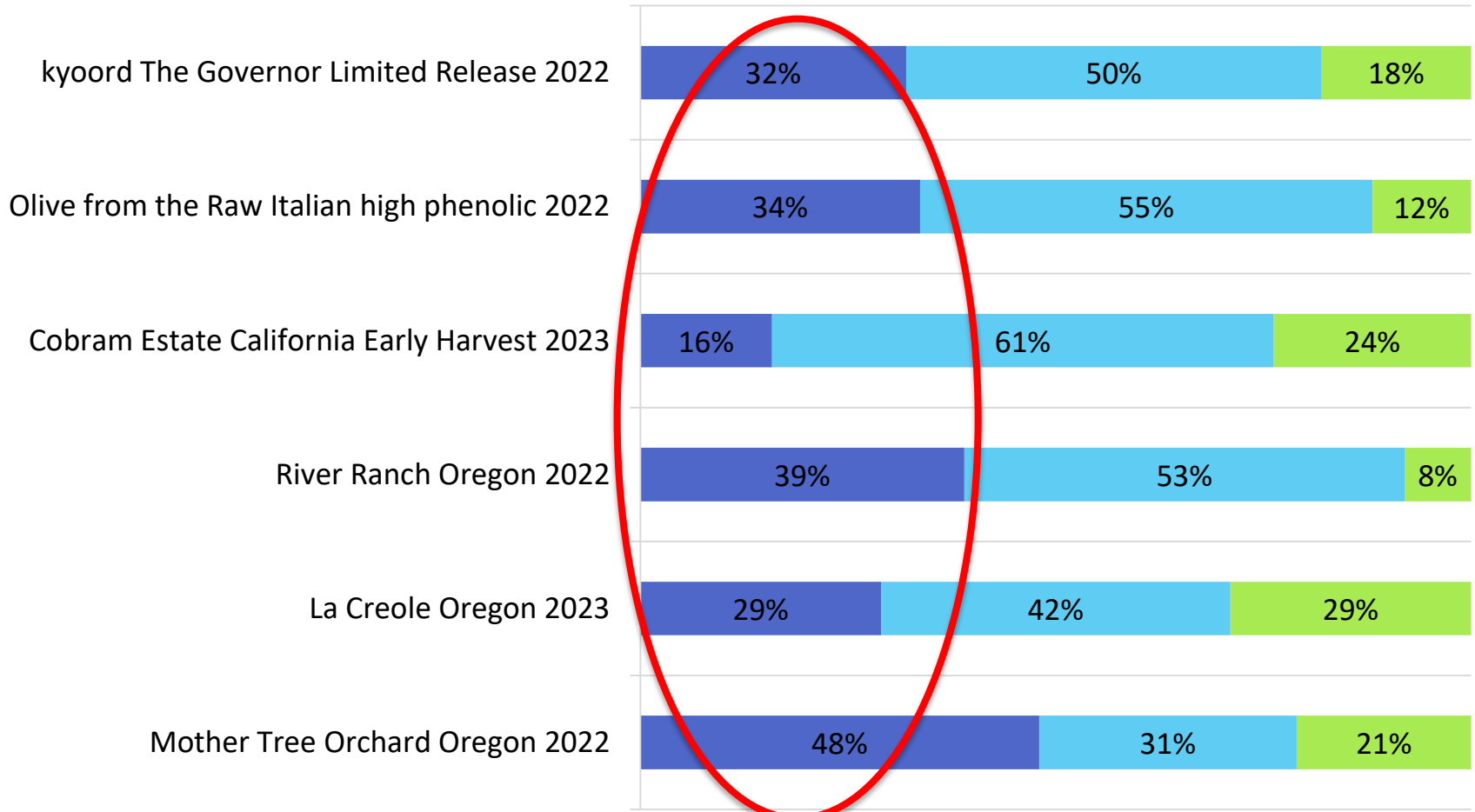
# Spiciness/Peppery Character JAR - Crosstabulations

- kyoord The Governor Limited Release 2022
- Olive from the Raw Italian high phenolic 2022
- Cobram Estate California Early Harvest 2023
- River Ranch Oregon 2022
- La Creole Oregon 2023
- Mother Tree Orchard Oregon 2022



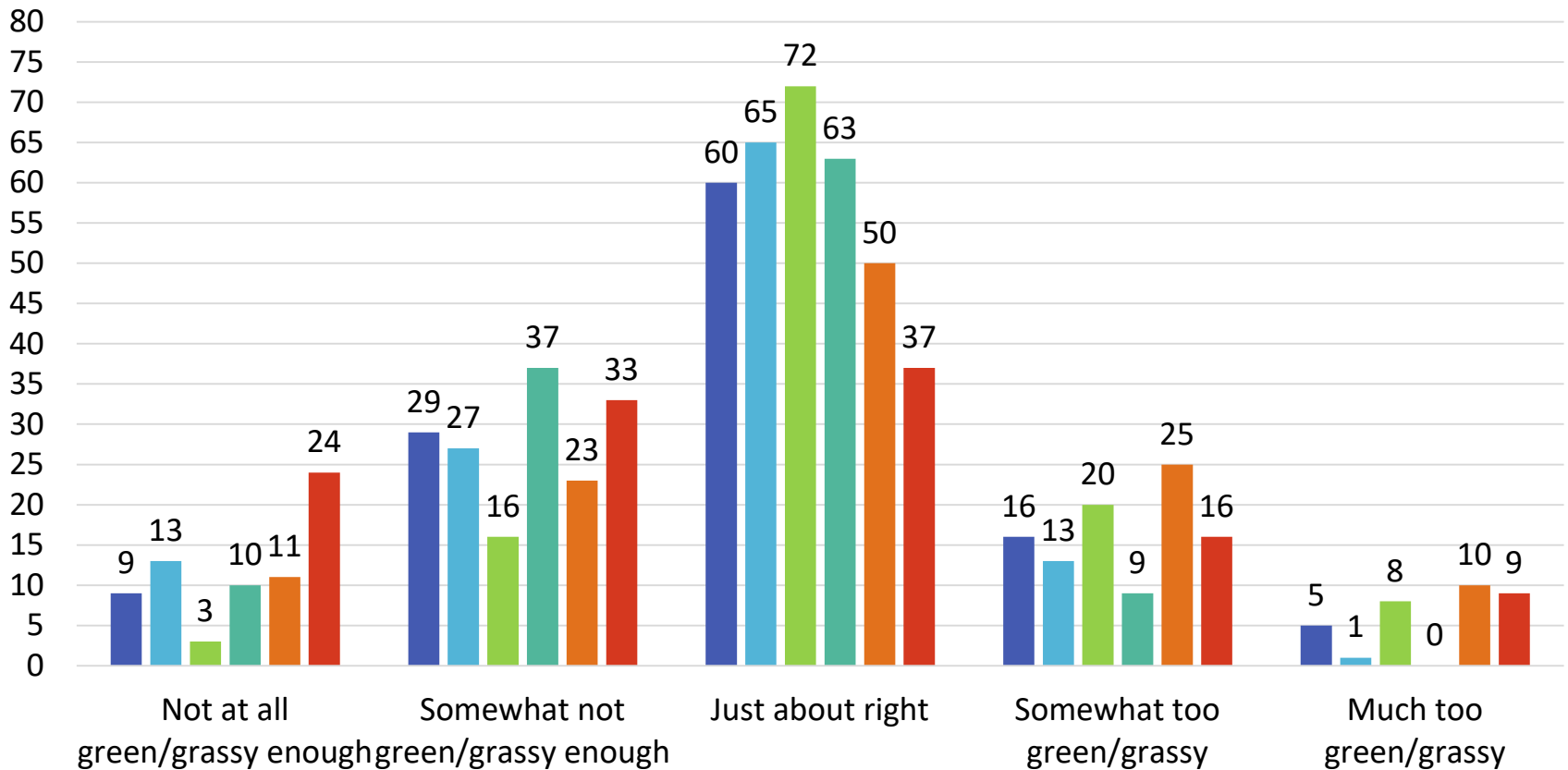
# Grassy character JAR

■ Not green/grassy enough   ■ Just about right   ■ Too green/grassy



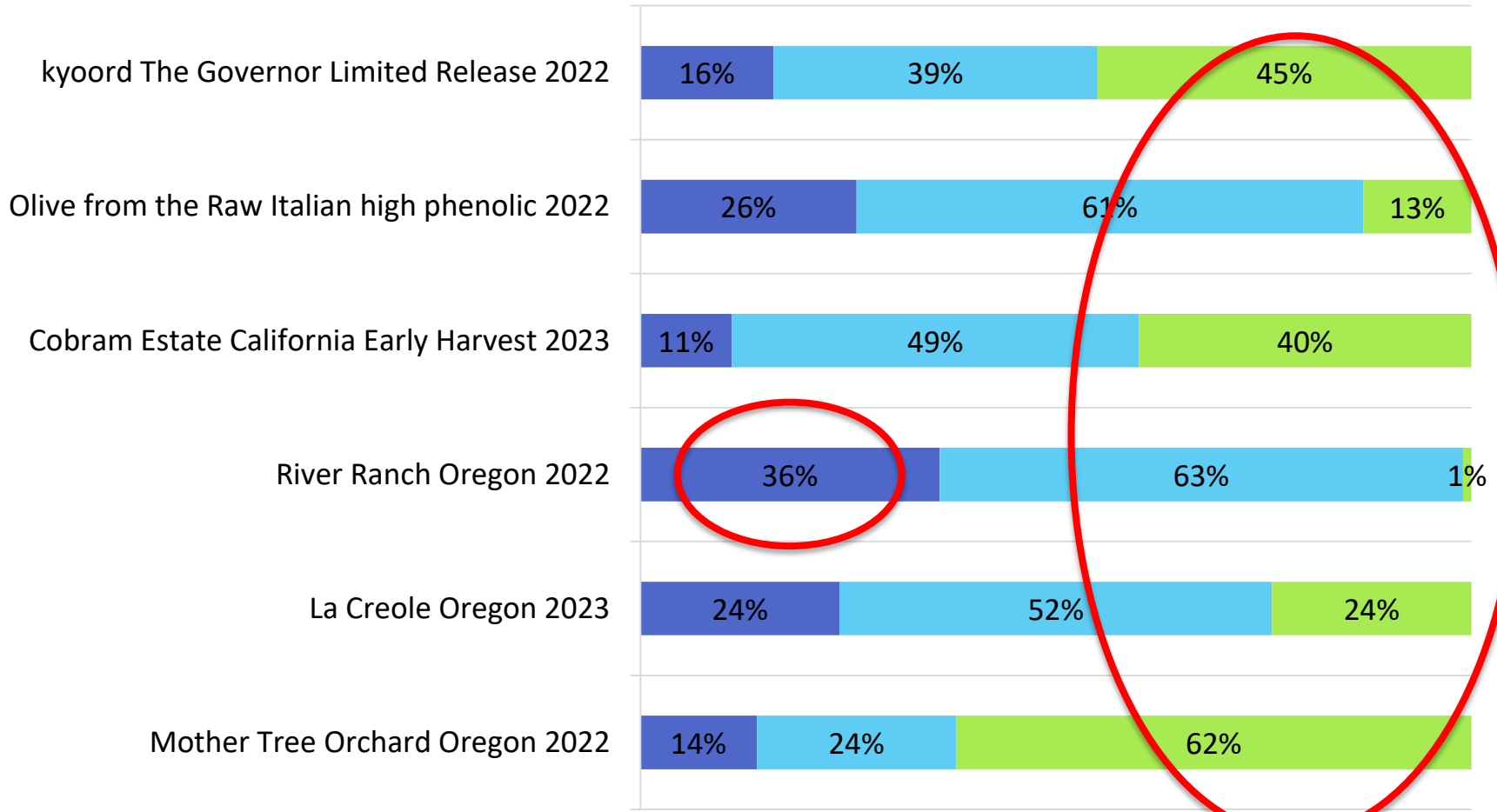
# Grassy character JAR - Crosstabulations

- kyoord The Governor Limited Release 2022
- Olive from the Raw Italian high phenolic 2022
- Cobram Estate California Early Harvest 2023
- River Ranch Oregon 2022
- La Creole Oregon 2023
- Mother Tree Orchard Oregon 2022



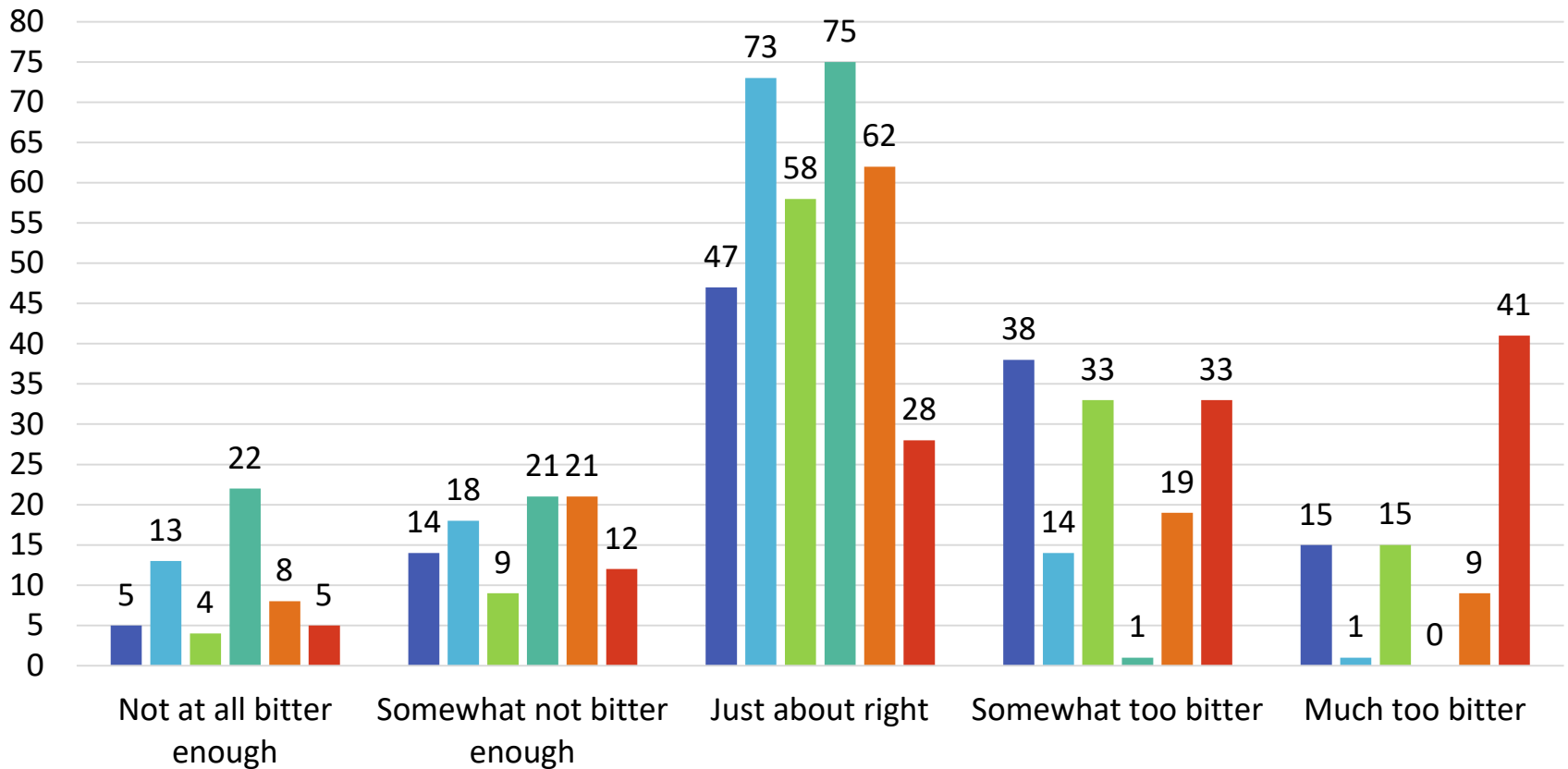
# Bitterness JAR

■ Not bitter enough   ■ Just about right   ■ Too bitter



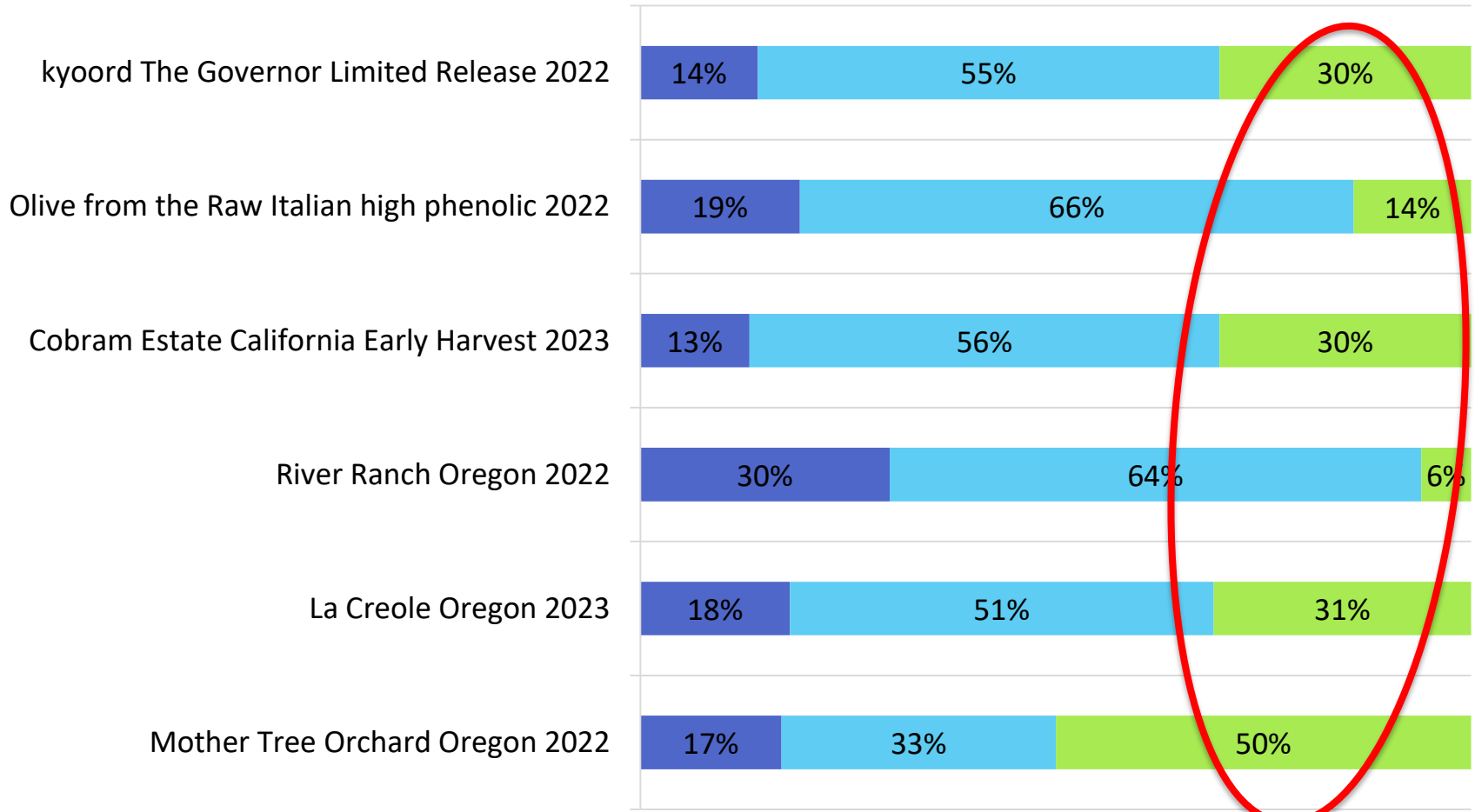
# Bitterness JAR - Crosstabulations

- kyoord The Governor Limited Release 2022
- Olive from the Raw Italian high phenolic 2022
- Cobram Estate California Early Harvest 2023
- River Ranch Oregon 2022
- La Creole Oregon 2023
- Mother Tree Orchard Oregon 2022



# Astringency JAR

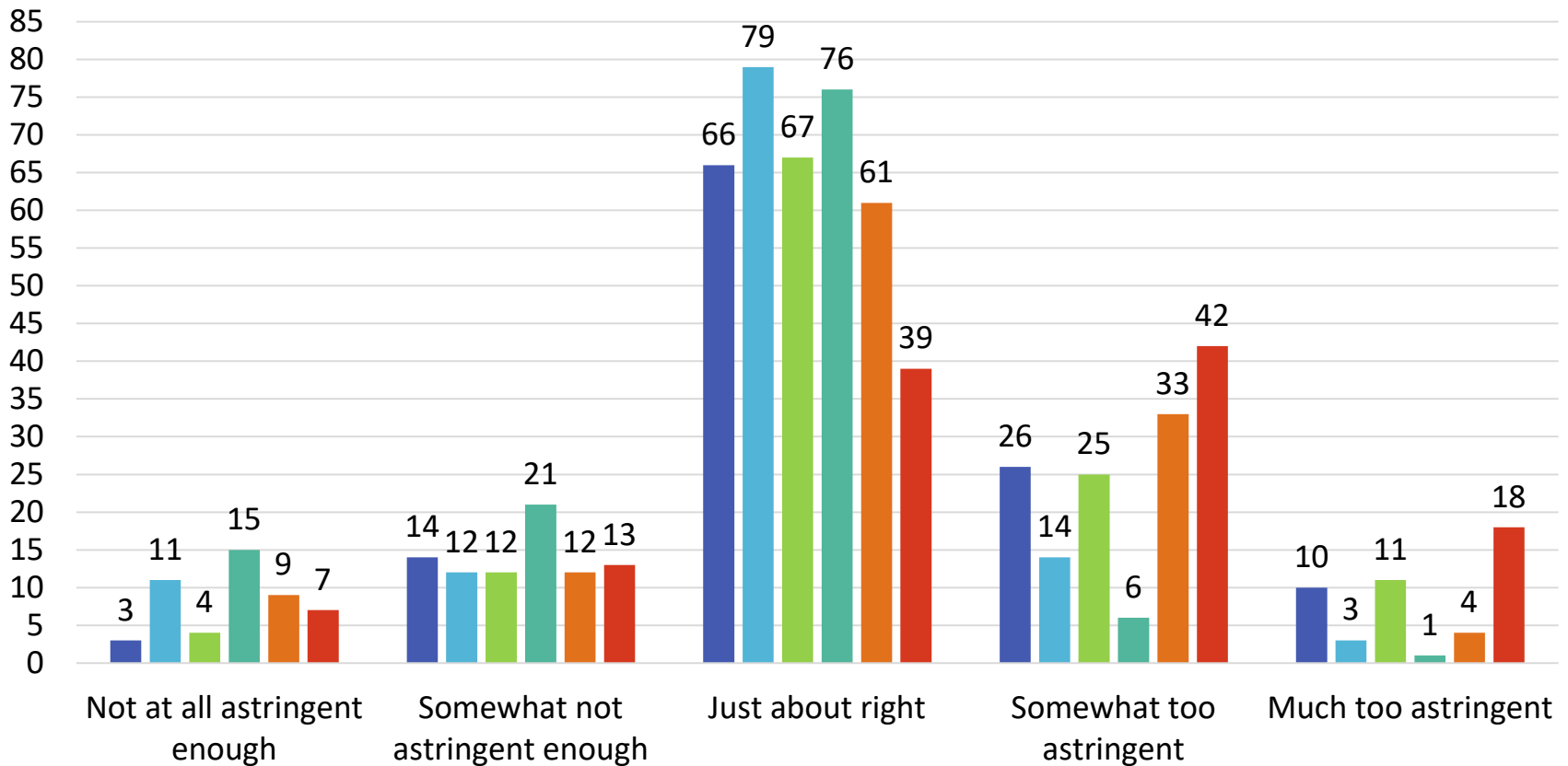
■ Not astringent enough   ■ Just about right   ■ Too astringent





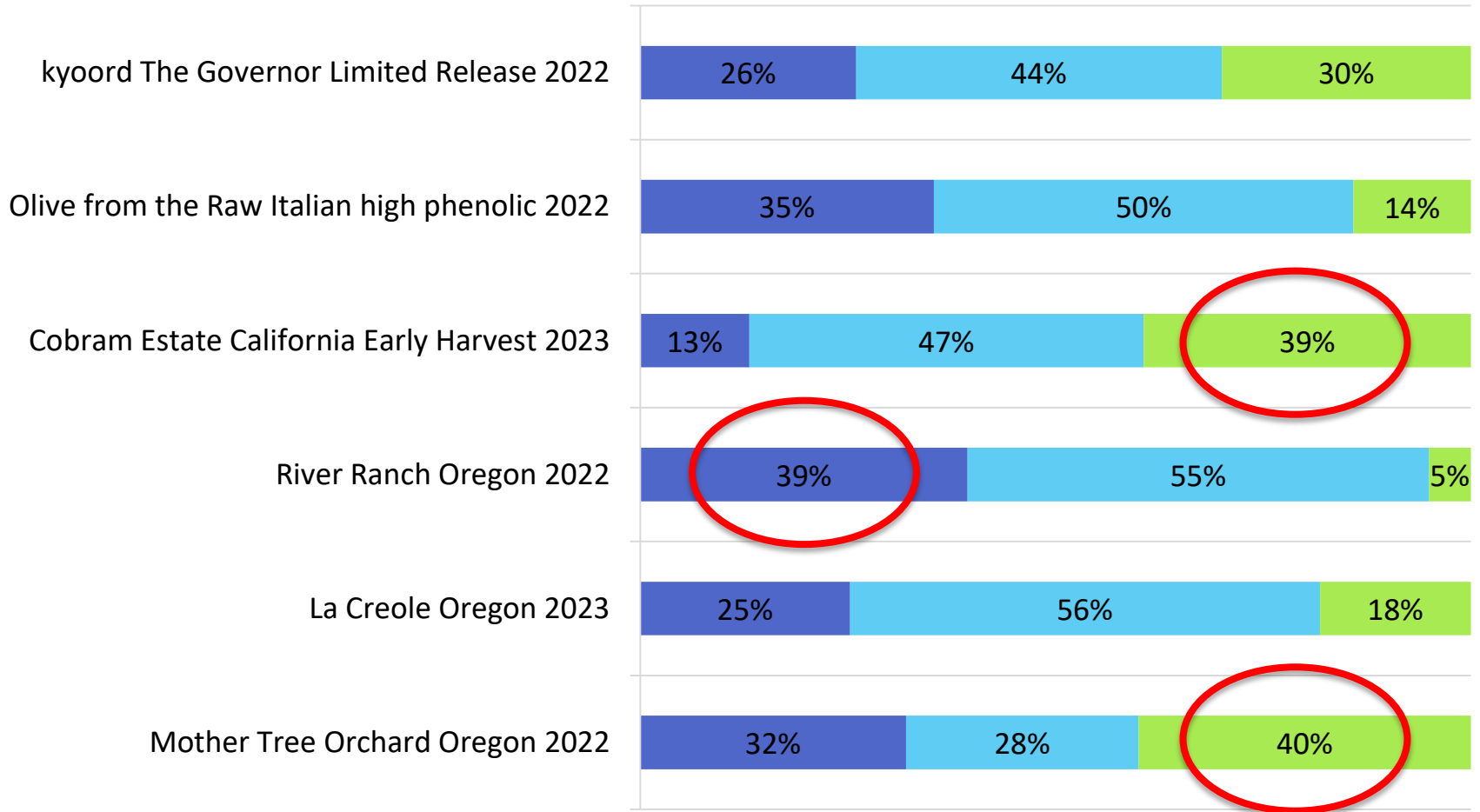
# Astringency JAR - Crosstabulations

- kyoord The Governor Limited Release 2022
- Olive from the Raw Italian high phenolic 2022
- Cobram Estate California Early Harvest 2023
- River Ranch Oregon 2022
- La Creole Oregon 2023
- Mother Tree Orchard Oregon 2022



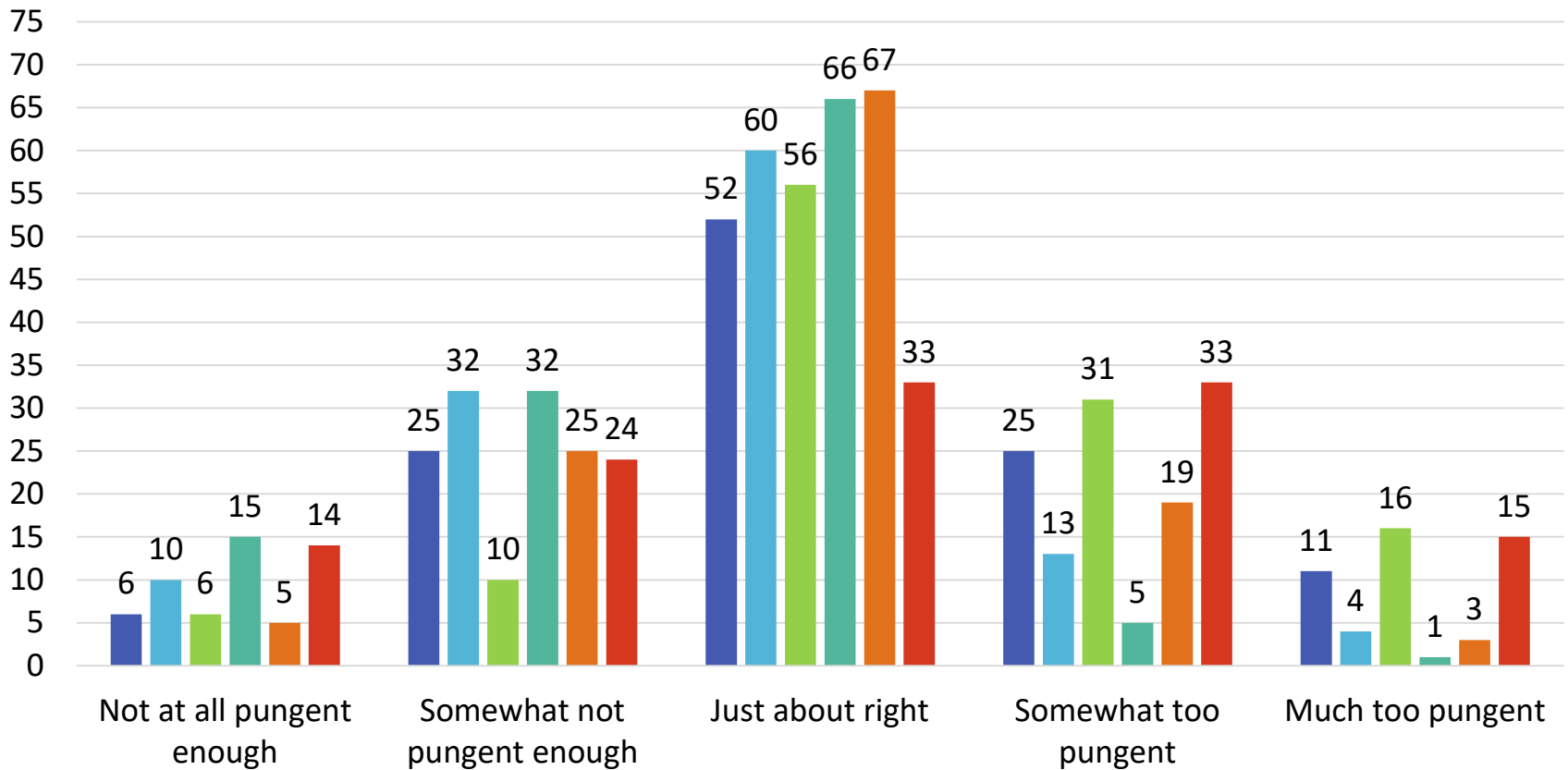
# Pungency JAR

■ Not pungent enough   ■ Just about right   ■ Too pungent



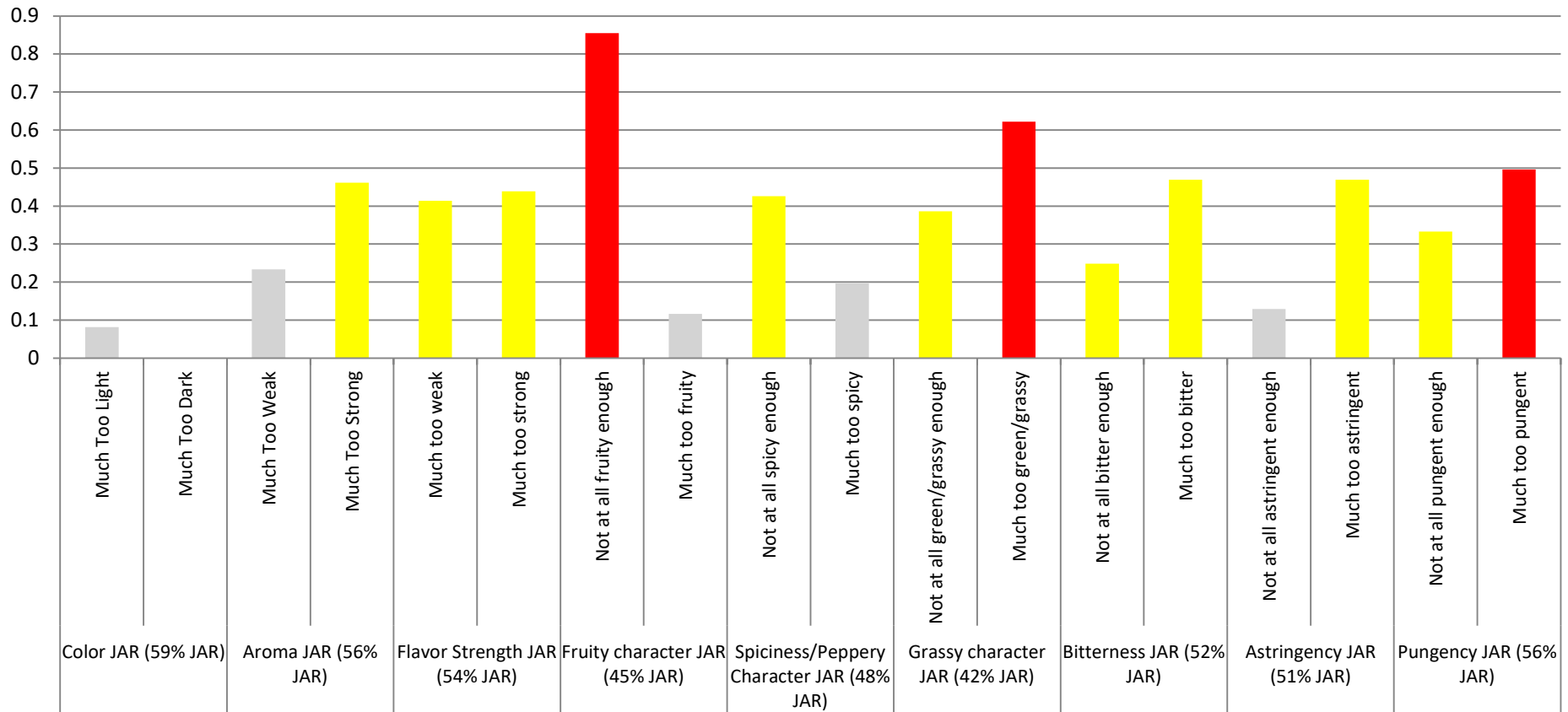
# Pungency JAR - Crosstabulations

- kyoord The Governor Limited Release 2022
- Olive from the Raw Italian high phenolic 2022
- Cobram Estate California Early Harvest 2023
- River Ranch Oregon 2022
- La Creole Oregon 2023
- Mother Tree Orchard Oregon 2022



# La Creole Penalty Analysis – when this oil is perceived as too low in overall fruity character and too green/grassy and pungent, it has a **HIGH negative impact** on the overall liking of the product

## Net Penalties - La Creole Oregon 2023



\*Net Penalty=[Proportion Indicated]\*[Mean Drop]

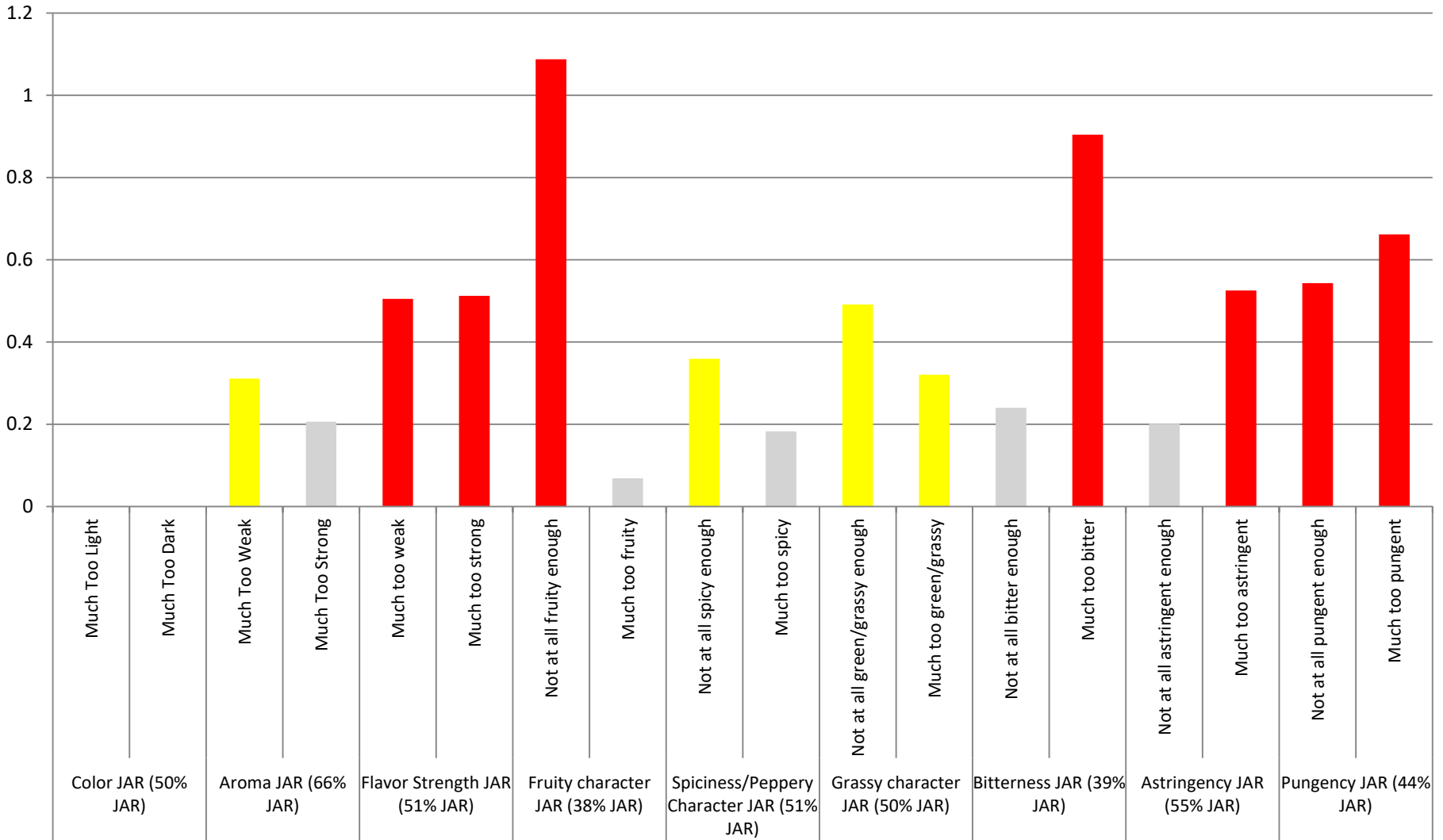
Net Penalty < 0.25 = Low Impact (Grey)

Net Penalty > 0.25 & < 0.5 = Potential Impact (Yellow)

Net Penalty > 0.5 = High Impact (Red)

Low Impact    Potential Impact    High Impact

# Net Penalties - kyoord The Governor Limited Release 2022



\*Net Penalty=[Proportion Indicated]\*[Mean Drop]

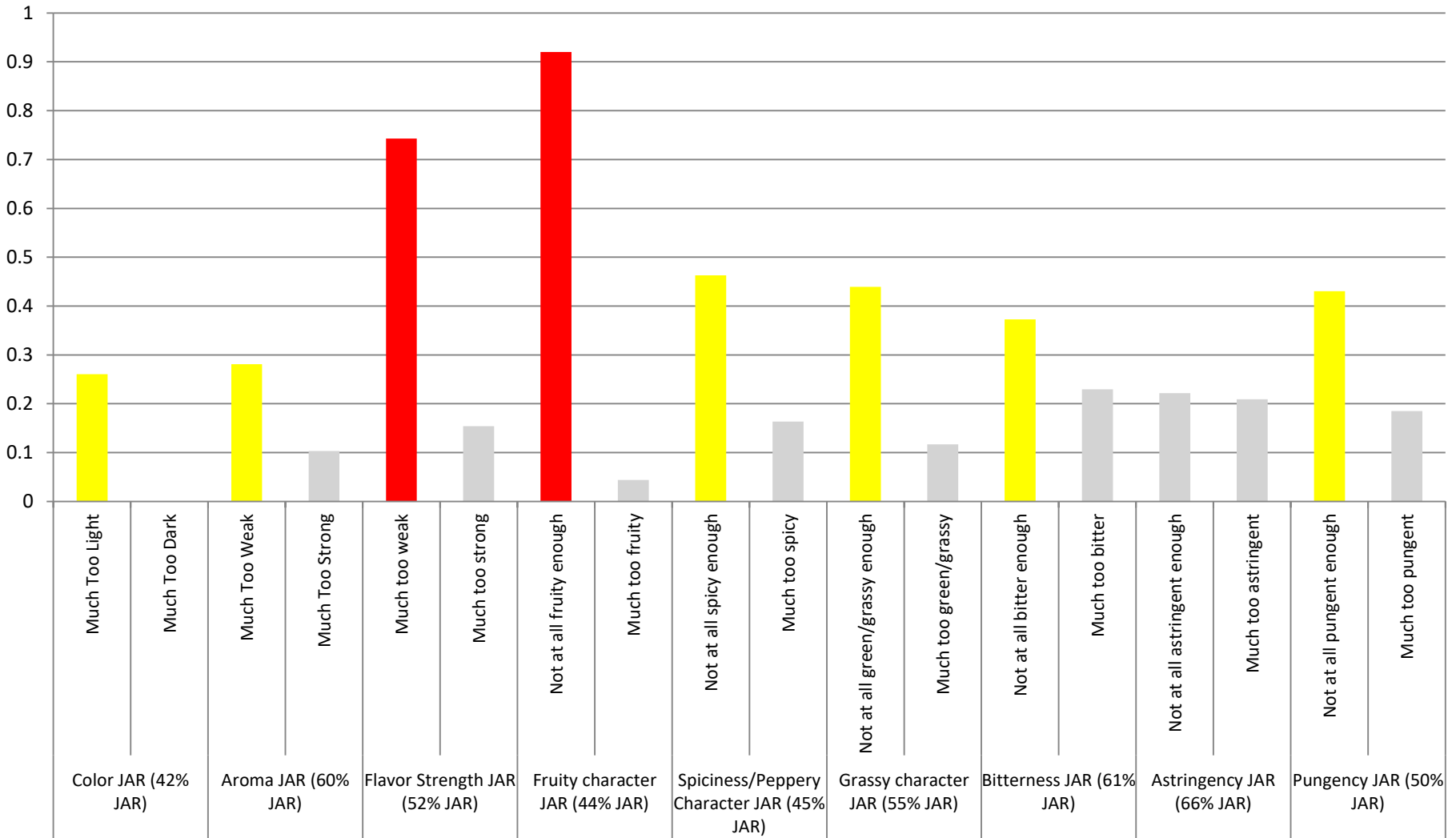
Net Penalty < 0.25 = Low Impact (Grey)

Net Penalty > 0.25 & < 0.5 = Potential Impact (Yellow)

Net Penalty > 0.5 = High Impact (Red)

■ Low Impact    ■ Potential Impact    ■ High Impact

# Net Penalties - Olive from the Raw Italian high phenolic 2022



\*Net Penalty=[Proportion Indicated]\*[Mean Drop]

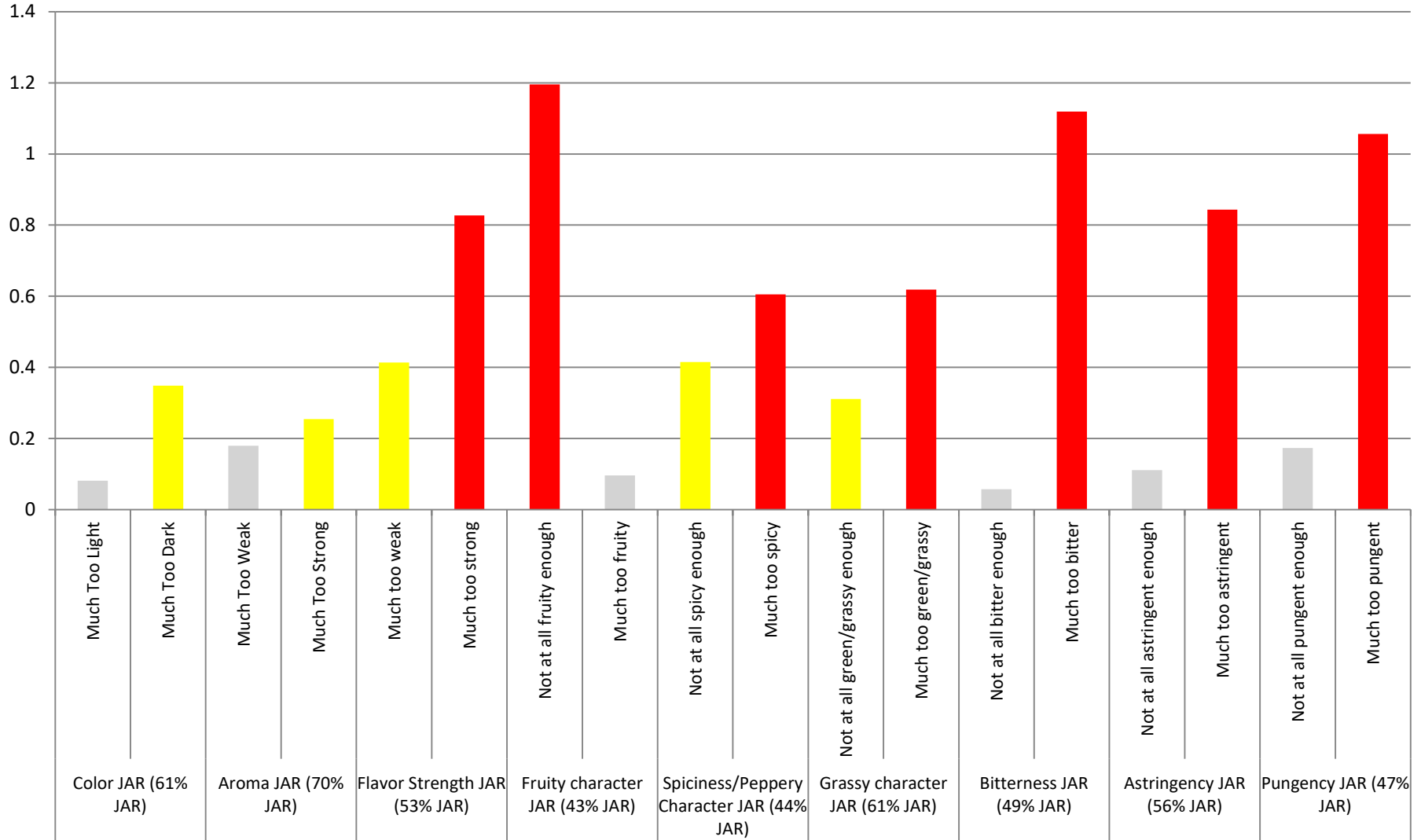
Net Penalty < 0.25 = Low Impact (Grey)

Net Penalty > 0.25 & < 0.5 = Potential Impact (Yellow)

Net Penalty > 0.5 = High Impact (Red)

■ Low Impact   ■ Potential Impact   ■ High Impact

# Net Penalties - Cobram Estate California Early Harvest 2023



\*Net Penalty=[Proportion Indicated]\*[Mean Drop]

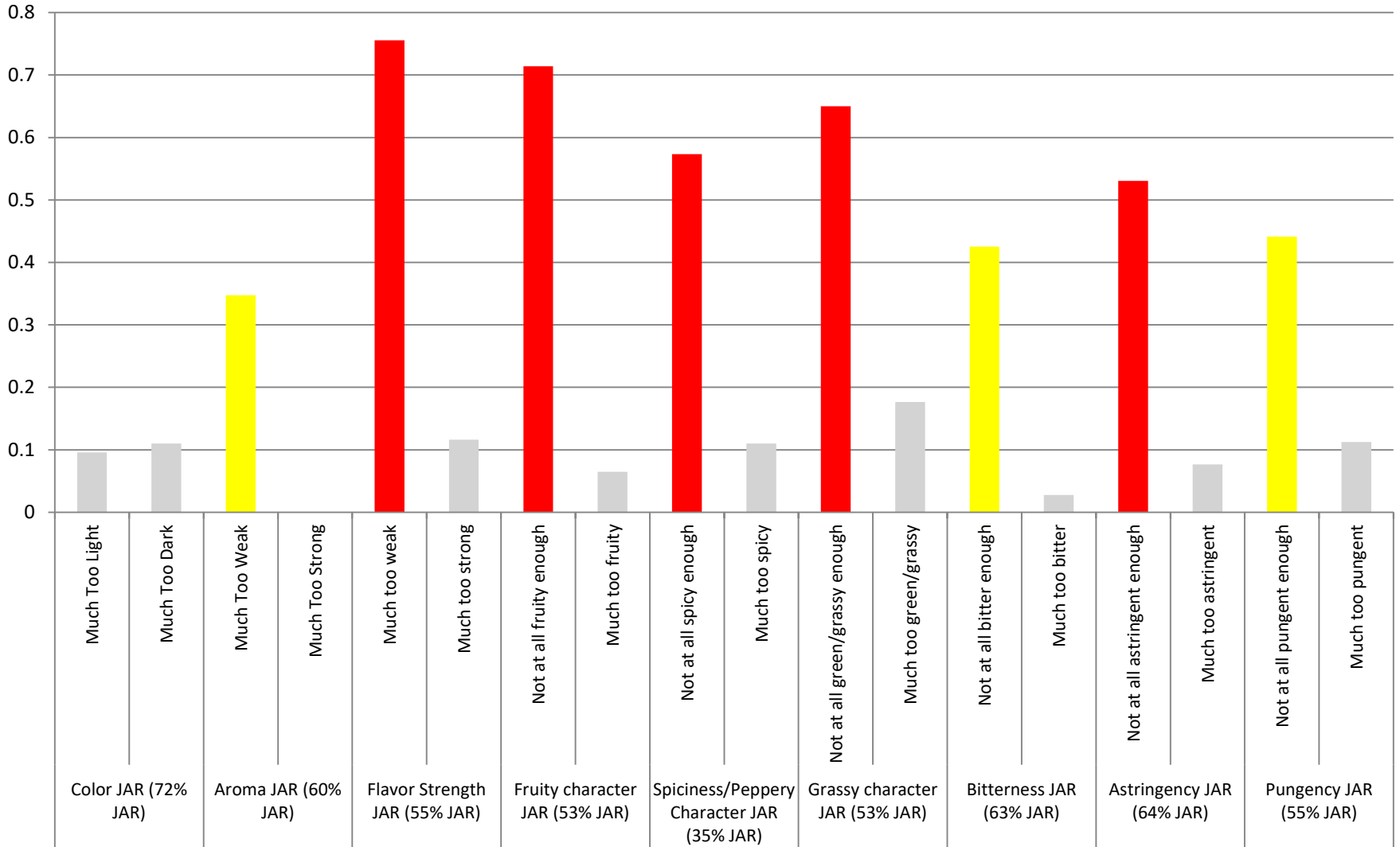
Net Penalty < 0.25 = Low Impact (Grey)

Net Penalty > 0.25 & < 0.5 = Potential Impact (Yellow)

Net Penalty > 0.5 = High Impact (Red)

Low Impact Potential Impact High Impact

# Net Penalties - River Ranch Oregon 2022



\*Net Penalty=[Proportion Indicated]\*[Mean Drop]

Net Penalty < 0.25 = Low Impact (Grey)

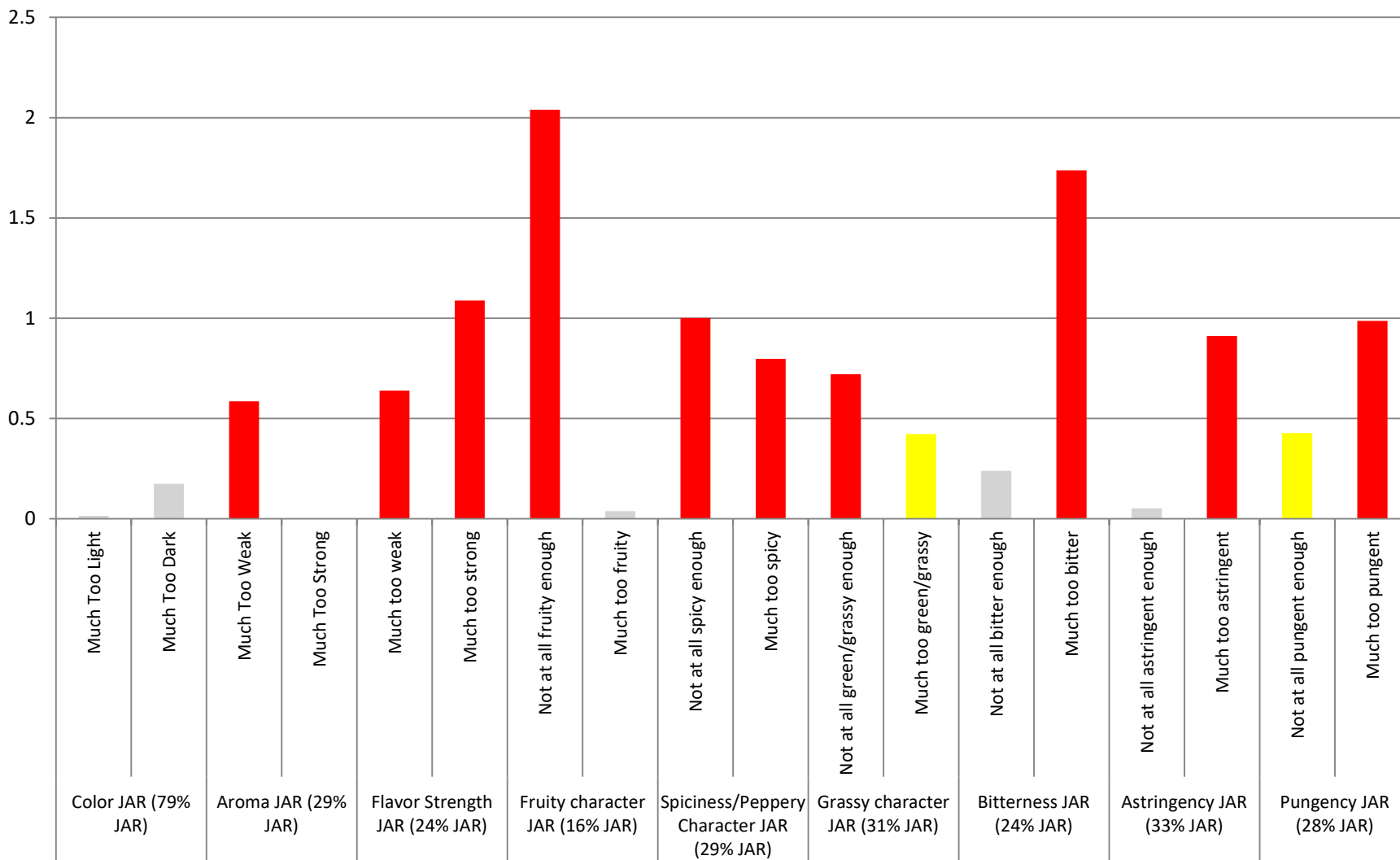
Net Penalty > 0.25 & < 0.5 = Potential Impact (Yellow)

Net Penalty > 0.5 = High Impact (Red)

■ Low Impact   ■ Potential Impact   ■ High Impact



# Net Penalties - Mother Tree Orchard Oregon 2022



\*Net Penalty=[Proportion Indicated]\*[Mean Drop]

Net Penalty < 0.25 = Low Impact (Grey)

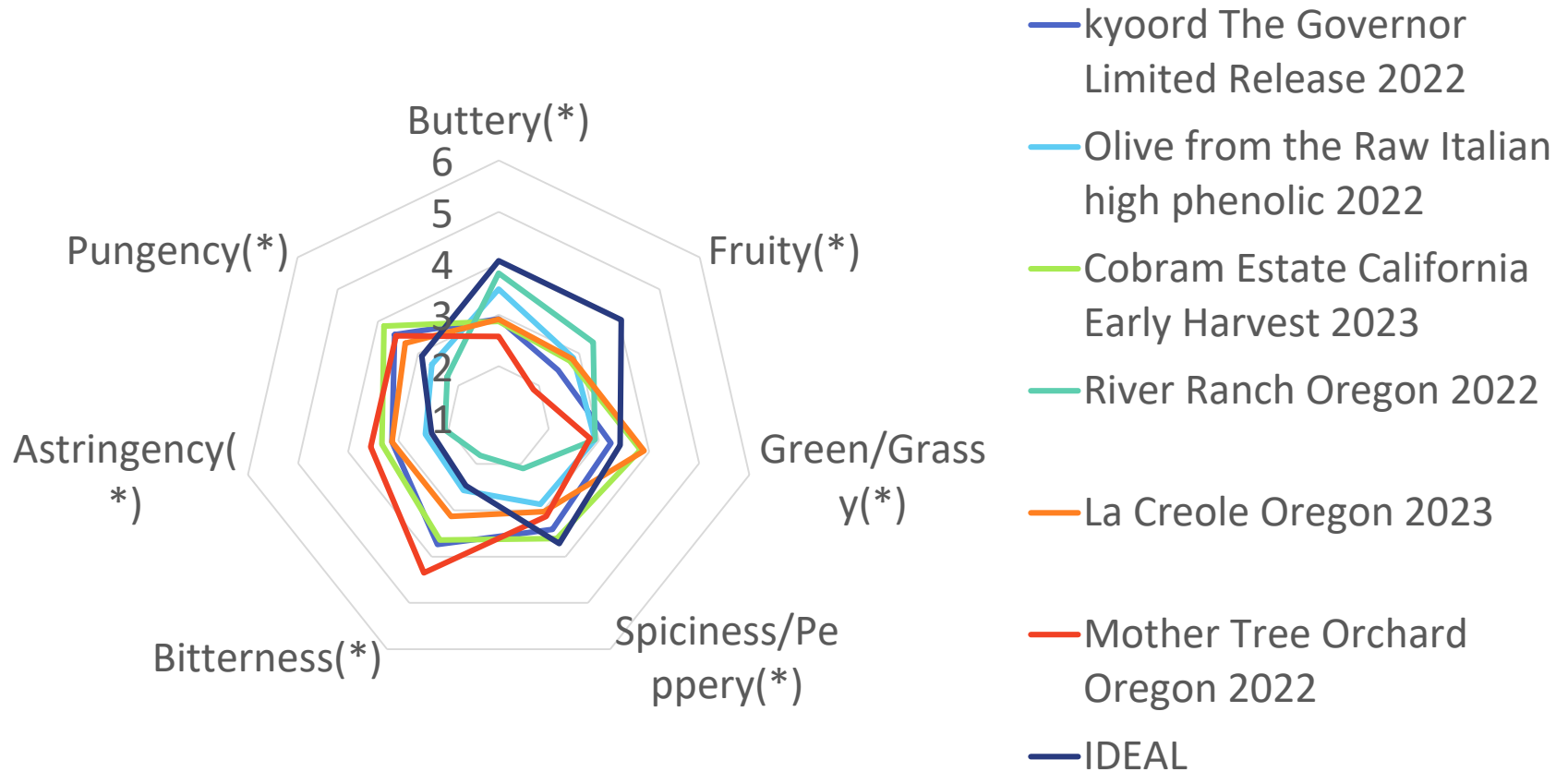
Net Penalty > 0.25 & < 0.5 = Potential Impact (Yellow)

Net Penalty > 0.5 = High Impact (Red)

■ Low Impact    ■ Potential Impact    ■ High Impact



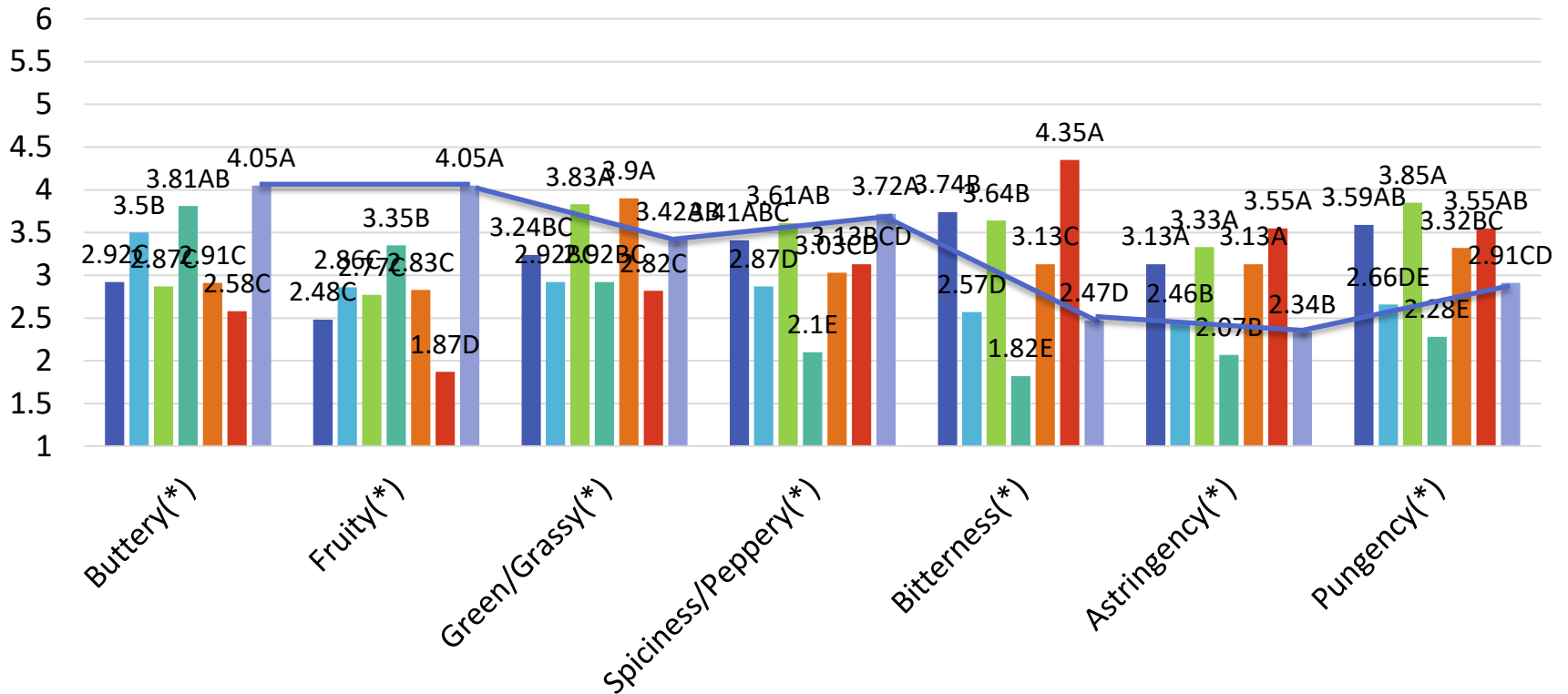
# Ideal Olive Oil Rate All - Mean Graph



Scale Values: 1-6, where 1=none and 6=strong

# Ideal Olive Oil Rate All - Mean Graph

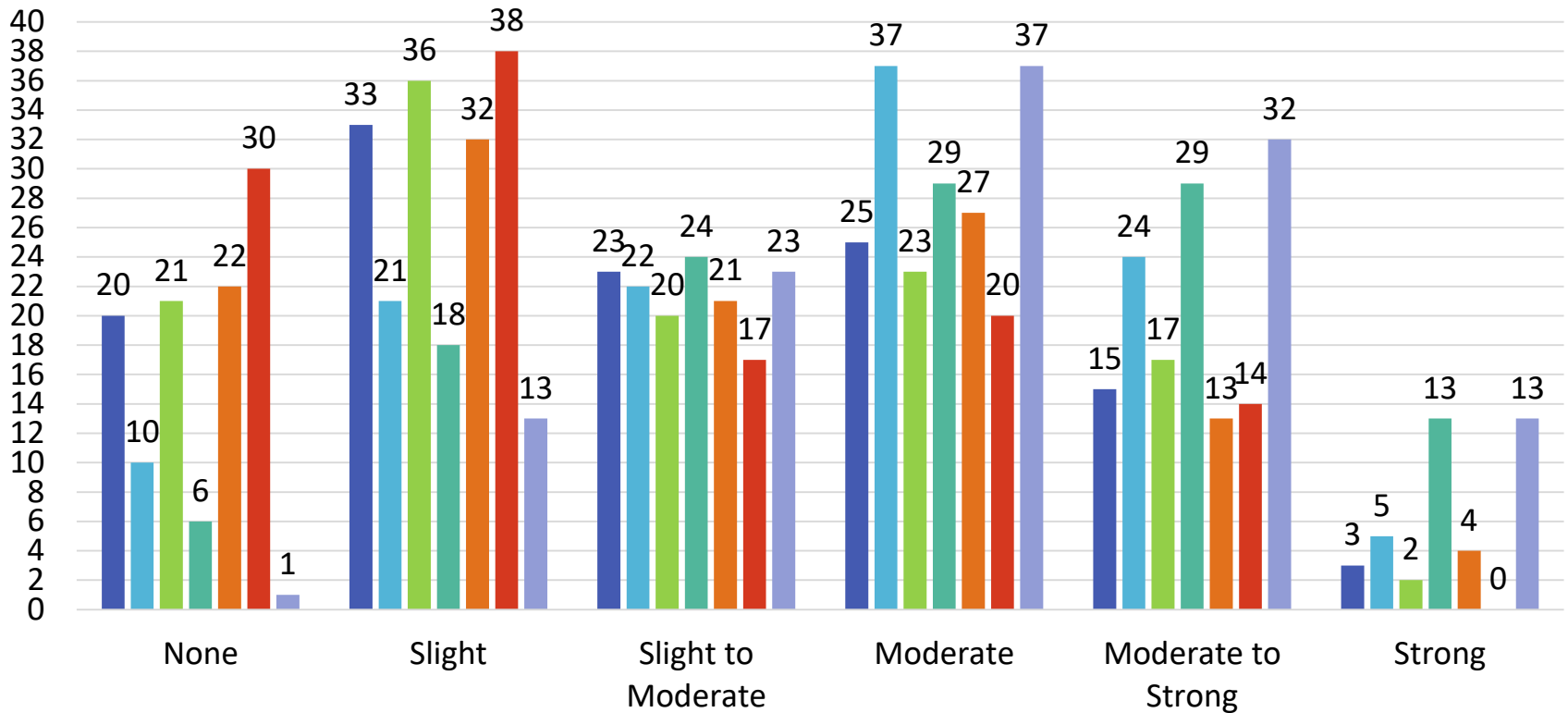
- kyoord The Governor Limited Release 2022
- Olive from the Raw Italian high phenolic 2022
- Cobram Estate California Early Harvest 2023
- River Ranch Oregon 2022
- La Creole Oregon 2023
- Mother Tree Orchard Oregon 2022
- IDEAL



Scale Values: 1-6, where 1=none and 6=strong

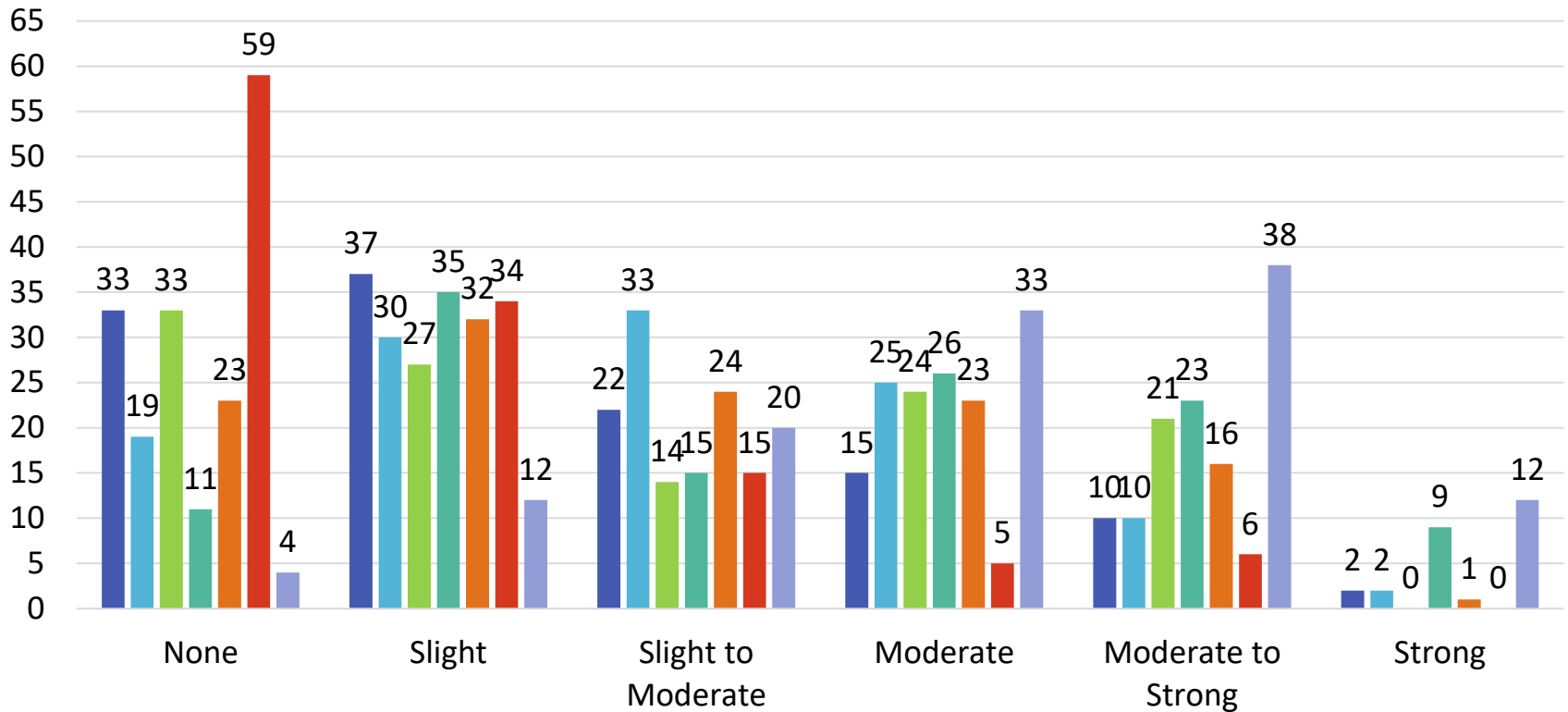
# Ideal Olive Oil Rate All (Buttery) - Crosstabulations

- kyoord The Governor Limited Release 2022
- Olive from the Raw Italian high phenolic 2022
- Cobram Estate California Early Harvest 2023
- River Ranch Oregon 2022
- La Creole Oregon 2023
- Mother Tree Orchard Oregon 2022
- IDEAL



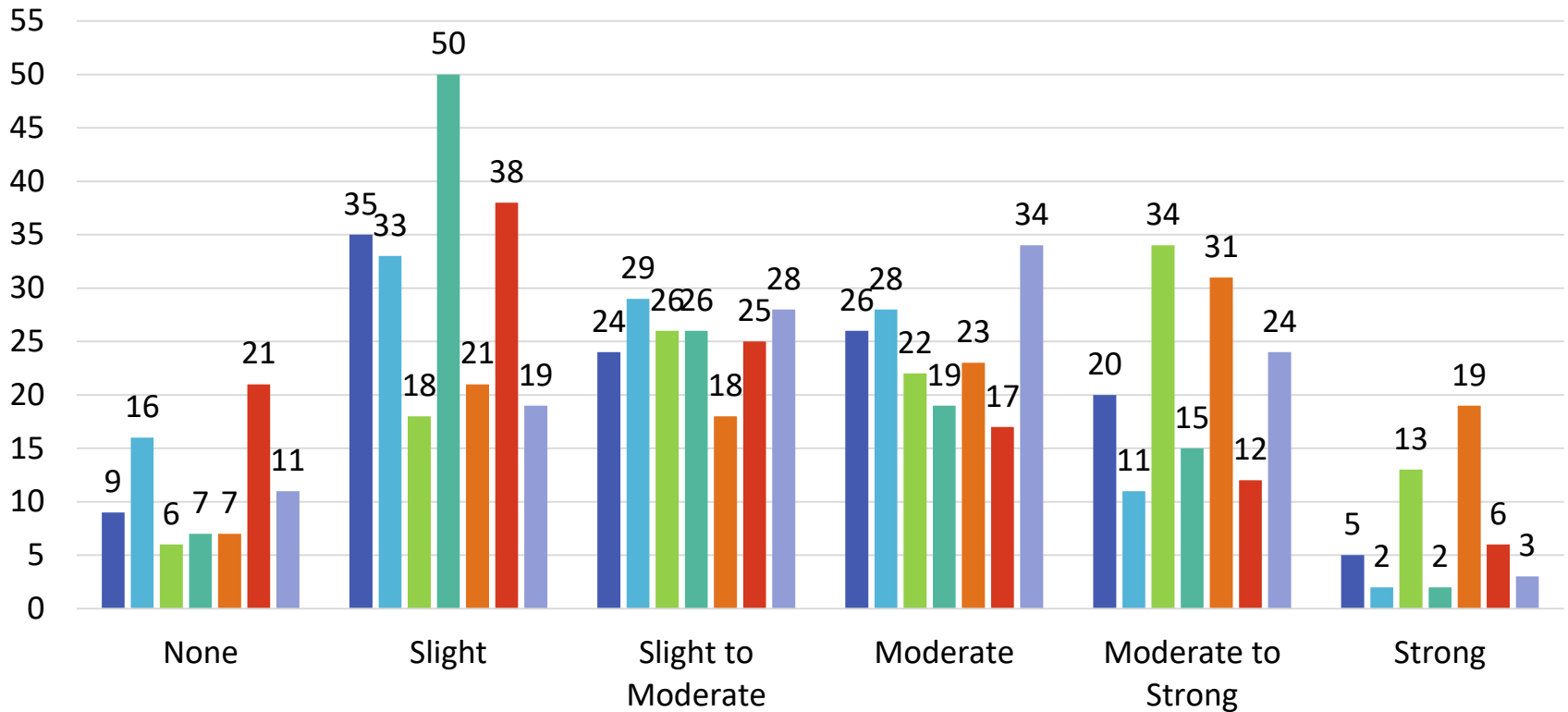
# Ideal Olive Oil Rate All (Fruity) - Crosstabulations

- kyoord The Governor Limited Release 2022
- Olive from the Raw Italian high phenolic 2022
- Cobram Estate California Early Harvest 2023
- River Ranch Oregon 2022
- La Creole Oregon 2023
- Mother Tree Orchard Oregon 2022
- IDEAL



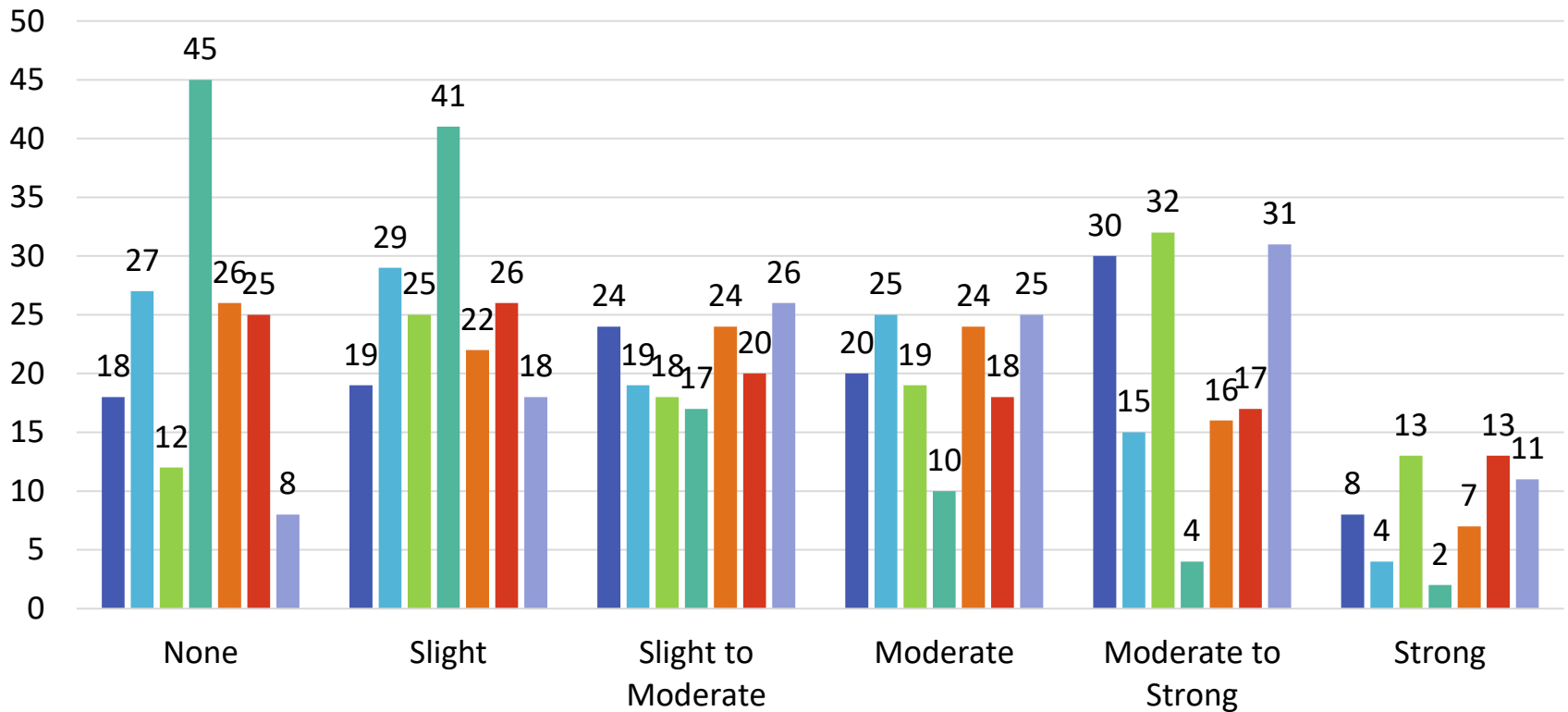
# Ideal Olive Oil Rate All (Green/Grassy) - Crosstabulations

- kyoord The Governor Limited Release 2022
- Olive from the Raw Italian high phenolic 2022
- Cobram Estate California Early Harvest 2023
- River Ranch Oregon 2022
- La Creole Oregon 2023
- Mother Tree Orchard Oregon 2022
- IDEAL



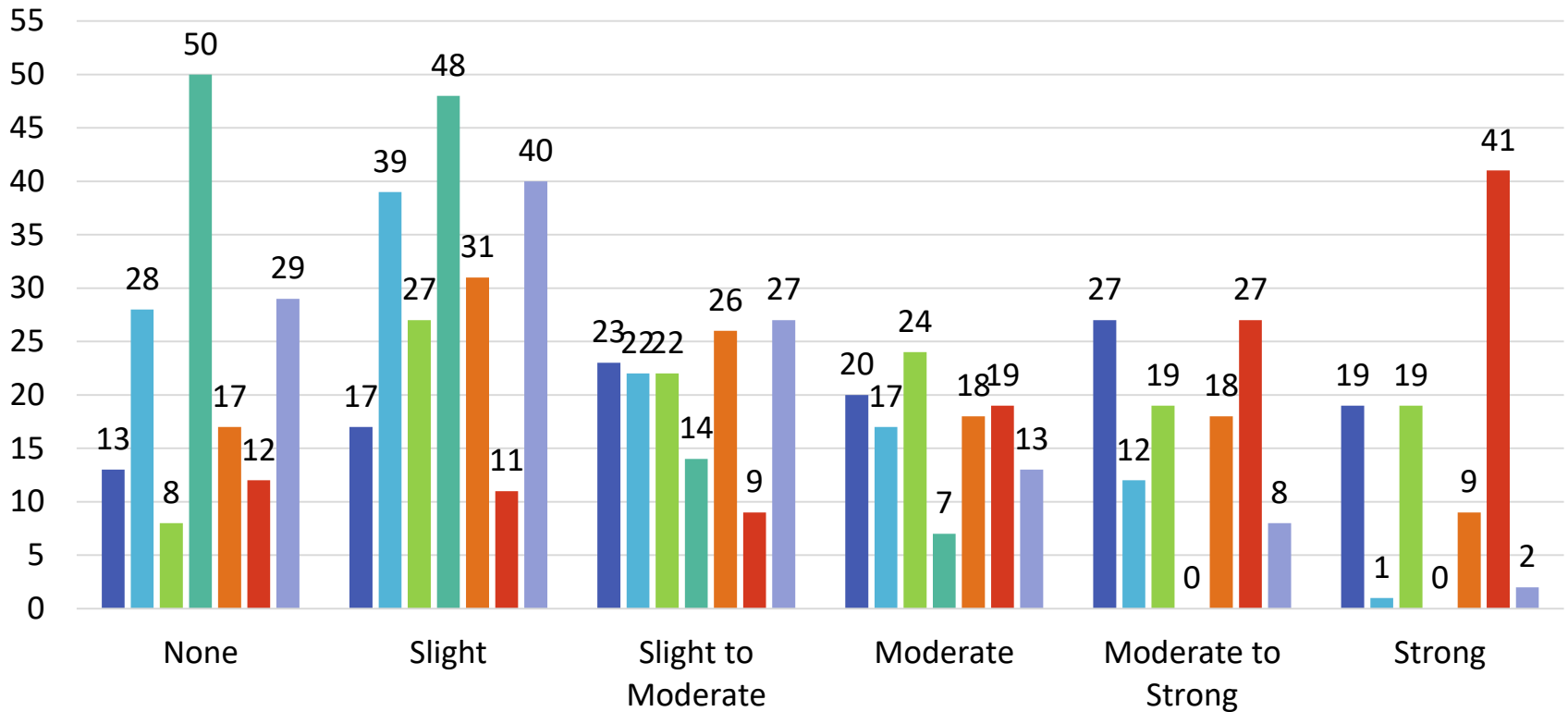
# Ideal Olive Oil Rate All (Spiciness/Peppery) - Crosstabulations

- kyoord The Governor Limited Release 2022
- Olive from the Raw Italian high phenolic 2022
- Cobram Estate California Early Harvest 2023
- River Ranch Oregon 2022
- La Creole Oregon 2023
- Mother Tree Orchard Oregon 2022
- IDEAL



# Ideal Olive Oil Rate All (Bitterness) - Crosstabulations

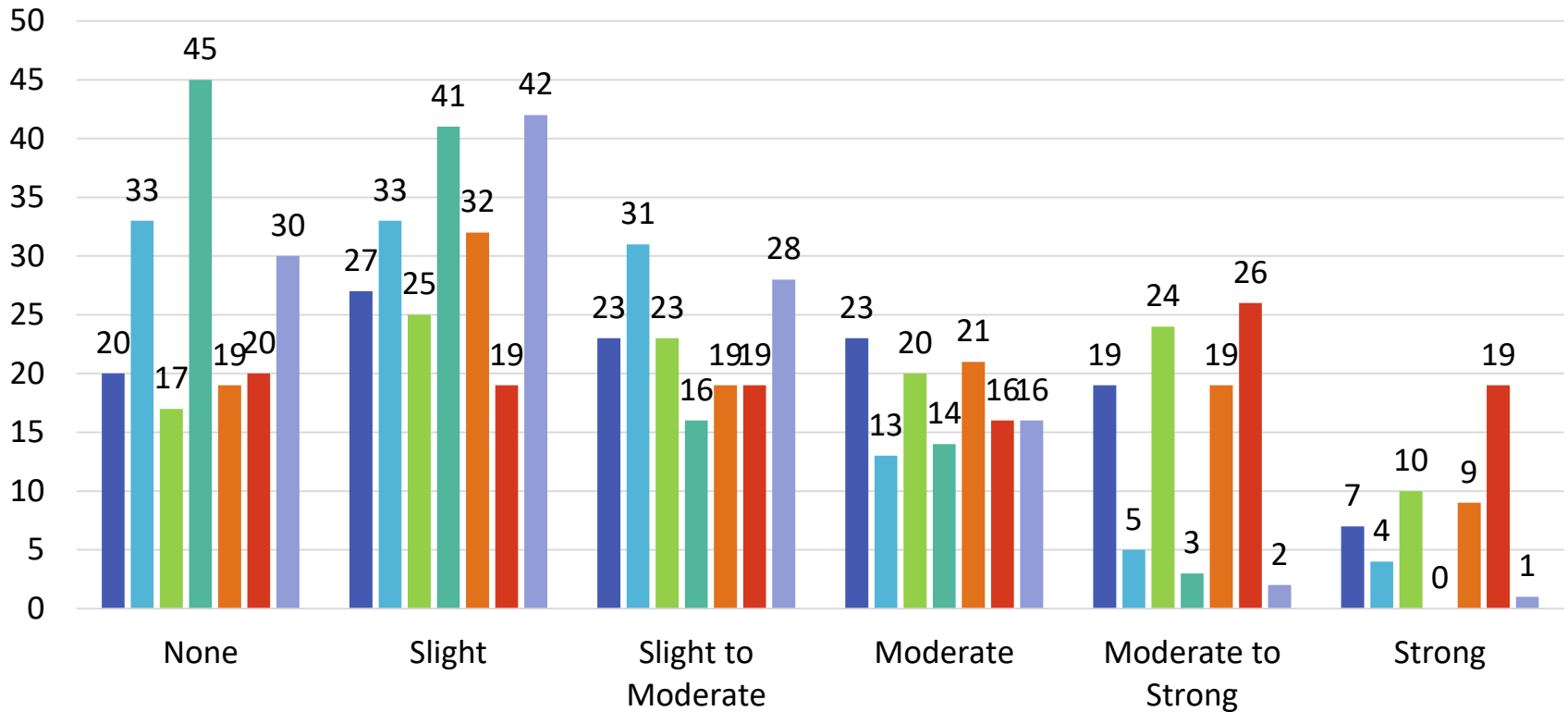
- kyoord The Governor Limited Release 2022
- Olive from the Raw Italian high phenolic 2022
- Cobram Estate California Early Harvest 2023
- River Ranch Oregon 2022
- La Creole Oregon 2023
- Mother Tree Orchard Oregon 2022
- IDEAL





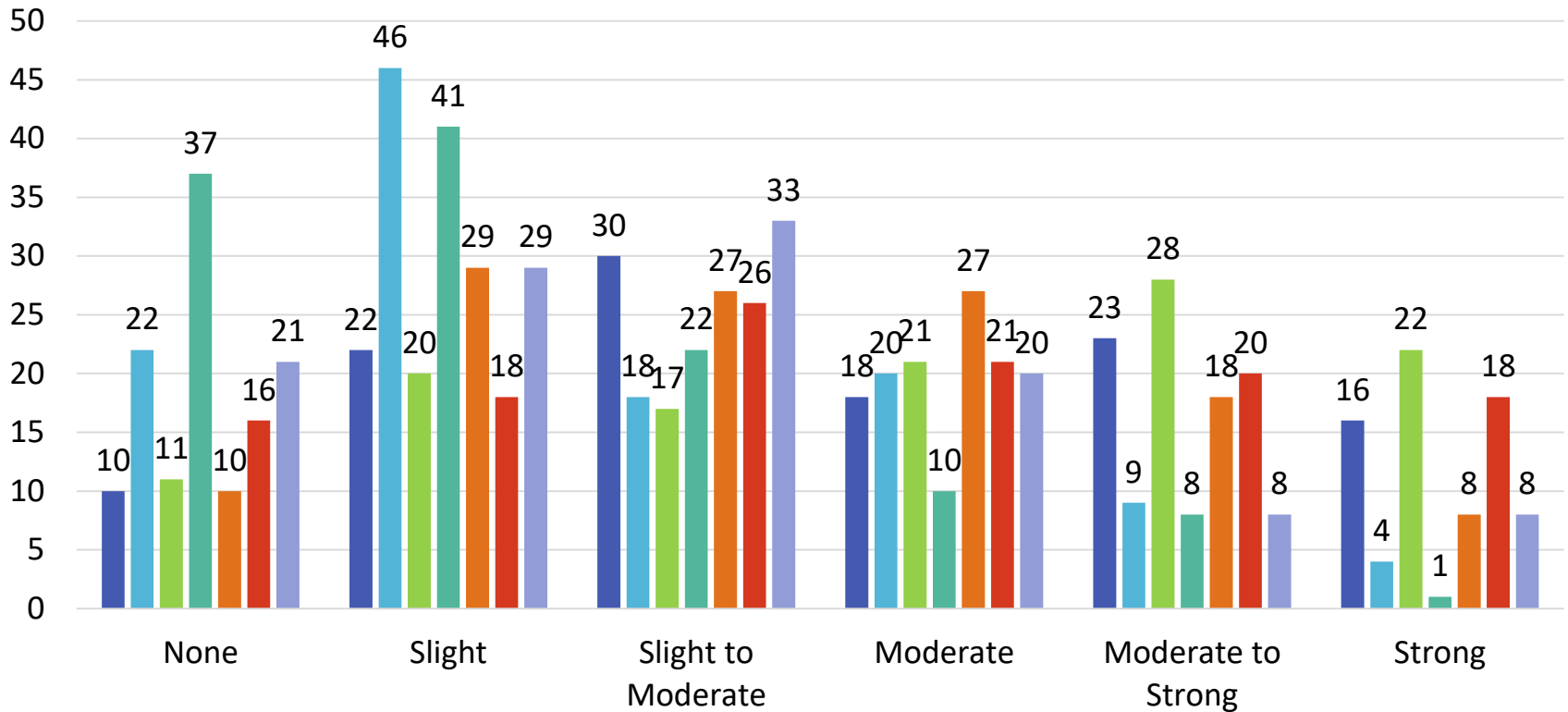
# Ideal Olive Oil Rate All (Astringency) - Crosstabulations

- kyoord The Governor Limited Release 2022
- Olive from the Raw Italian high phenolic 2022
- Cobram Estate California Early Harvest 2023
- River Ranch Oregon 2022
- La Creole Oregon 2023
- Mother Tree Orchard Oregon 2022
- IDEAL



# Ideal Olive Oil Rate All (Pungency) - Crosstabulations

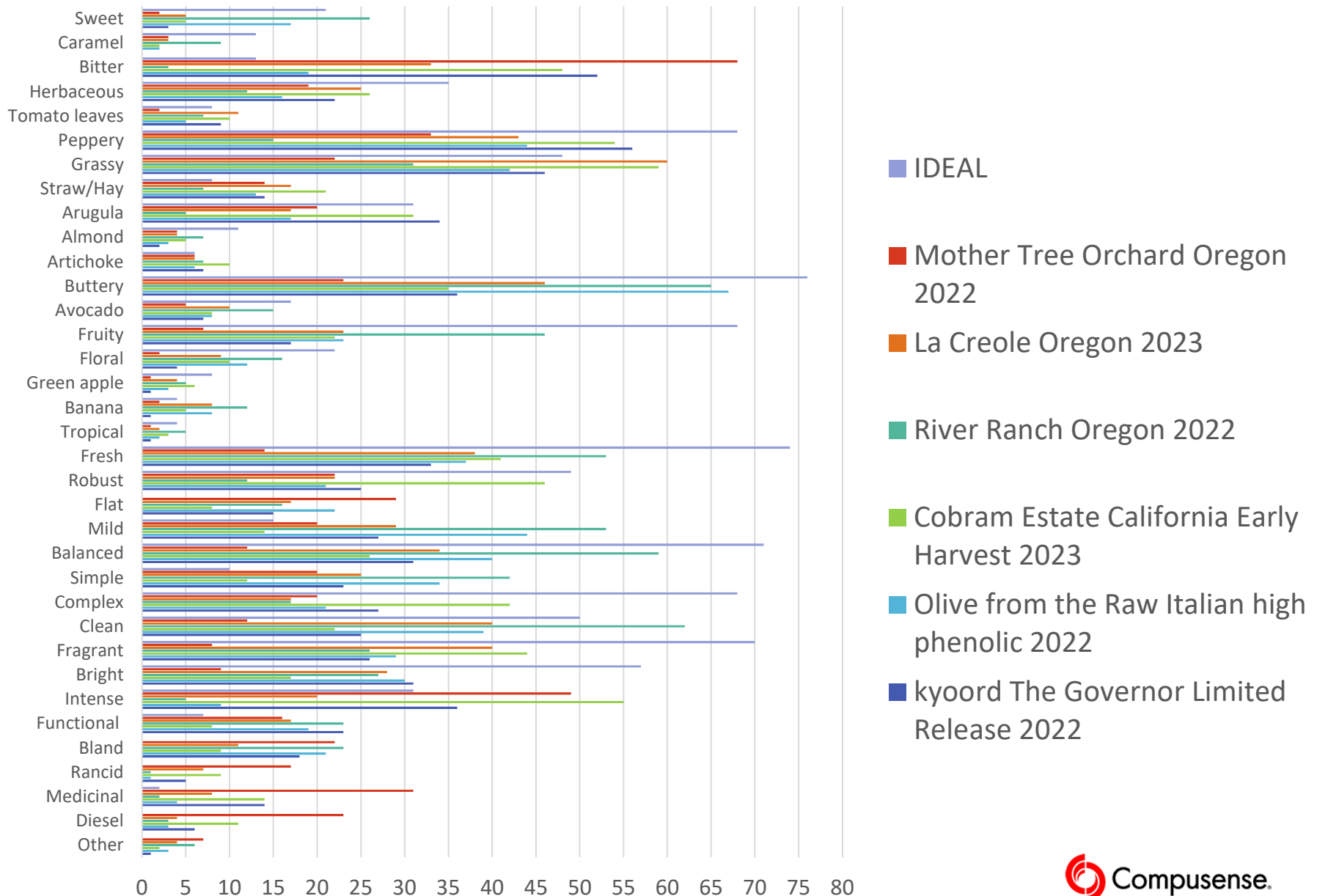
- kyoord The Governor Limited Release 2022
- Olive from the Raw Italian high phenolic 2022
- Cobram Estate California Early Harvest 2023
- River Ranch Oregon 2022
- La Creole Oregon 2023
- Mother Tree Orchard Oregon 2022
- IDEAL



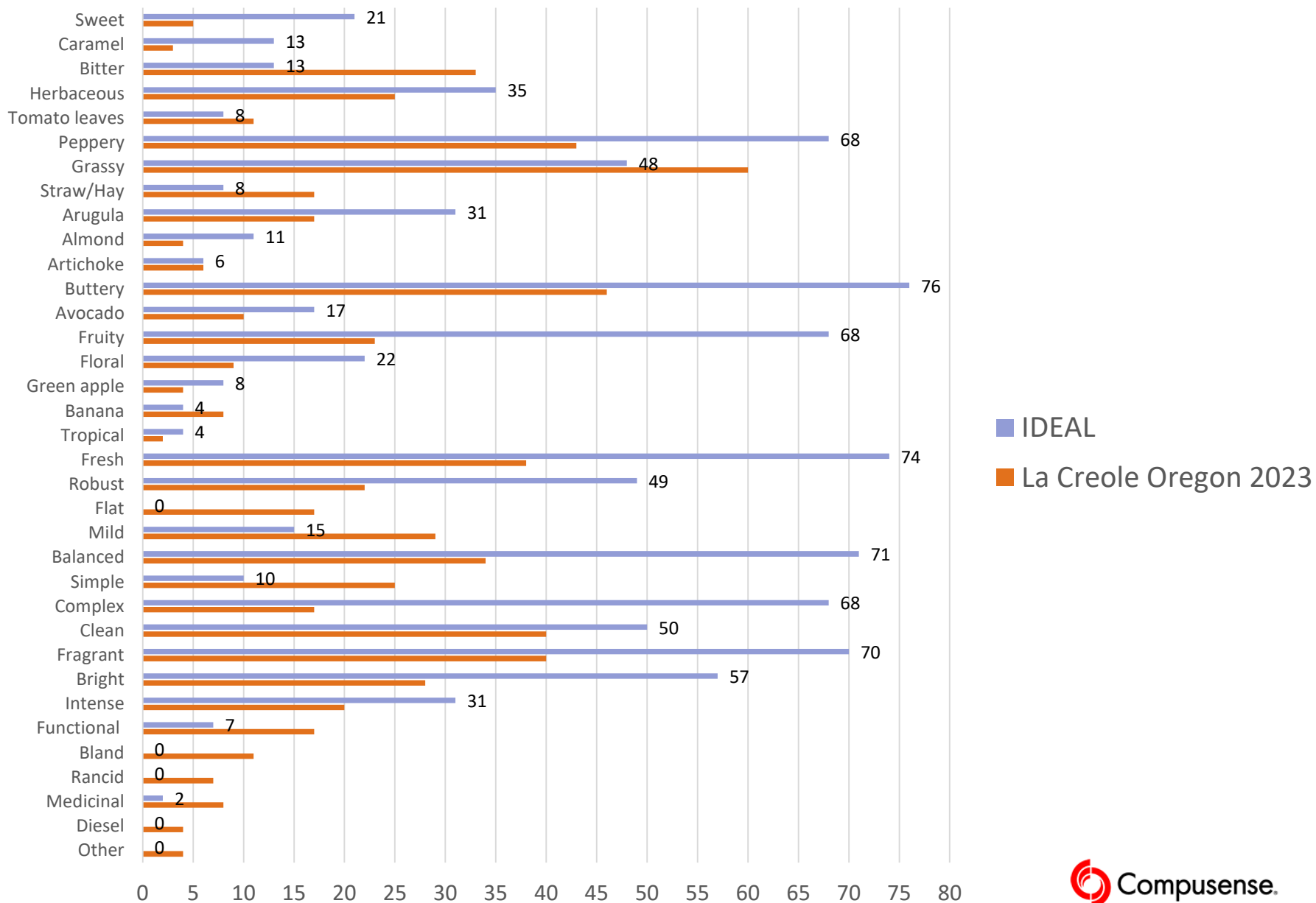
Did you taste the "ideal" olive oil you just described today?



# EVOO sensory flavor descriptors – All CATA

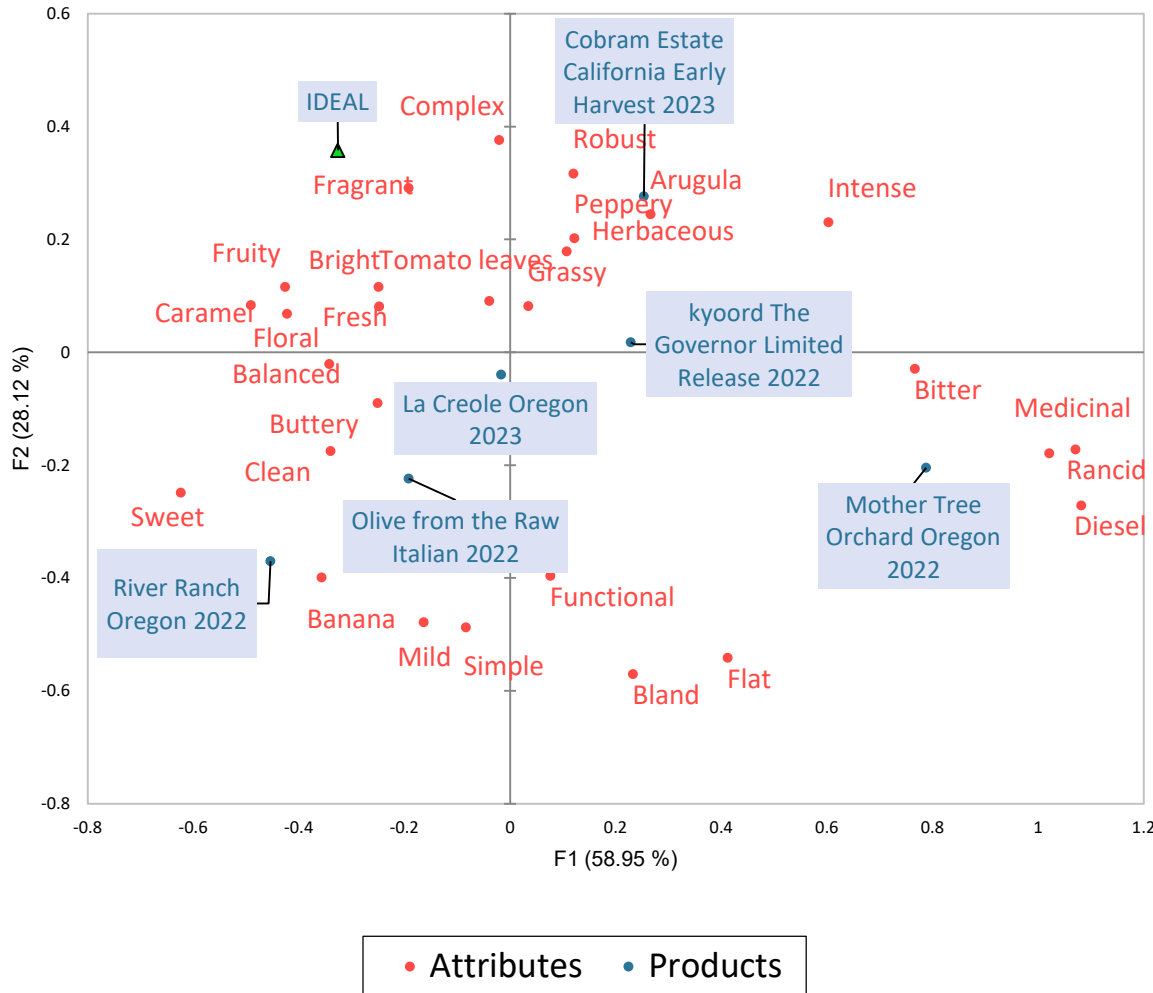


# EVOO sensory flavor descriptors – Ideal vs. La Creole 2023



# Correspondence Analysis on Sensory Descriptors

Symmetric plot  
(axes F1 and F2: 87.07 %)



A test of independence between the rows and columns was significant ( $p=0.00$ ) thereby indicating that real differences existed among the sensory profiles of the products.

**Cobram** – is most associated with the sensory attributes: peppery, intense, arugula, herbaceous, robust, grassy, fragrant, complex.

**La Creole** – grassy, buttery, peppery, clean, fragrant, fresh, balanced.

**Mother Tree** – bitter, intense, medicinal, rancid, flat and diesel.

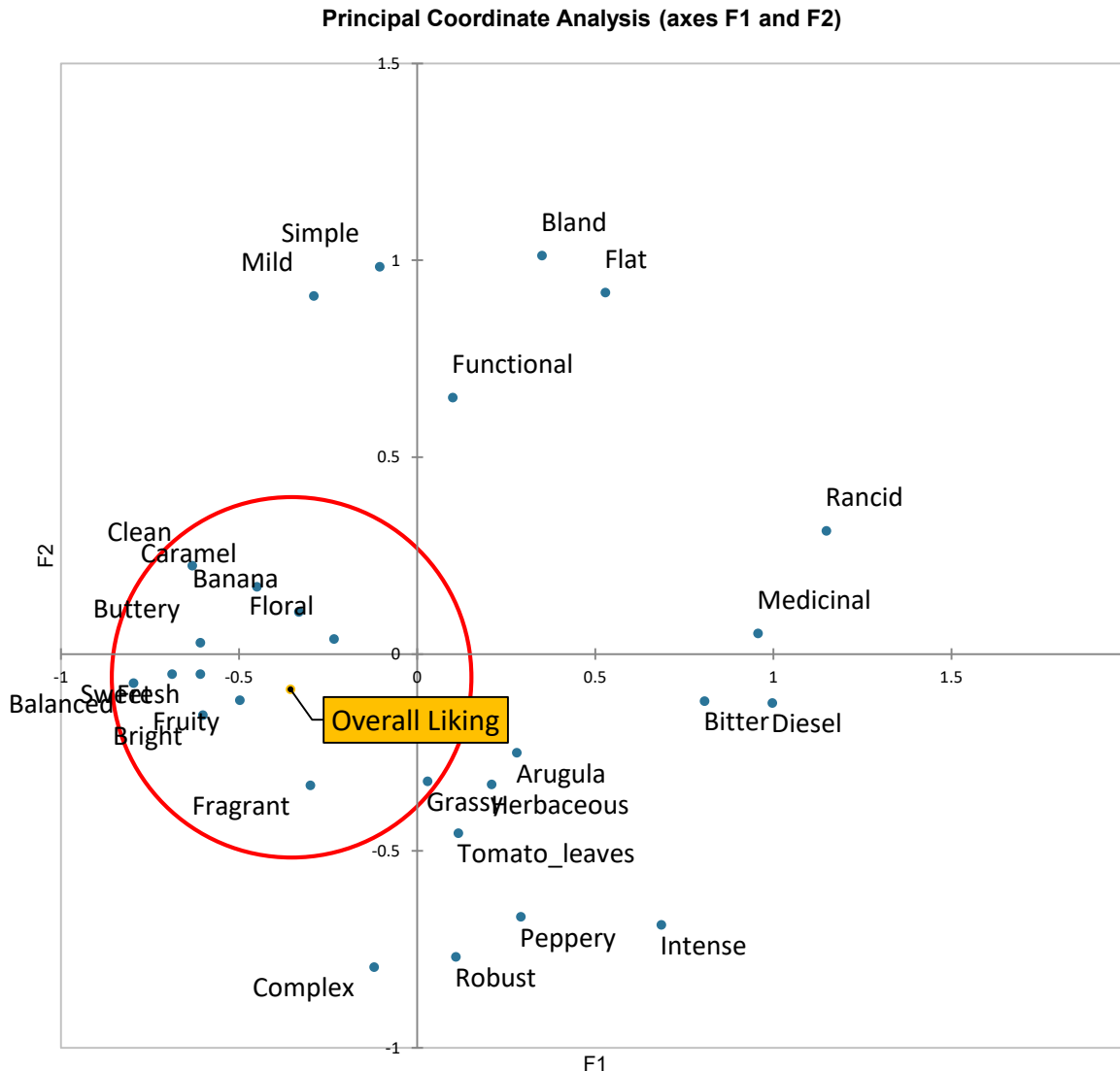
**Olive from the Raw** – buttery, mild, balanced, clean, fresh, simple, bright.

**River Ranch** – sweet, clean, buttery, balanced, fresh, fruity, simple, bright, floral, banana, caramel.

**kyoord** – peppery, bitter, grassy, intense, arugula, bright.

**IDEAL** –fragrant, complex, bright, fruity, fresh, peppery, buttery, balanced, clean.

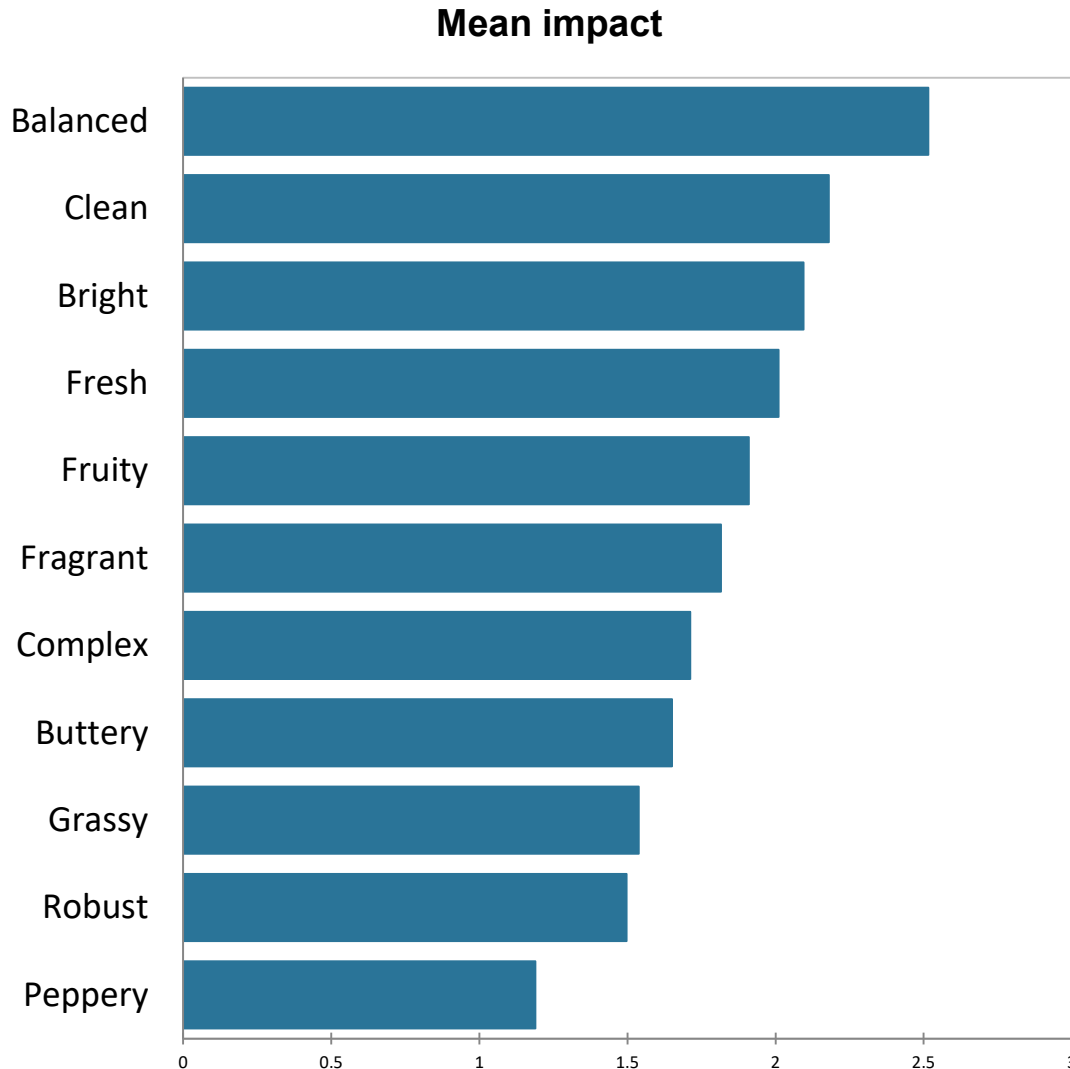
# Principal Coordinate Analysis on Sensory Descriptors



Principal Coordinate Analysis (PCoA) displays the relationship between the descriptive attributes and overall liking of the products. The PCoA shows the **overall liking** of these oils is most associated with the attributes **fragrant, fruity, bright, sweet, balanced, floral, buttery, banana, grassy.**

The attributes that are not preferred include: **rancid, medicinal, bland, flat, bitter, diesel.**

# Mean Impact of Sensory Descriptor Properties on Overall Liking



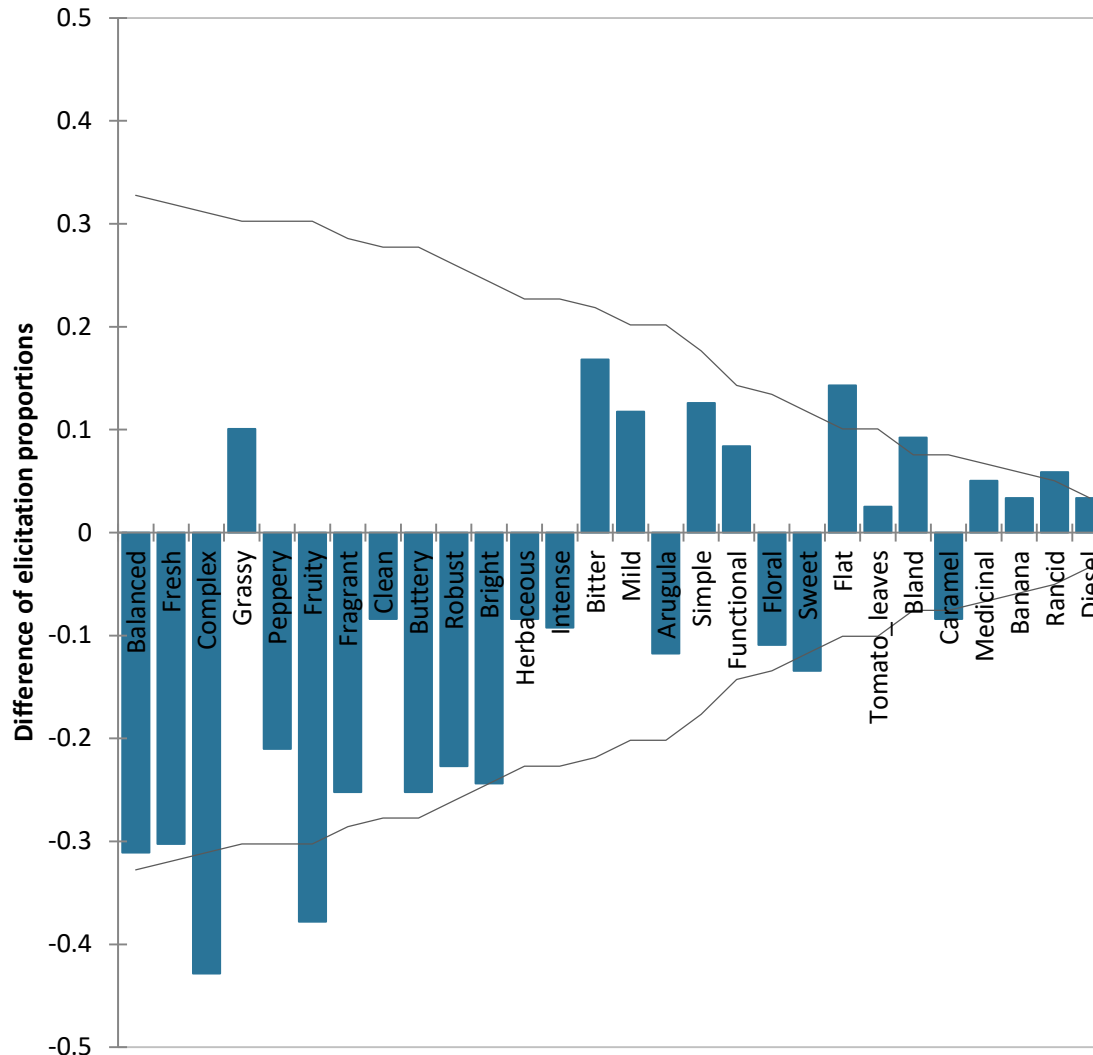
Liking data was used in a penalty analysis where the mean drops were tested for significance at a 95% confidence level and displayed in a mean impact chart to show those attributes with a significant mean impact on the overall liking of the products.

The attribute **balanced**, followed by clean, bright, fresh, fruity, fragrant, complex and buttery had the highest positive impact on overall liking.



# Comparison of elicitation rates between each product and the ideal product for sensory characteristics

## Product La Creole Oregon 2023 vs Ideal product



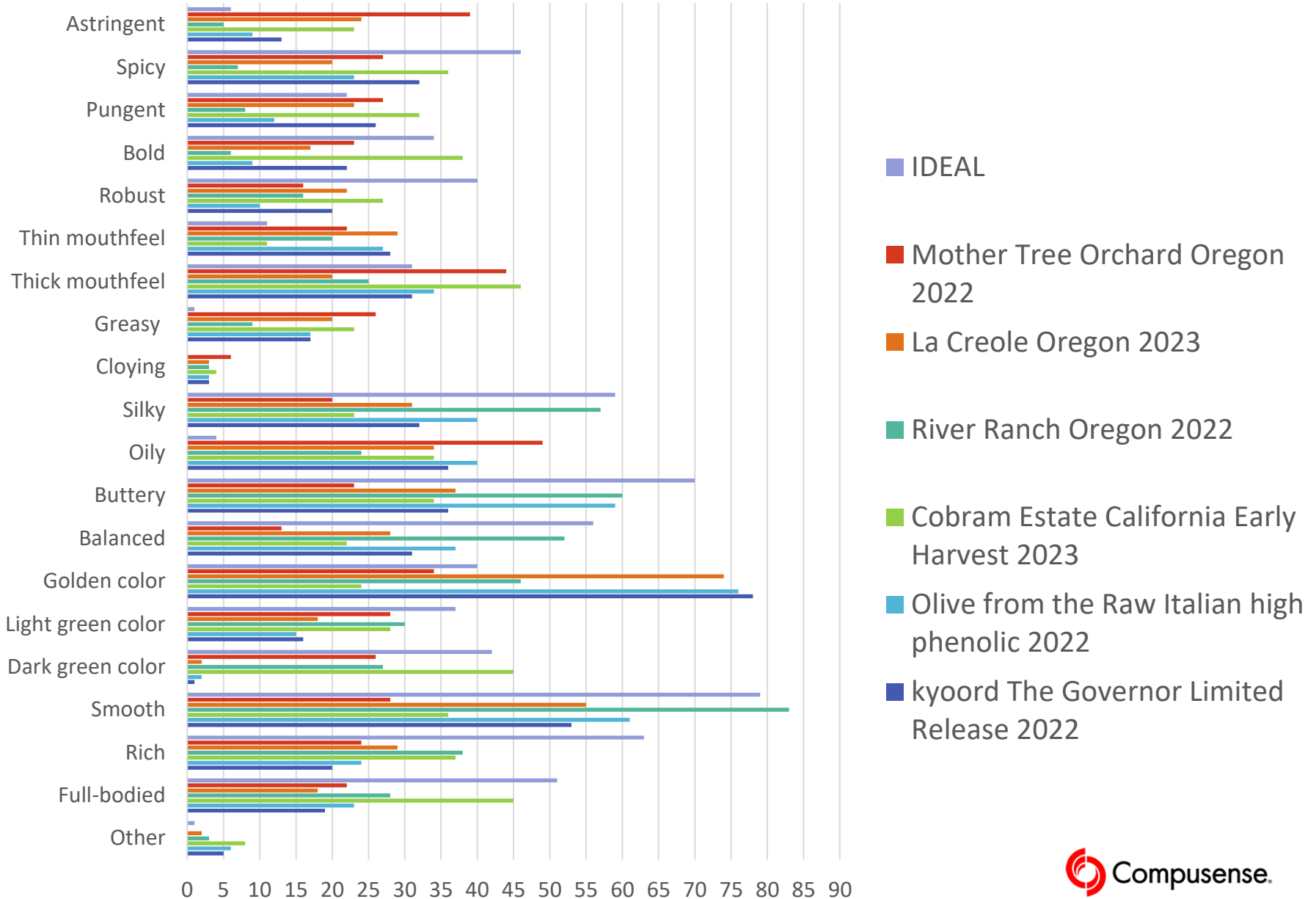
For each attribute, this represents whether the product is similar or different from the ideal product. The more differences an attribute is subject to, the more problematic it is and will be located on the left side of the graph. Conversely, the more for a given attribute the product is similar to the ideal product, the closer the line will be to 0. If the difference is negative, the attribute is not present enough, while if it is positive, it is too present.

La Creole has more grassy, bitter, mild, simple, functional, flat, bland, medicinal, banana, rancid and diesel than the ideal. It is much less balanced, fresh, complex, peppery, fruity, fragrant, clean buttery, robust, bright and sweet character.

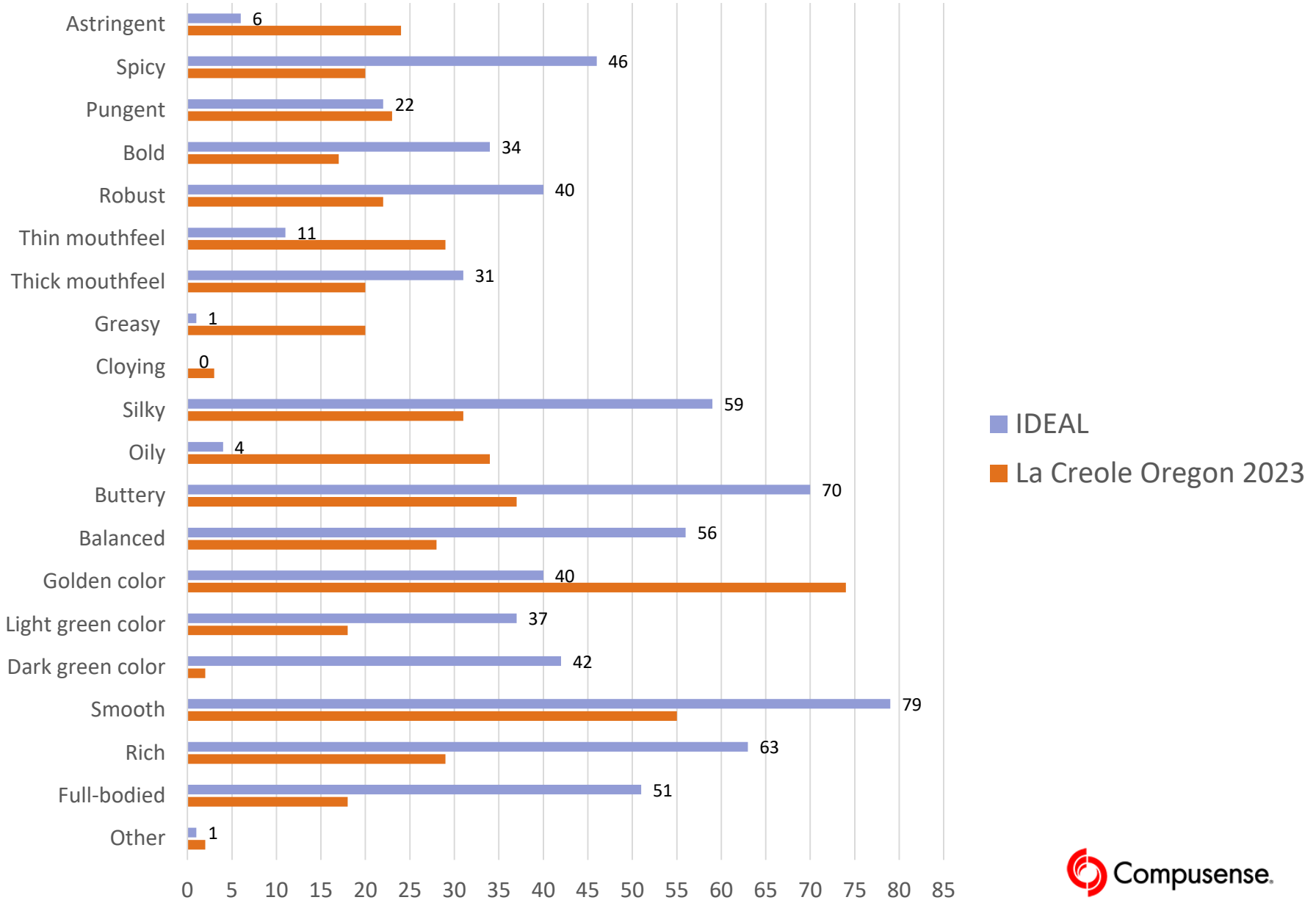
# Summary for product characteristics based on the ideal olive oil

Must have	Nice to have	Does not influence	Does not harm	Must not have
Peppery			Herbaceous	Bitter
Buttery			Tomato leaves	
Fruity			Grassy	
Fresh			Arugula	
Balanced			Floral	
Complex			Banana	
Fragrant			Robust	
			Mild	
			Simple	
			Functional	

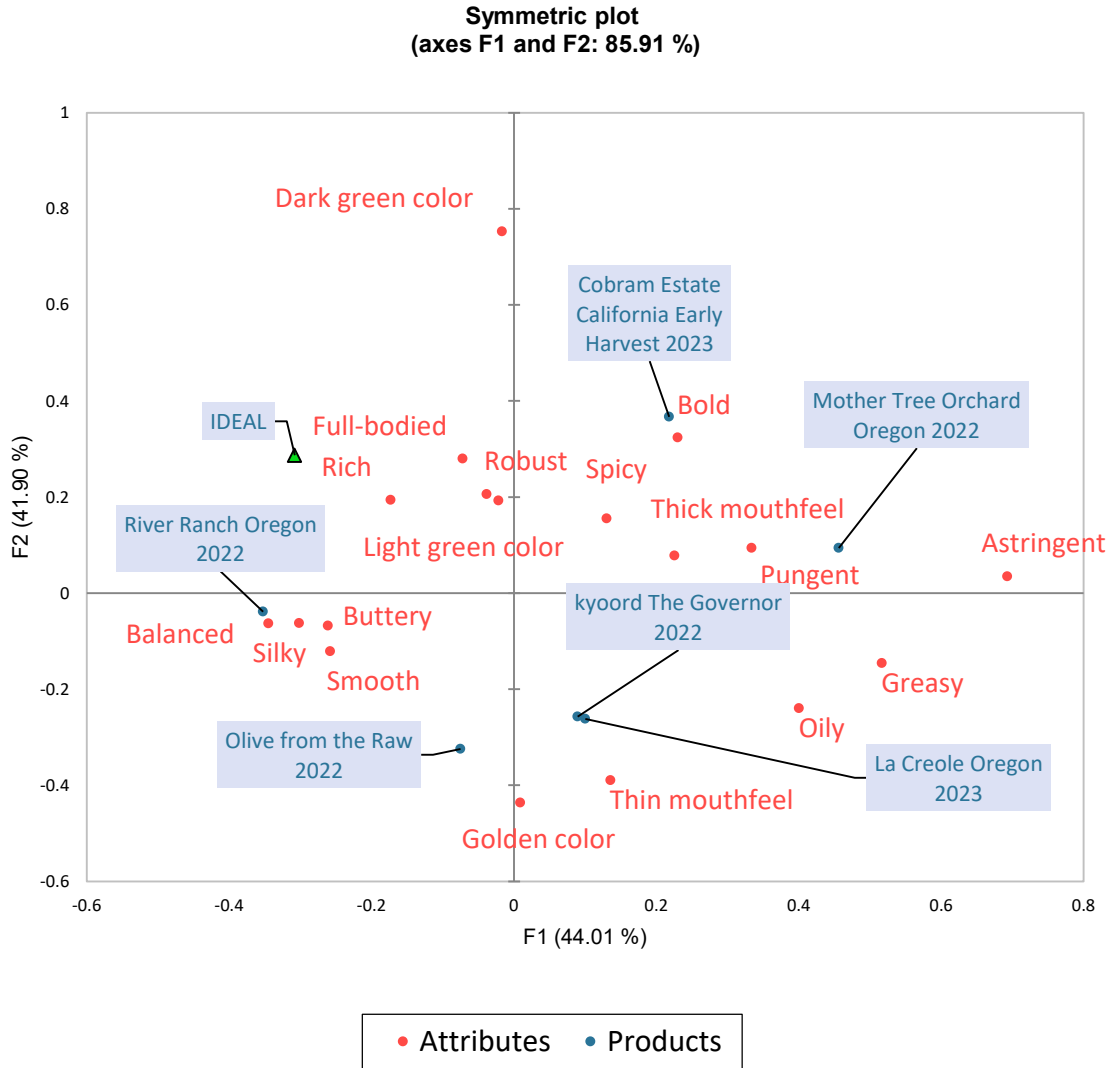
# EVOO sensory texture/color descriptors - CATA



# EVOO sensory texture/color descriptors - CATA



# Correspondence Analysis on Texture Descriptors



A test of independence between the rows and columns was significant ( $p=0.00$ ) thereby indicating that real differences existed among the sensory profiles of the products.

**Cobram** – is most associated with the texture attributes: bold, spicy, robust, thick mouthfeel, dark green color.

**La Creole** – golden color, smooth, buttery, oily, silky, thin mouthfeel.

**Mother Tree** – oily, thick mouthfeel, astringent, pungent, greasy, bold.

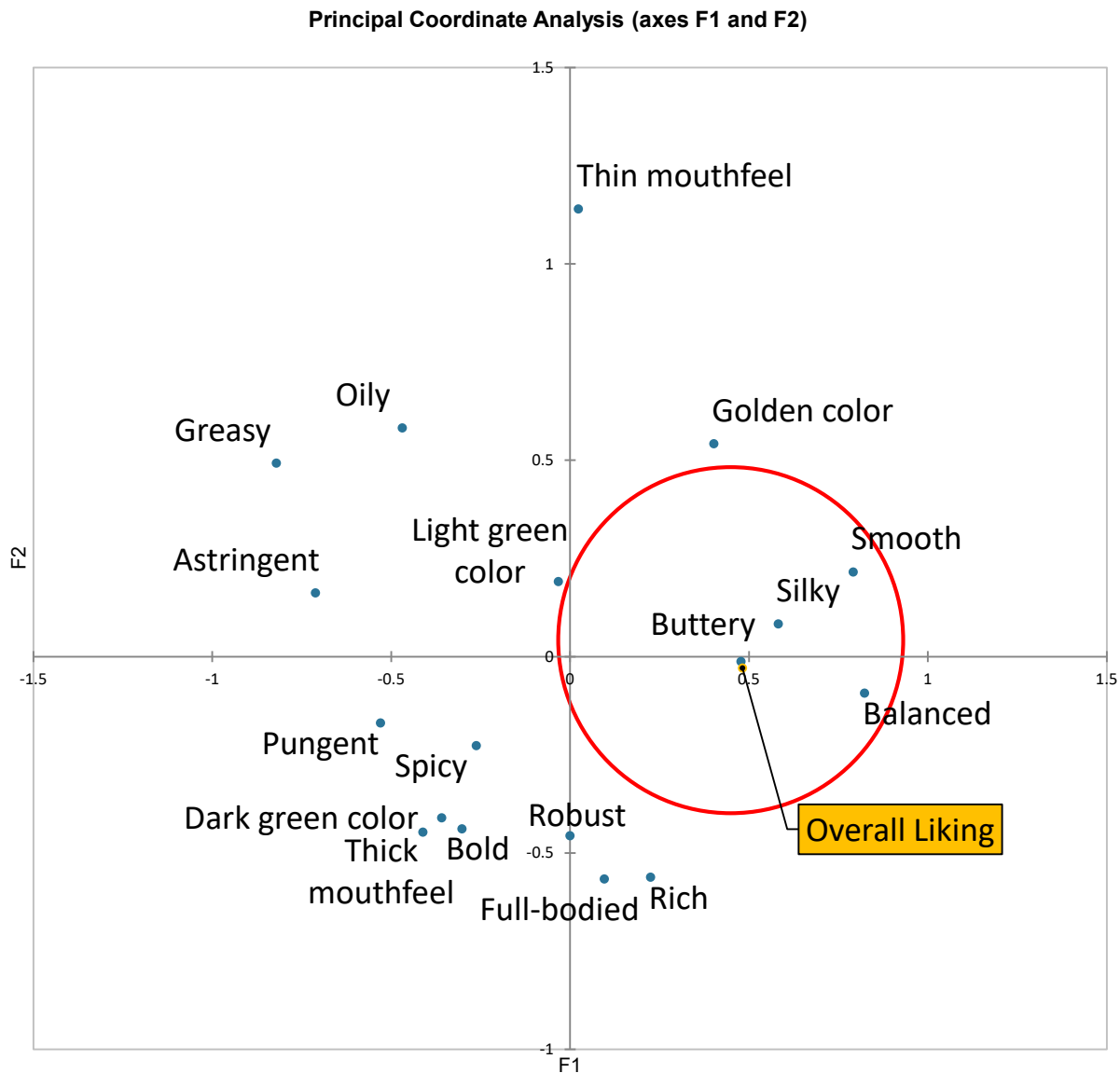
**Olive from the Raw** – golden color, smooth, buttery, silky, balanced.

**River Ranch** – smooth, buttery, silky, balanced.

**kyoord** – golden color, smooth, oily, thin mouthfeel.

**IDEAL** – full bodied, rich, light green color, robust, smooth, buttery, silky, balanced, spicy.

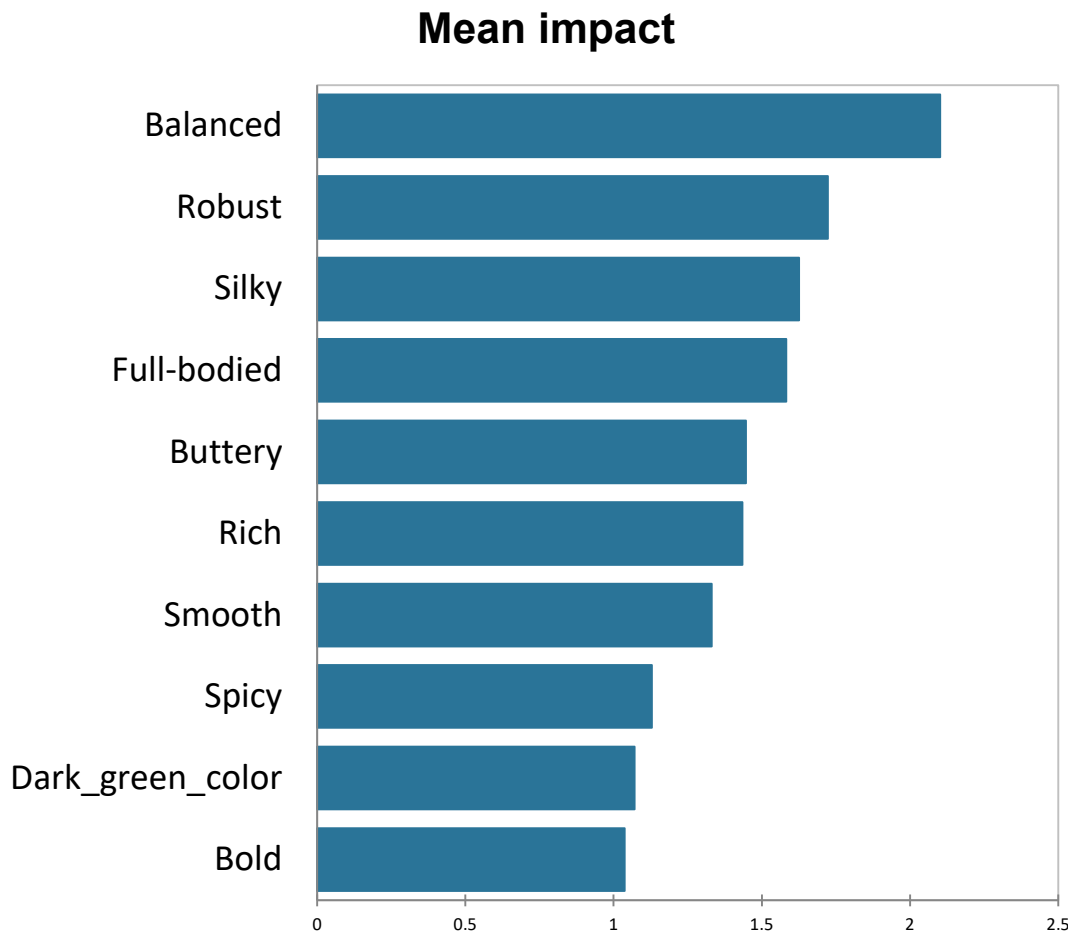
# Principal Coordinate Analysis on Texture Descriptors



Principal Coordinate Analysis (PCoA) displays the relationship between the descriptive attributes and overall liking of the products. The PCoA shows the **overall liking** of these oils is most associated with the attributes **buttery, silky, smooth, balanced, rich, robust, full-bodied**.

The attributes that are not preferred include: **thin mouthfeel, greasy, oily, astringent**.

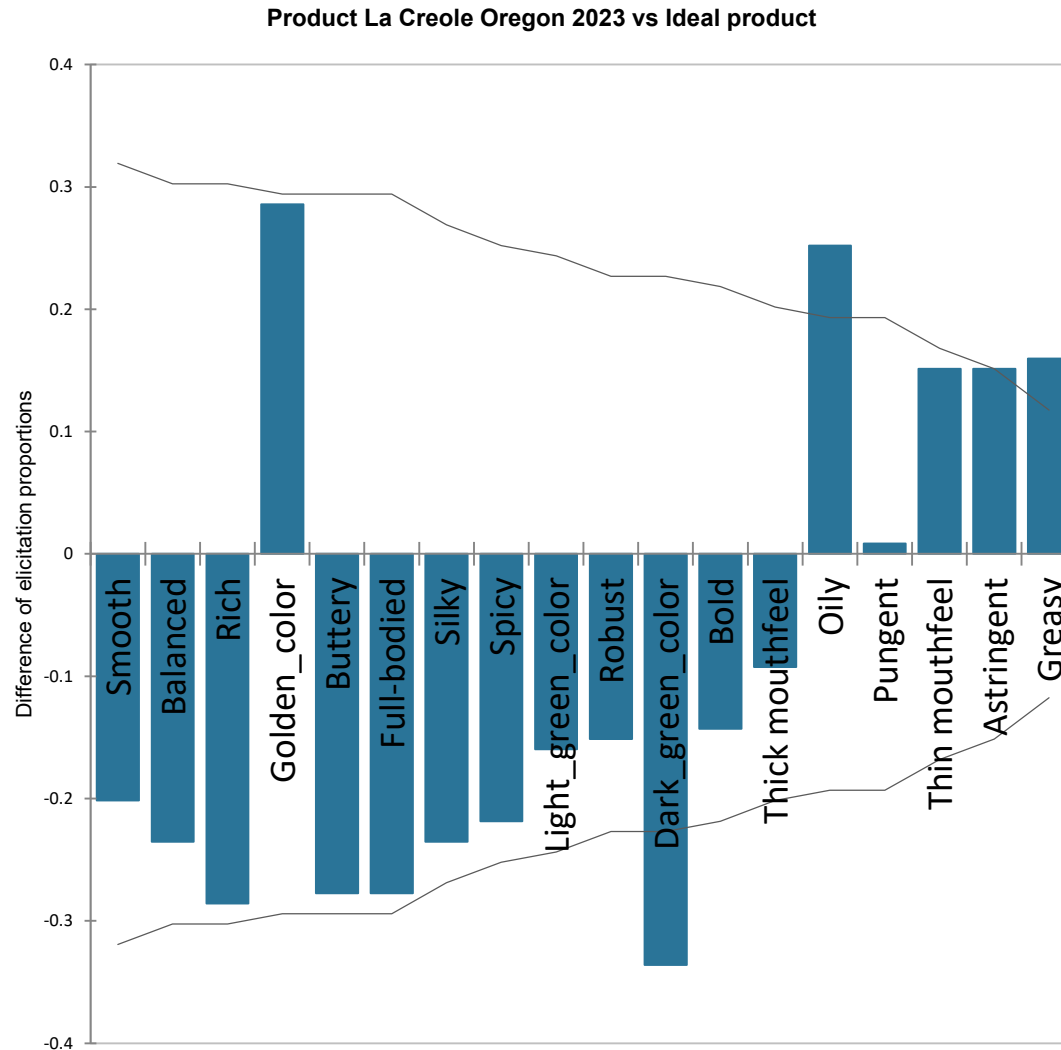
# Mean Impact of Texture Descriptor Properties on Overall Liking



Liking data was used in a penalty analysis where the mean drops were tested for significance at a 95% confidence level and displayed in a mean impact chart to show those attributes with a significant mean impact on the overall liking of the products.

The attribute **balanced**, followed by robust, silky, full-bodied, buttery, rich and smooth had the highest positive impact on overall liking.

# Comparison of elicitation rates between each product and the ideal product for texture



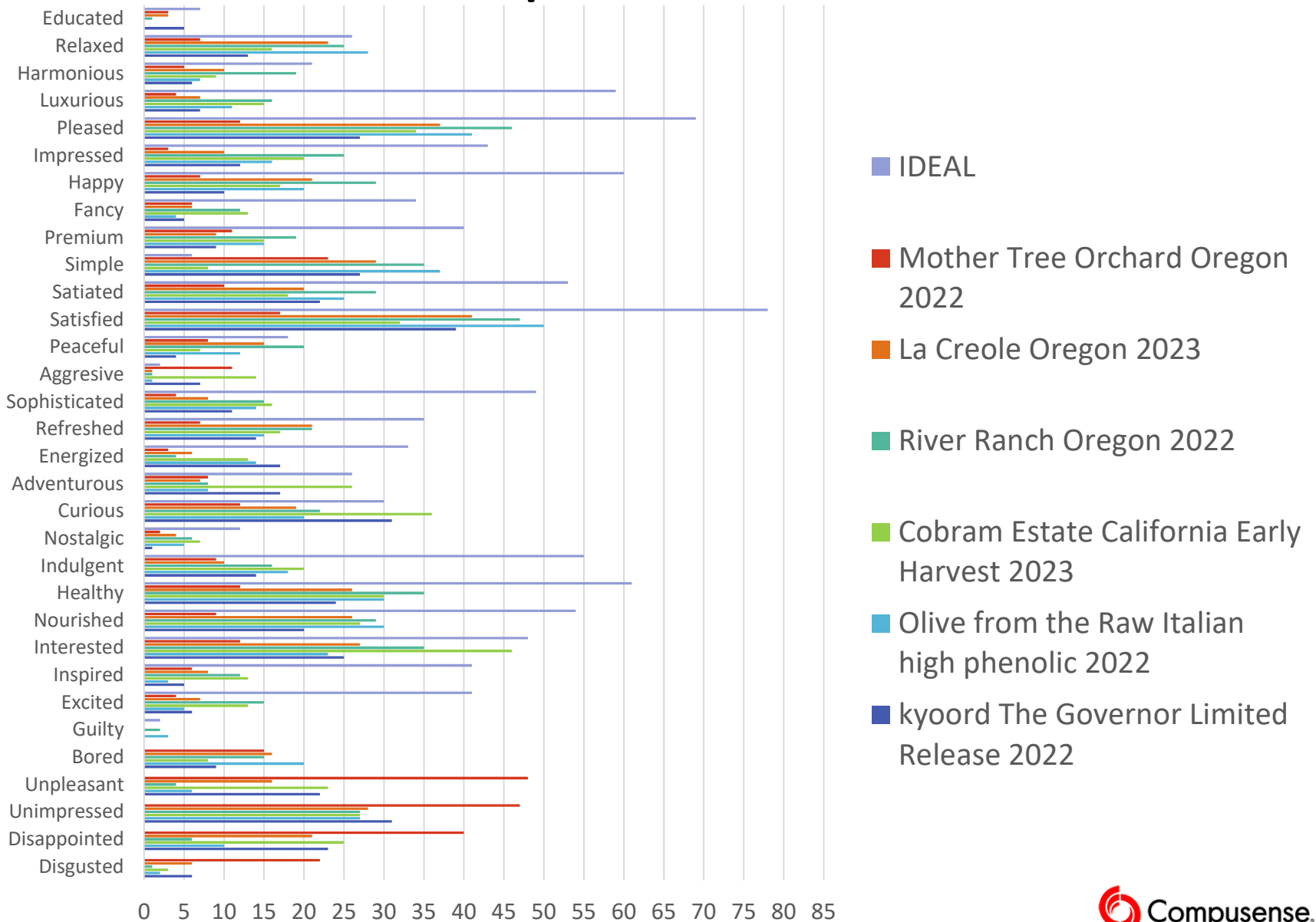
La Creole has more golden color, oily, astringent and greasy character, and thin mouthfeel than the ideal. It is much less smooth, balanced, rich, buttery, full-bodied, silky, robust and spicy.



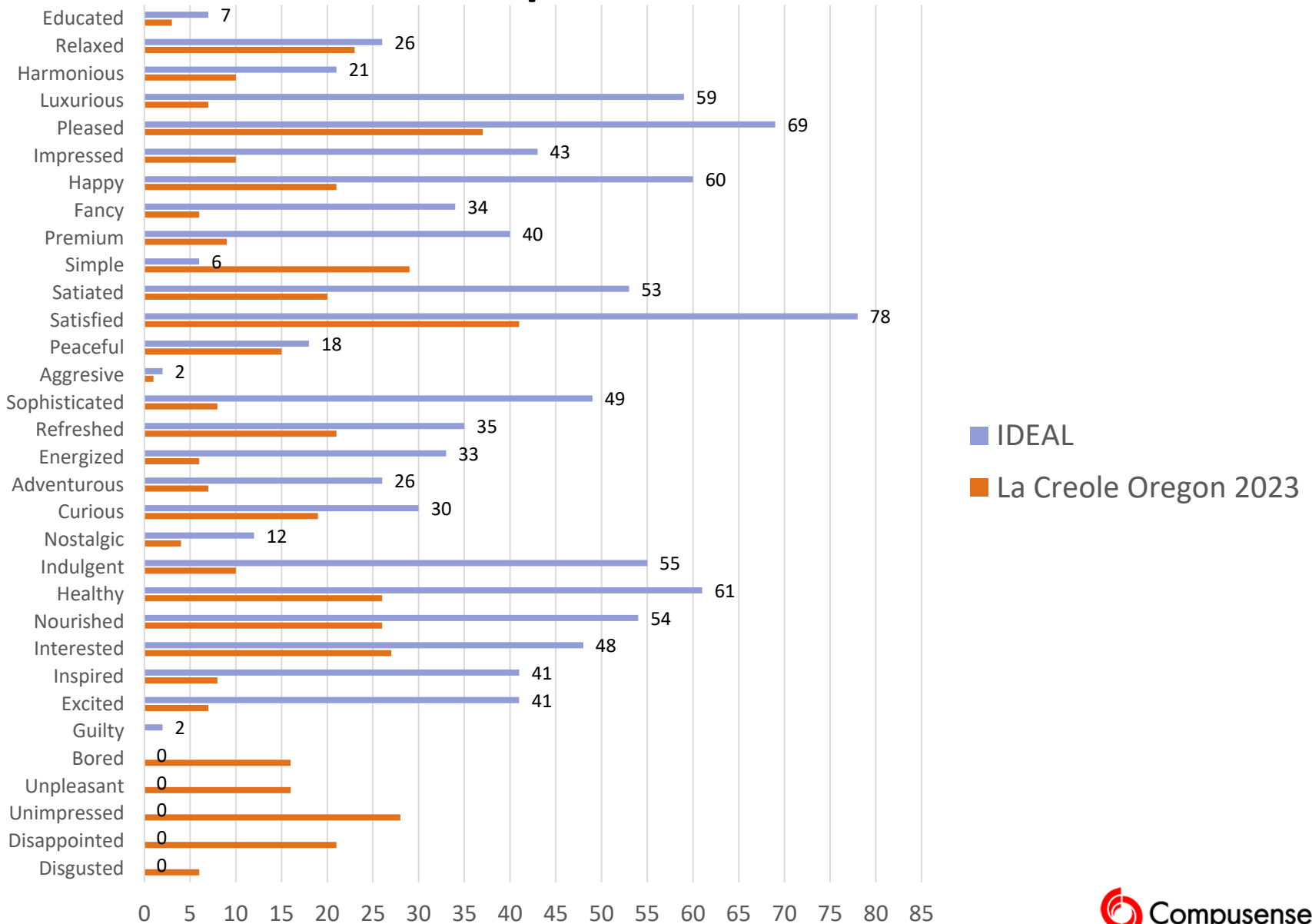
# Summary for texture characteristics based on the ideal olive oil

Must have	Nice to have	Does not influence	Does not harm	Must not have
Buttery			Spicy	Oily
Smooth			Bold	
Rich			Robust	
			Thin mouthfeel	
			Thick mouthfeel	
			Silky	
			Golden color	
			Light green color	

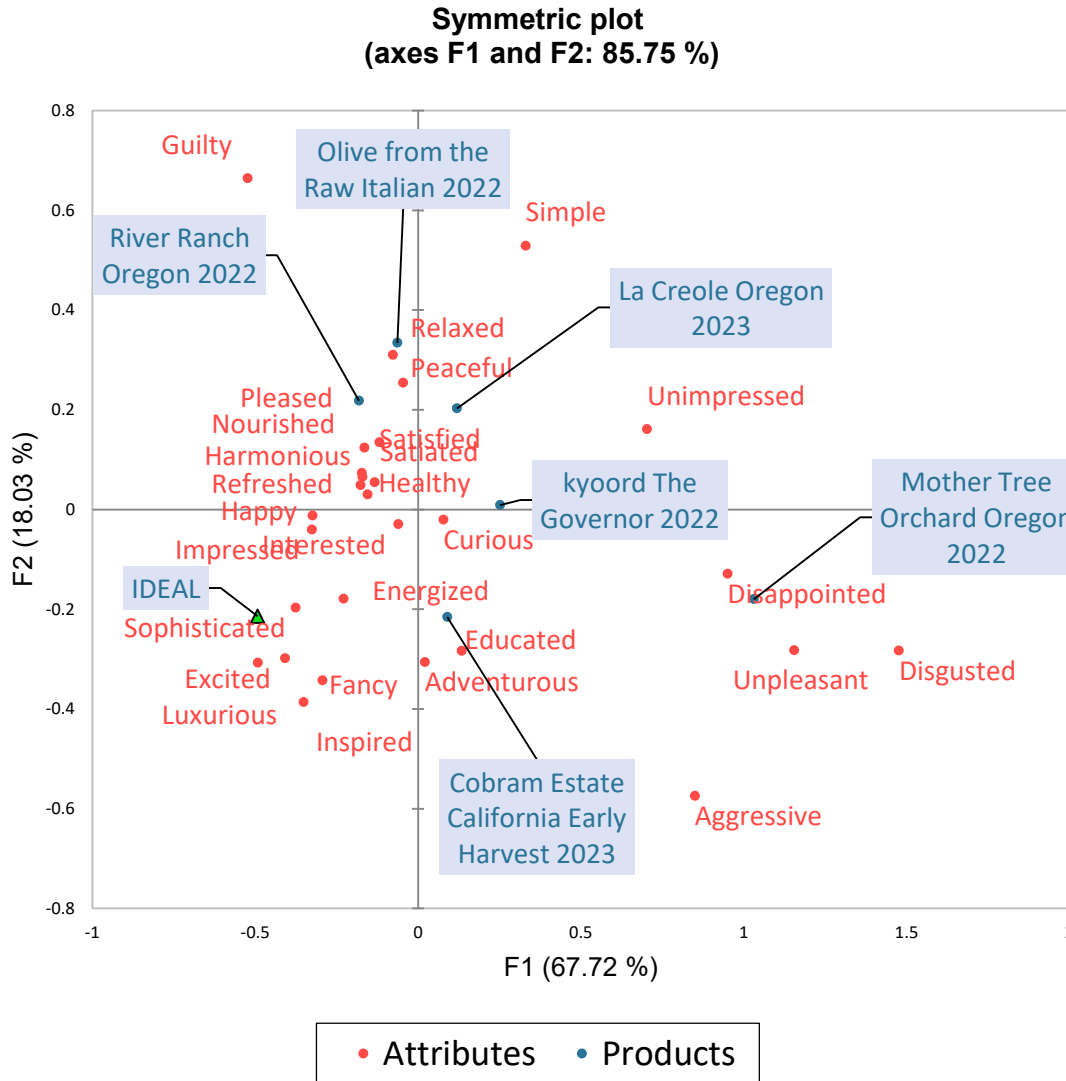
# Emotion descriptors CATA - evaluation



# Emotion descriptors CATA - evaluation



# Correspondence Analysis on Emotion Descriptors



A test of independence between the rows and columns was significant ( $p=0.00$ ) thereby indicating that real differences existed among the sensory profiles of the products.

**Cobram** – is most associated with the texture attributes: interested, curious, adventurous, indulgent, luxurious, aggressive, unpleasant.

**La Creole** – satisfied, pleased, simple, peaceful, satiated, relaxed.

**Mother Tree** – unimpressed, disappointed, unpleasant, disgusted.

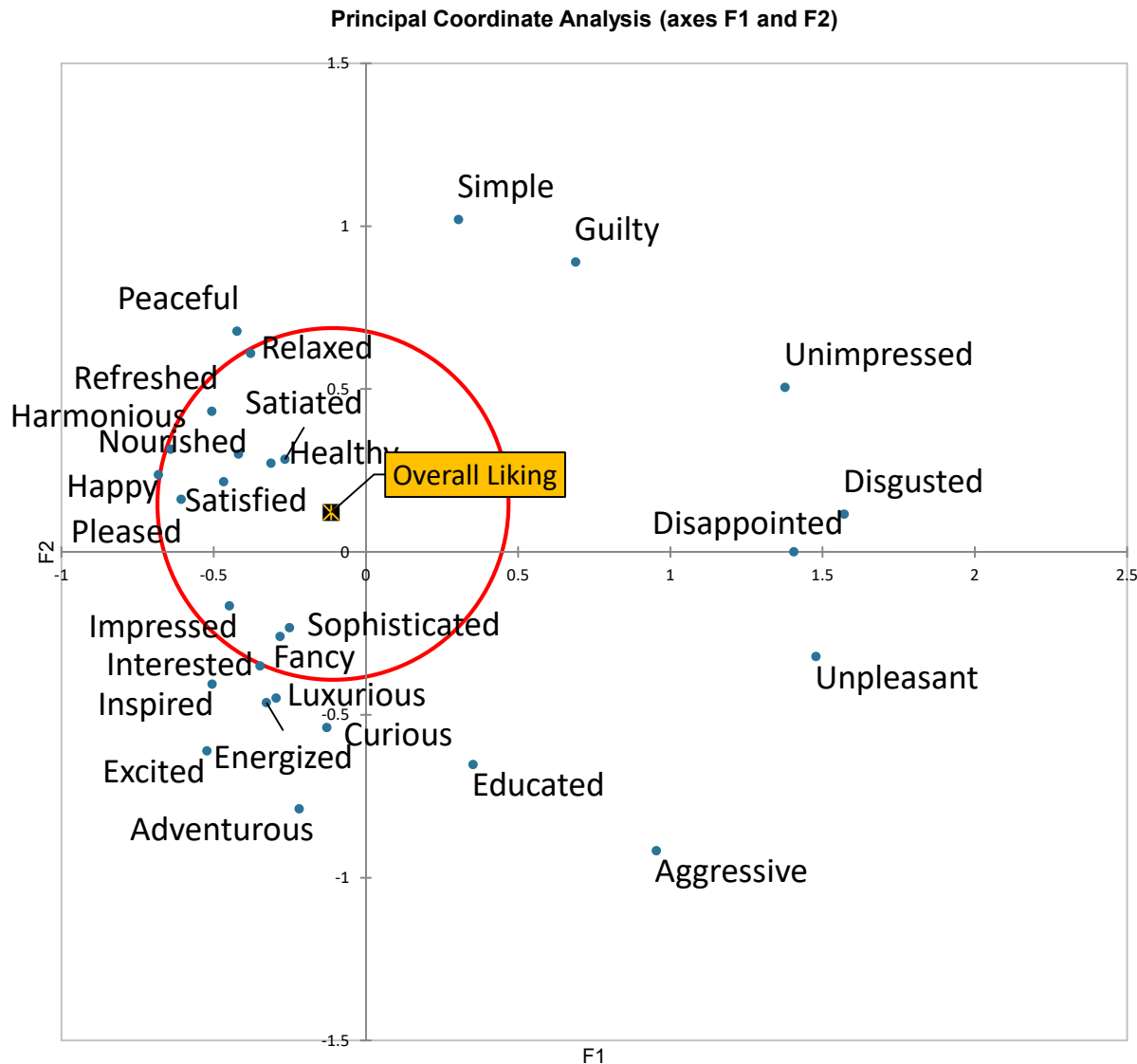
**Olive from the Raw** – satisfied, pleased, simple, nourished, relaxed, satiated, bored, .

**River Ranch** – pleased, healthy, nourished, happy, simple, satiated, peaceful, impressed, harmonious, premium, luxurious.

**kyoord** – curious, unimpressed, energized, satisfied.

**IDEAL** – full bodied, rich, light green color, robust, smooth, buttery, silky, balanced, spicy.

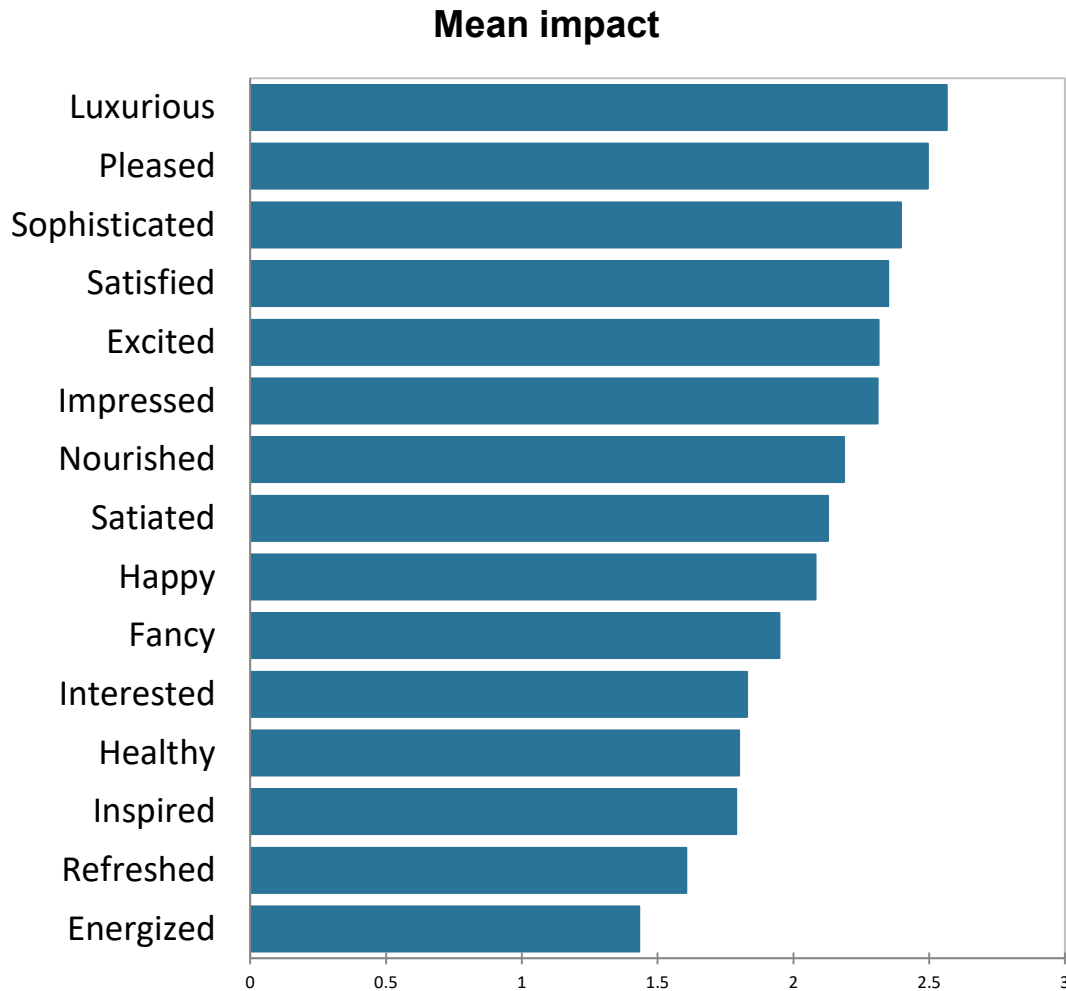
# Principal Coordinate Analysis on Emotion Descriptors



Principal Coordinate Analysis (PCoA) displays the relationship between the descriptive attributes and overall liking of the products. The PCoA shows the **overall liking** of these oils is most associated with the attributes **healthy, satiated, satisfied, pleased, happy, nourished, harmonious, relaxed, sophisticated, fancy, impressed.**

The attributes that are not preferred include: **disgusted, unimpressed, aggressive, guilty, disappointed.**

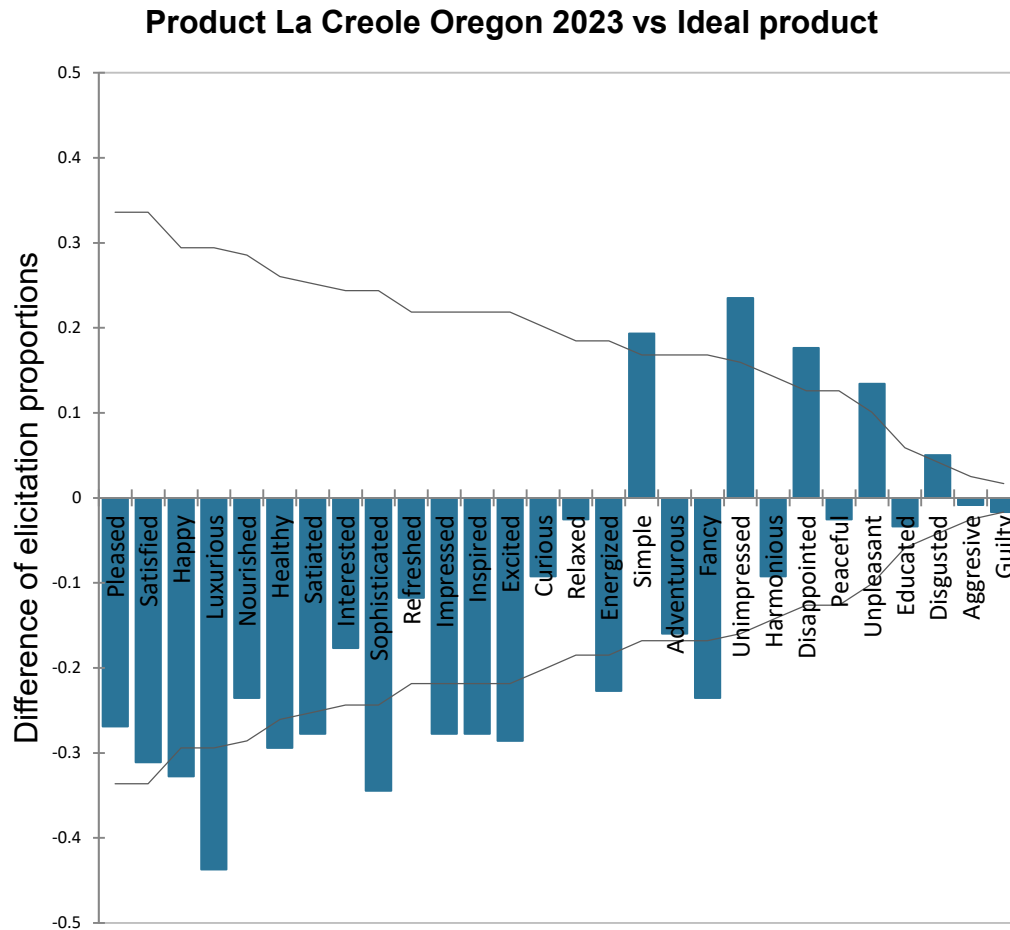
# Mean Impact of Emotion Descriptor Properties on Overall Liking



Liking data was used in a penalty analysis where the mean drops were tested for significance at a 95% confidence level and displayed in a mean impact chart to show those attributes with a significant mean impact on the overall liking of the products.

The attribute **luxurious**, followed by pleased, sophisticated, satisfied, excited, impressed, nourished and satiated had the highest positive impact on overall liking.

# Comparison of elicitation rates between each product and the ideal product based on emotions



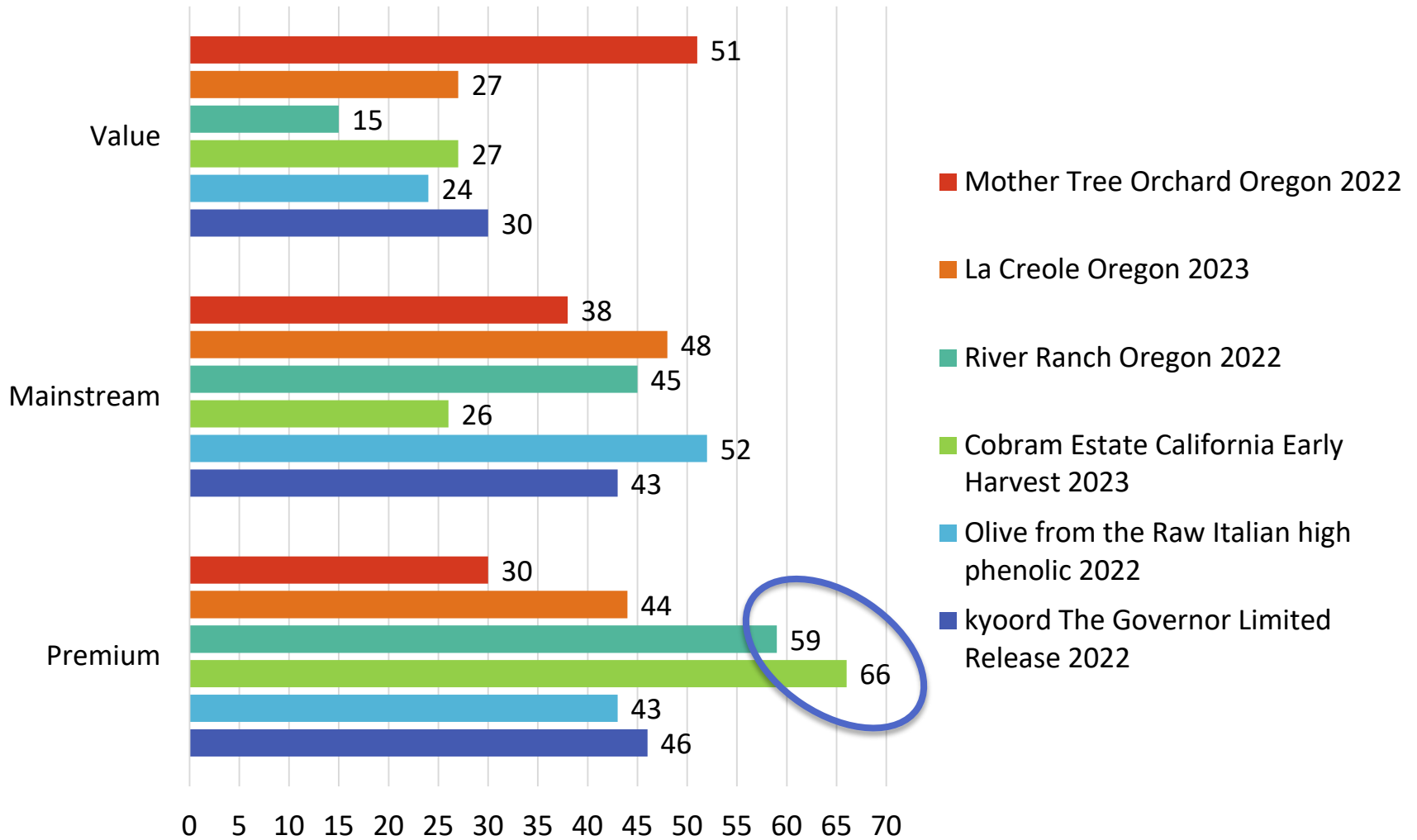
La Creole was rated much more simple than the ideal.

# Summary for emotion characteristics based on the ideal olive oil

Must have	Nice to have	Does not influence	Does not harm	Must not have
Pleased			Educated	Unimpressed
Happy			Relaxed	
Satisfied			Simple	
Healthy			Adventurous	



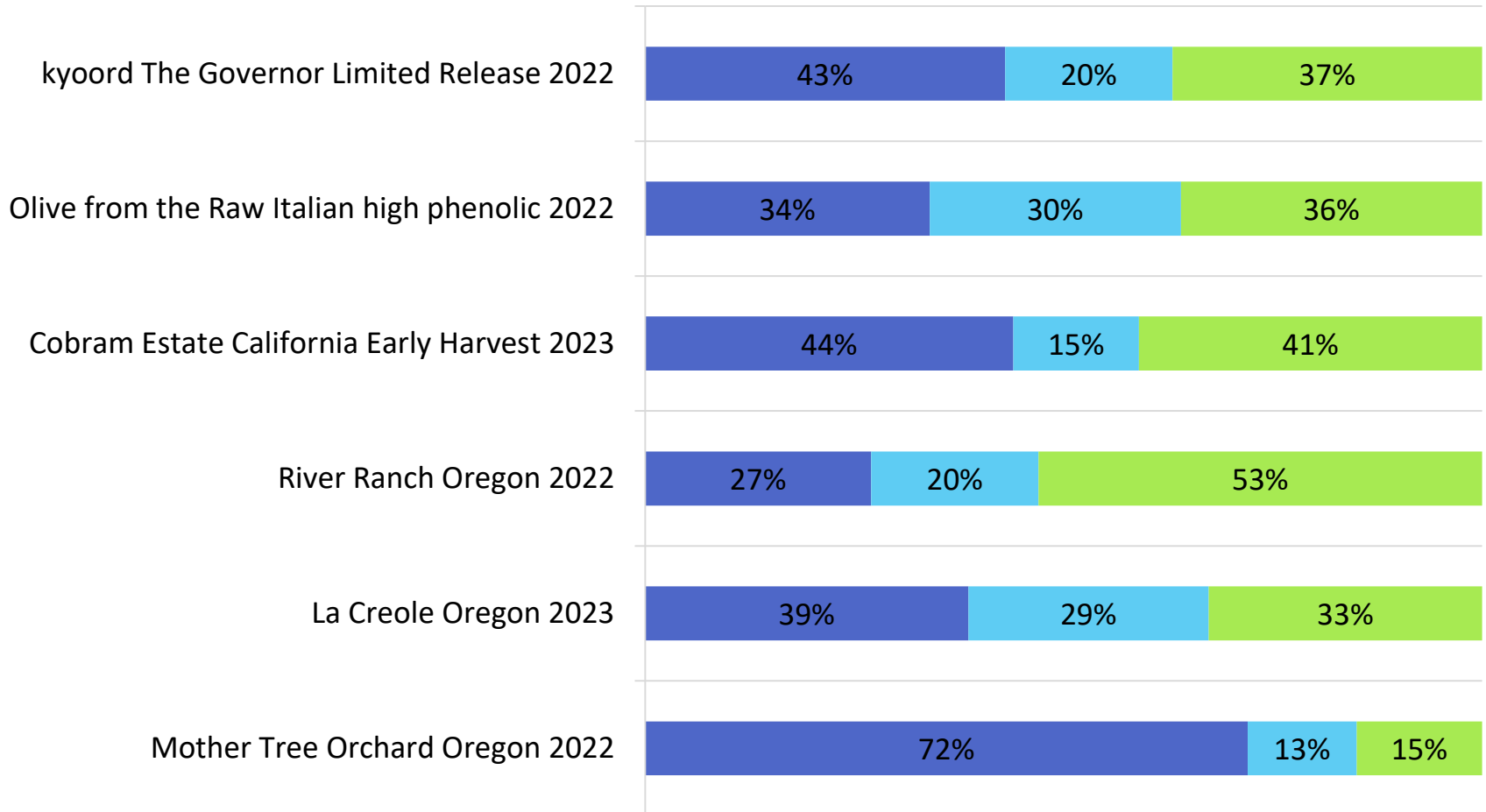
# Rate Quality



Rate Quality	kyoord The Governor 2022		Olive from the Raw Italian 2022		Cobram Estate California Early Harvest 2023		River Ranch Oregon 2022		La Creole Oregon 2023		Mother Tree Orchard Oregon 2022		p-value
Mean	2.13	a	2.16	a	2.33	a	2.37	a	2.14	a	1.82	b	< 0.01

# Purchase Intent

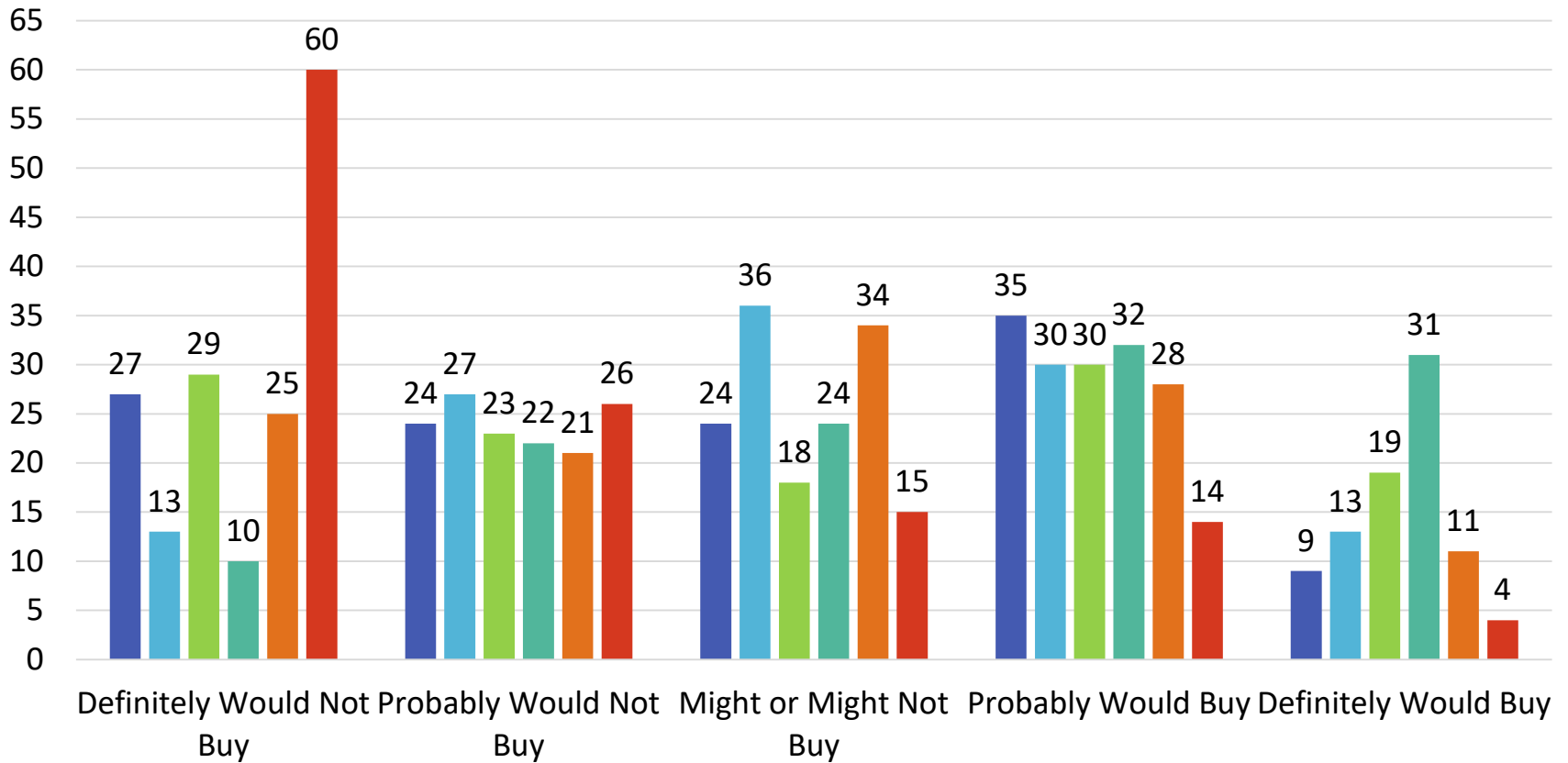
■ Would not buy ■ Might buy ■ Would buy



Purchase Intent	kyoord The Governor 2022		Olive from the Raw Italian 2022		Cobram Estate California Early Harvest 2023		River Ranch Oregon 2022		La Creole Oregon 2023		Mother Tree Orchard Oregon 2022		p-value
Mean	2.79	b	3.03	ab	2.89	b	3.44	a	2.82	b	1.96	c	< 0.01

# Purchase Intent - Crosstabulations

- kyoord The Governor Limited Release 2022
- Olive from the Raw Italian high phenolic 2022
- Cobram Estate California Early Harvest 2023
- River Ranch Oregon 2022
- La Creole Oregon 2023
- Mother Tree Orchard Oregon 2022



# TURF (Total Unduplicated Reach and Frequency) Analysis

SKU	SKU	Total Reach (%)	Total Frequency (%)
kyoord The Governor Limited Release 2022	River Ranch Oregon 2022	70	45
Cobram Estate California Early Harvest 2023	River Ranch Oregon 2022	69	47
Olive from the Raw Italian high phenolic 2022	River Ranch Oregon 2022	68	45
<b>River Ranch Oregon 2022</b>	<b>La Creole Oregon 2023</b>	<b>66</b>	<b>43</b>
kyoord The Governor Limited Release 2022	Cobram Estate California Early Harvest 2023	63	39
kyoord The Governor Limited Release 2022	Olive from the Raw Italian high phenolic 2022	61	37
Olive from the Raw Italian high phenolic 2022	Cobram Estate California Early Harvest 2023	60	39
Cobram Estate California Early Harvest 2023	La Creole Oregon 2023	60	37
River Ranch Oregon 2022	Mother Tree Orchard Oregon 2022	59	34
kyoord The Governor Limited Release 2022	La Creole Oregon 2023	58	35
Olive from the Raw Italian high phenolic 2022	La Creole Oregon 2023	57	34
Cobram Estate California Early Harvest 2023	Mother Tree Orchard Oregon 2022	48	28
kyoord The Governor Limited Release 2022	Mother Tree Orchard Oregon 2022	48	26
Olive from the Raw Italian high phenolic 2022	Mother Tree Orchard Oregon 2022	47	26
La Creole Oregon 2023	Mother Tree Orchard Oregon 2022	44	24

TURF is an analysis type that is used for providing estimates for market potential. TURF analysis is used on sample related category questions specifically (purchase intent). It is used in marketing to highlight a line of products from a complete range of products in order to have the highest market share. From all of the products of a category you can obtain a subset which should then be the line of products with the maximum reach.

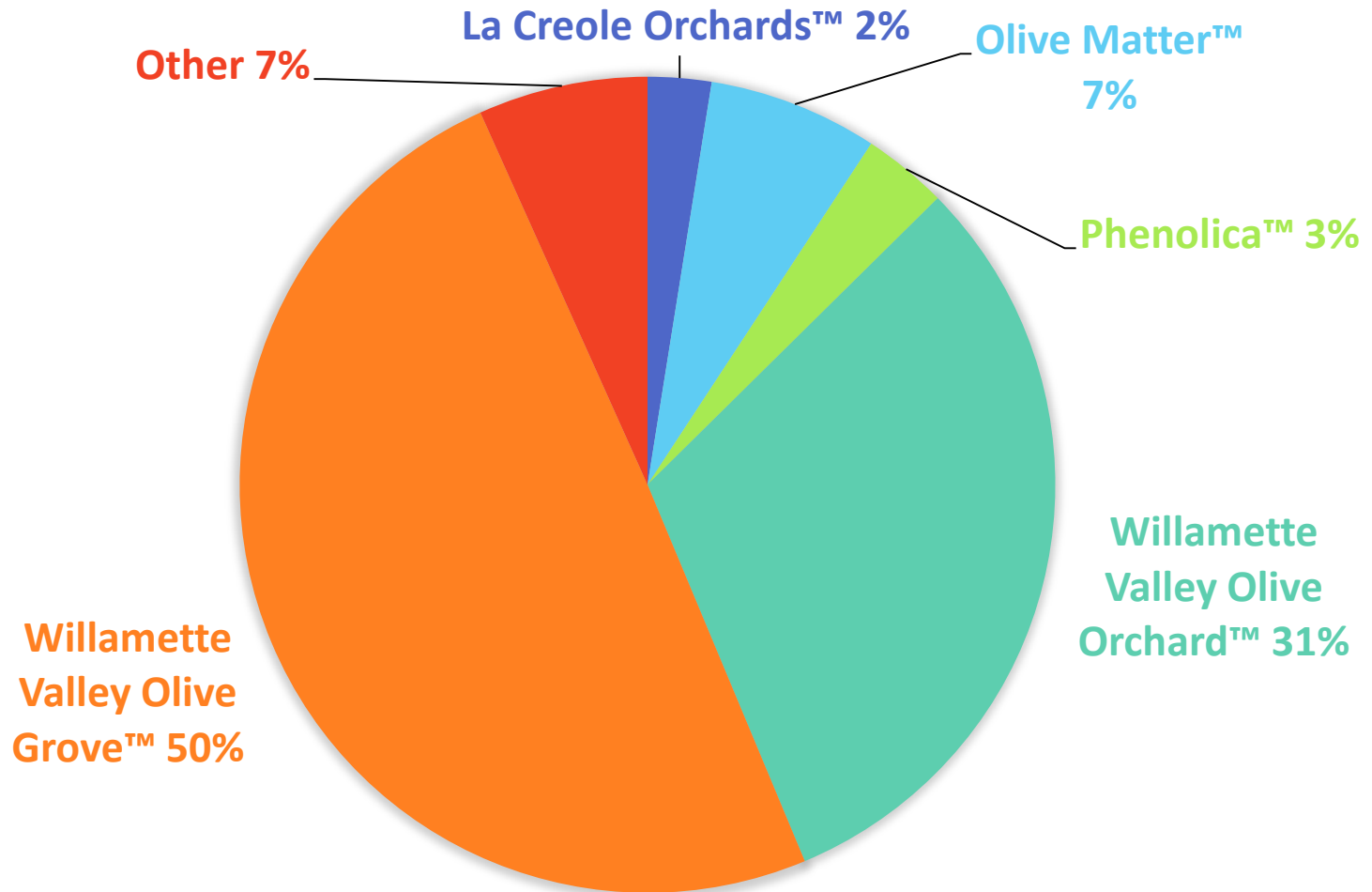
For example, you may have new varieties and you want to launch 1 or 2 that will have the most reach. This report identifies which will be most likely to reach the most consumers.

This analysis shows the two product combinations that would have the highest penetration based on purchase intent.

Reach can be expressed as the overall number of survey respondents who preferred at least one of the product mix combinations, or as a percentage of the overall customer base. Frequency shows the number of times that each product combination is preferred.

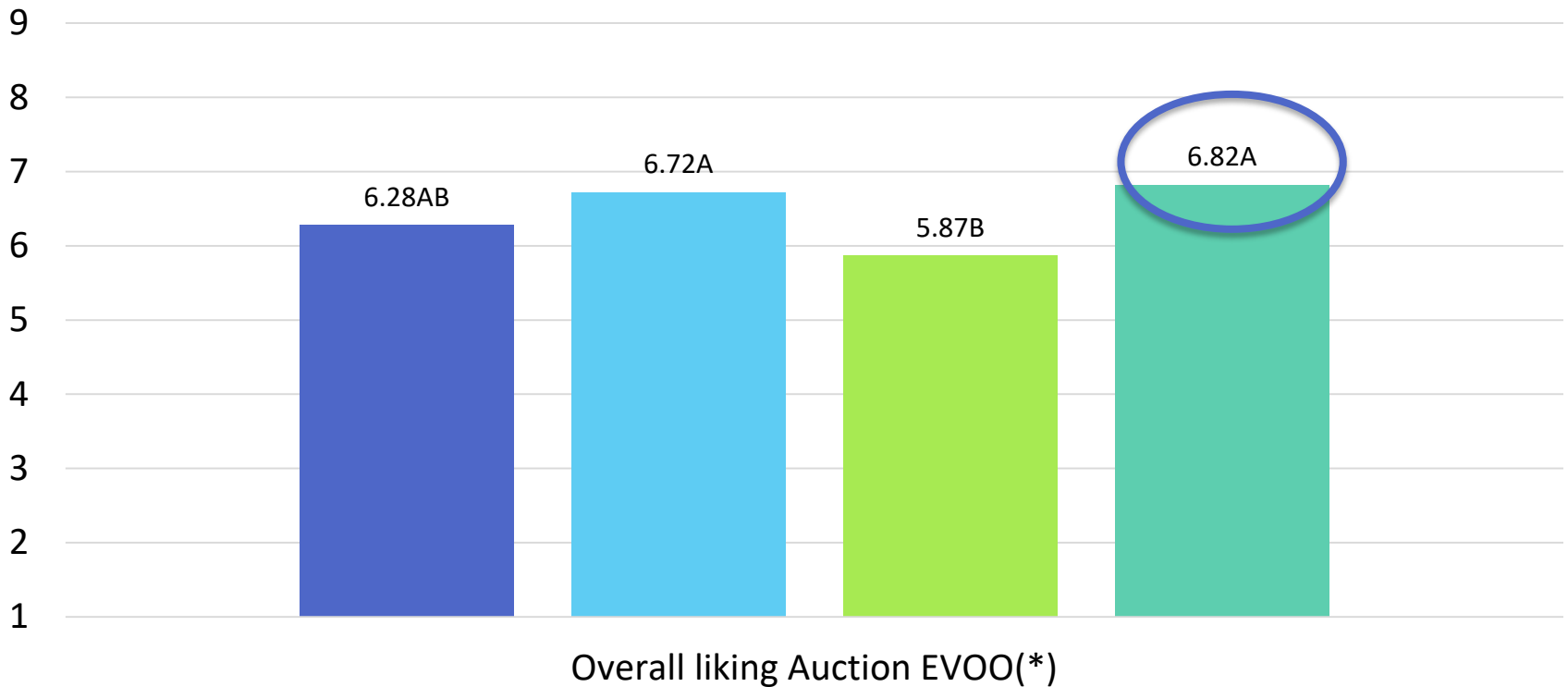
The River Ranch and Kyoord oils combined show the highest penetration based on blind coded tasting for purchase intent (70% would buy one of these).

# La Creole name



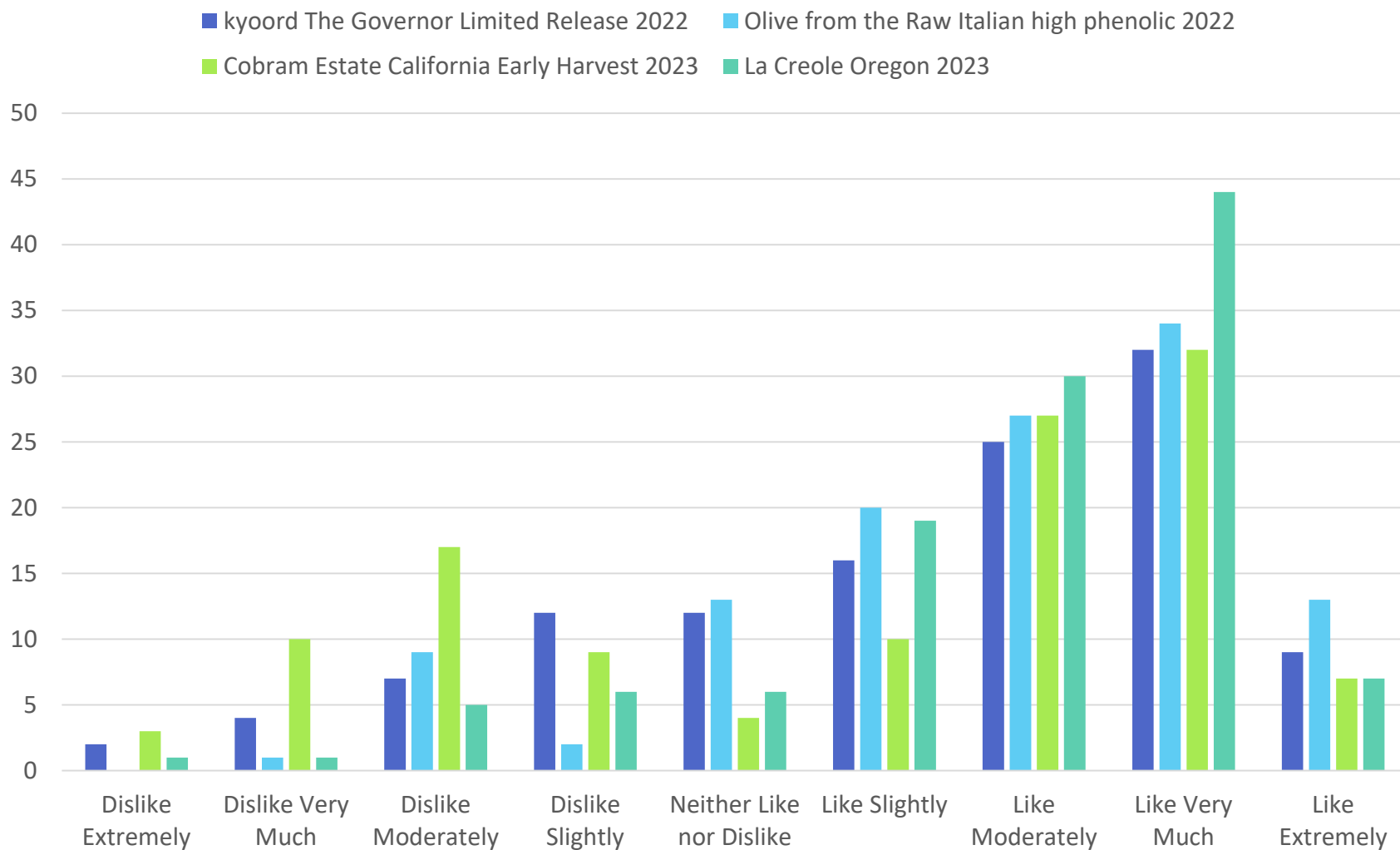
# Overall liking - Auction oil with product information

- kyoord The Governor Limited Release 2022
- Olive from the Raw Italian high phenolic 2022
- Cobram Estate California Early Harvest 2023
- La Creole Oregon 2023



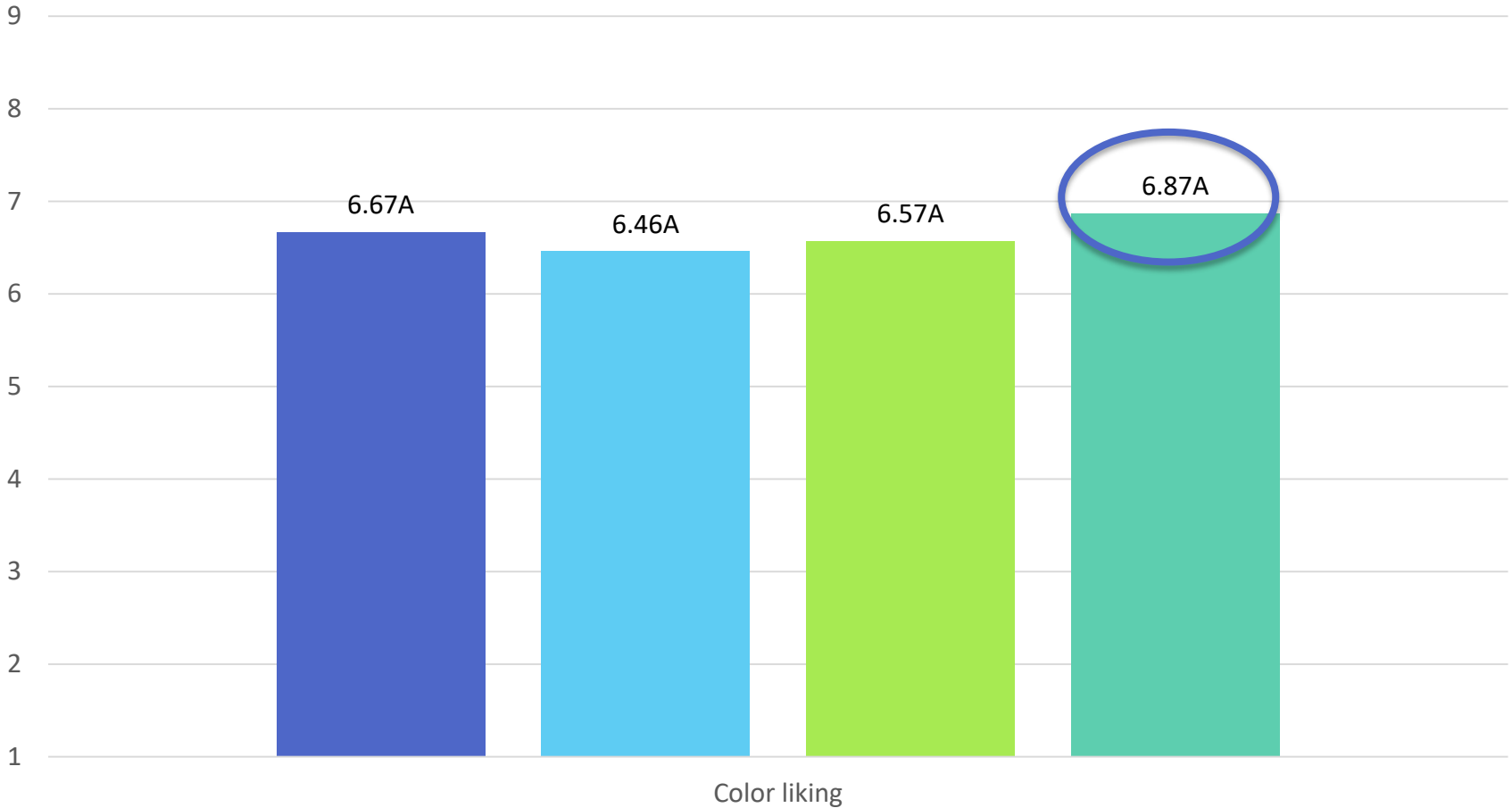
Scale Values: 1-9, where 1=dislike extremely and 9=like extremely

# Overall liking auction oil (Overall liking Auction EVOO) - Crosstabulations



# Color liking - Mean Graph

■ kyoord The Governor Limited Release 2022   ■ Olive from the Raw Italian high phenolic 2022  
■ Cobram Estate California Early Harvest 2023   ■ La Creole Oregon 2023

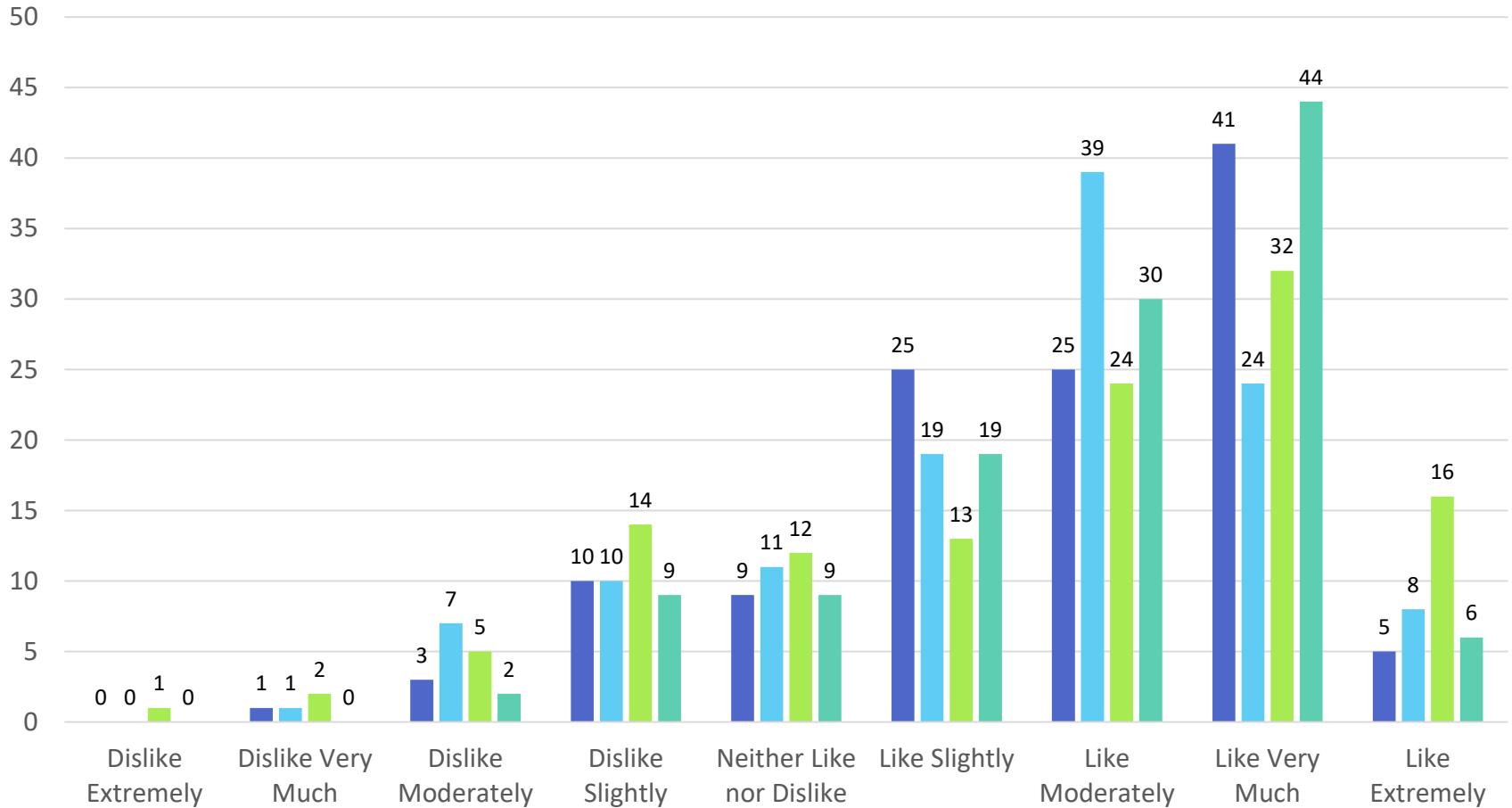


Scale Values: 1-9, where 1=dislike extremely and 9=like extremely

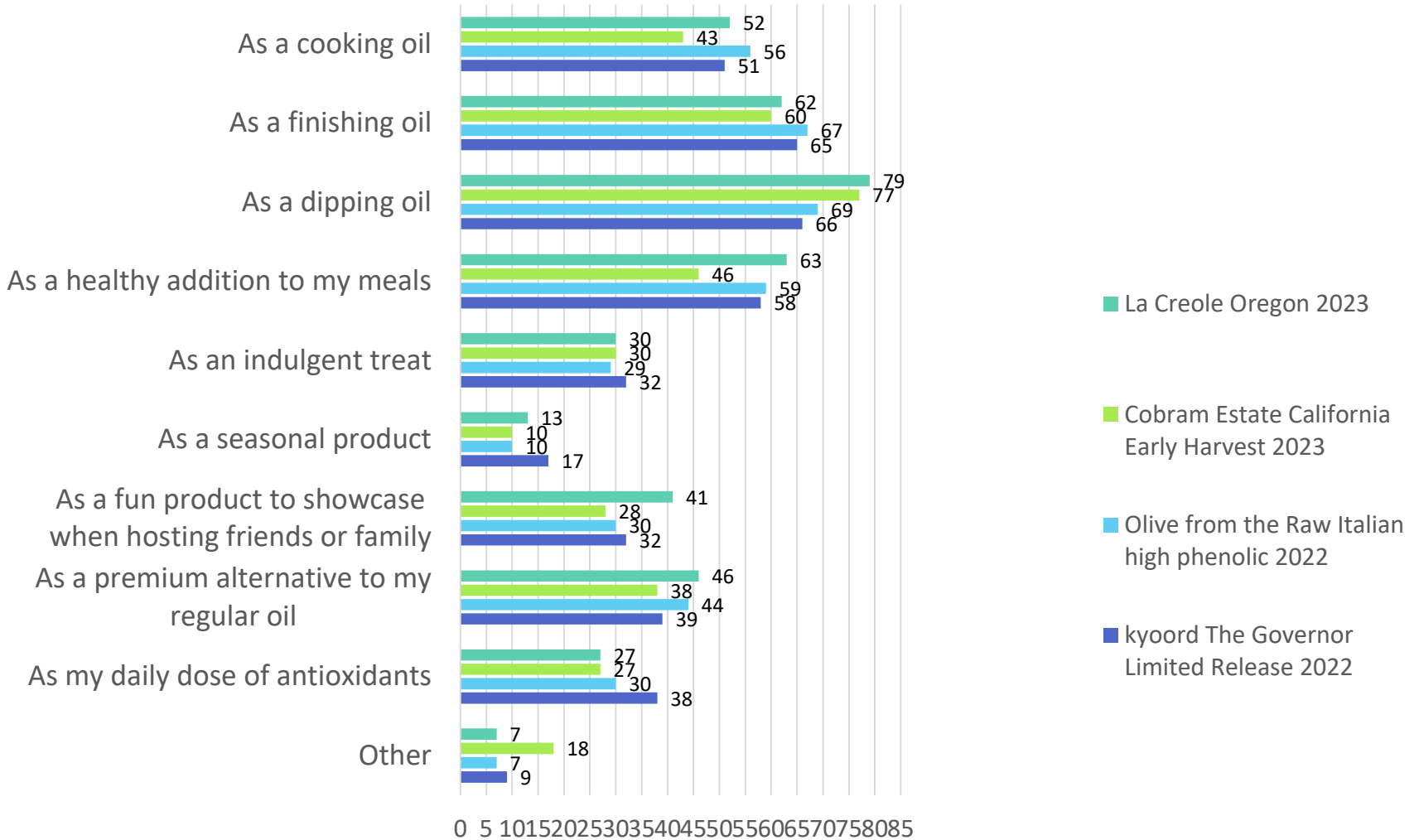


# Color liking - Crosstabulations

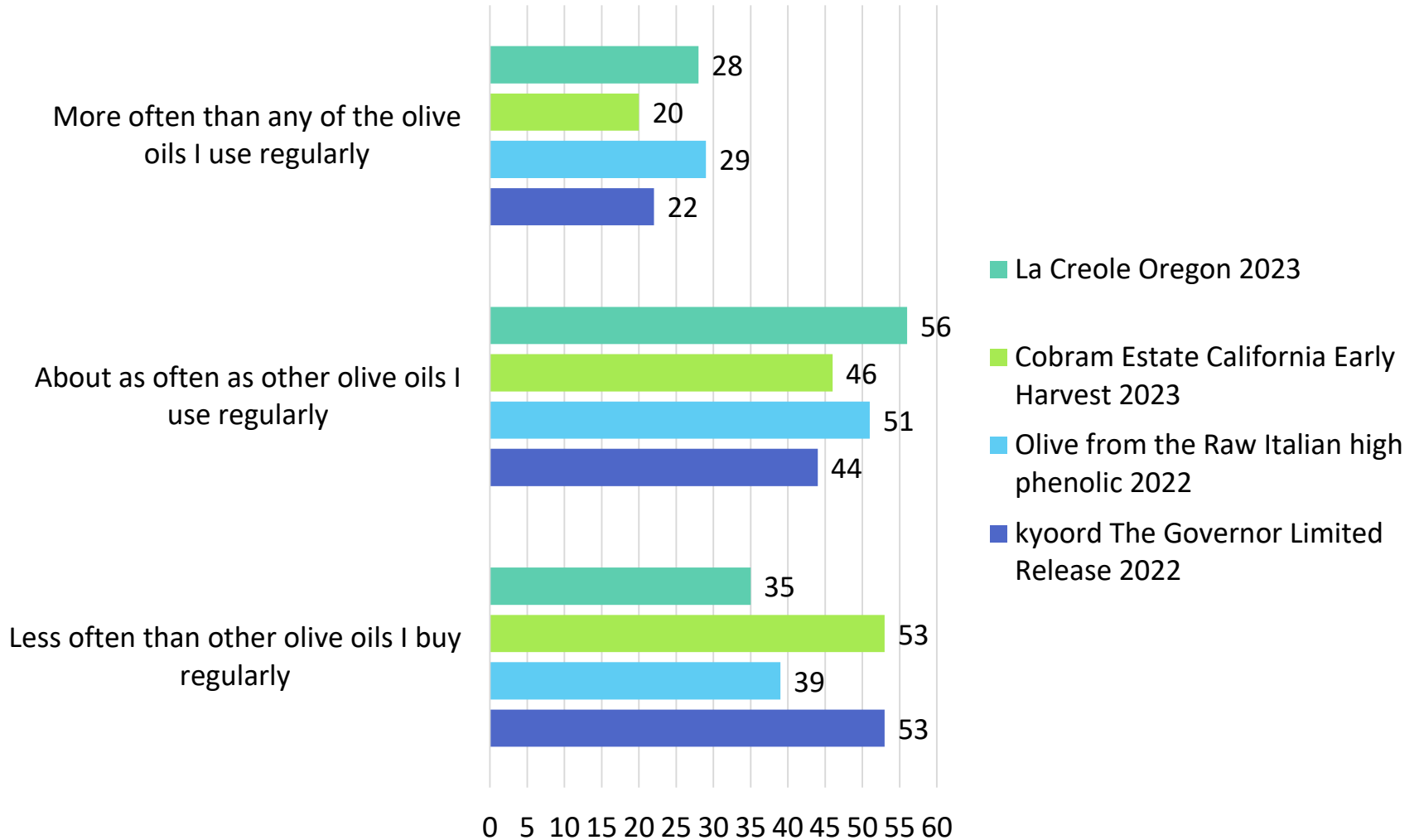
■ kyoord The Governor Limited Release 2022
 ■ Olive from the Raw Italian high phenolic 2022  
■ Cobram Estate California Early Harvest 2023
 ■ La Creole Oregon 2023



# For what occasion would you most often use this olive oil?

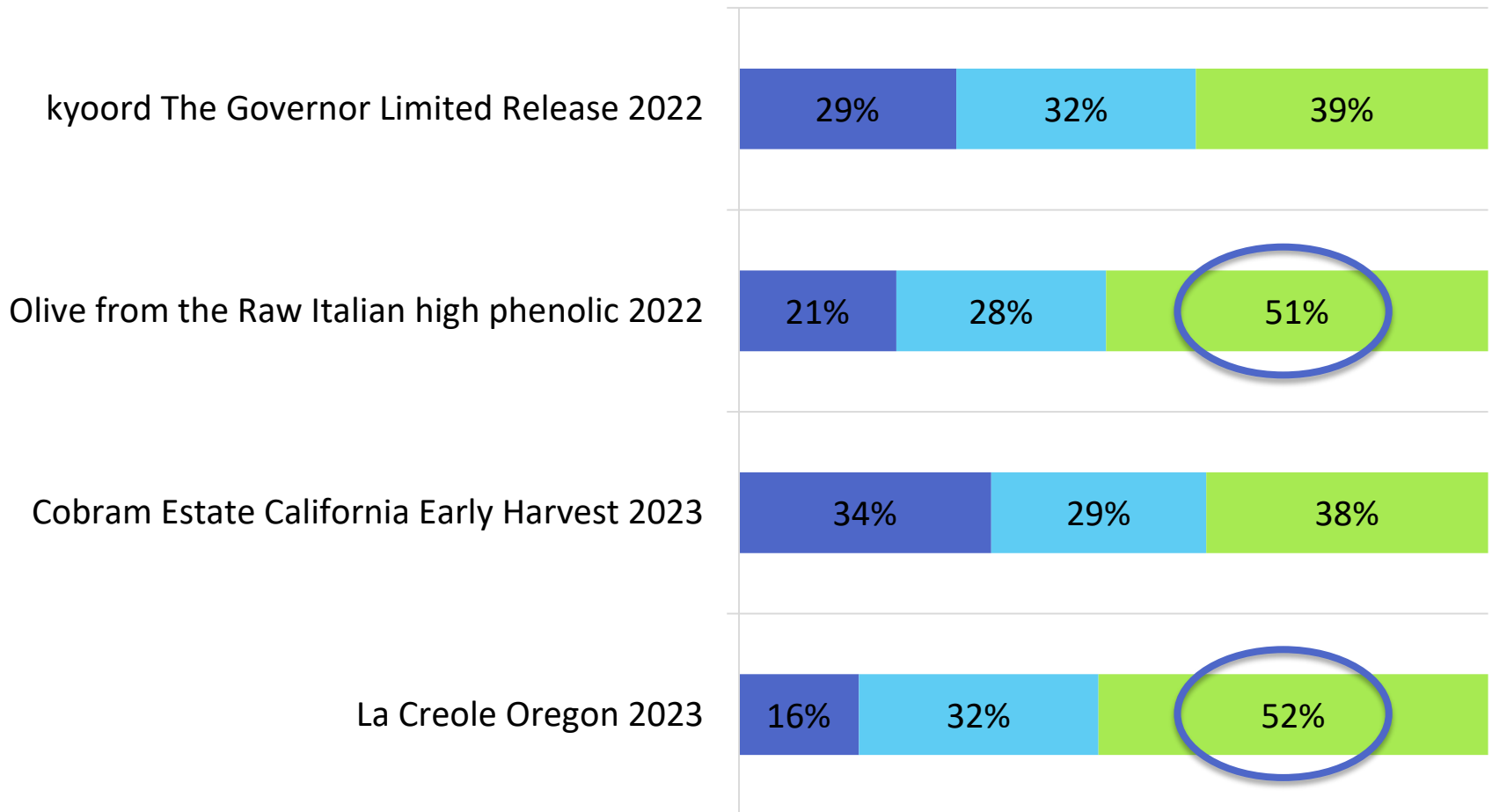


# How often use this olive oil

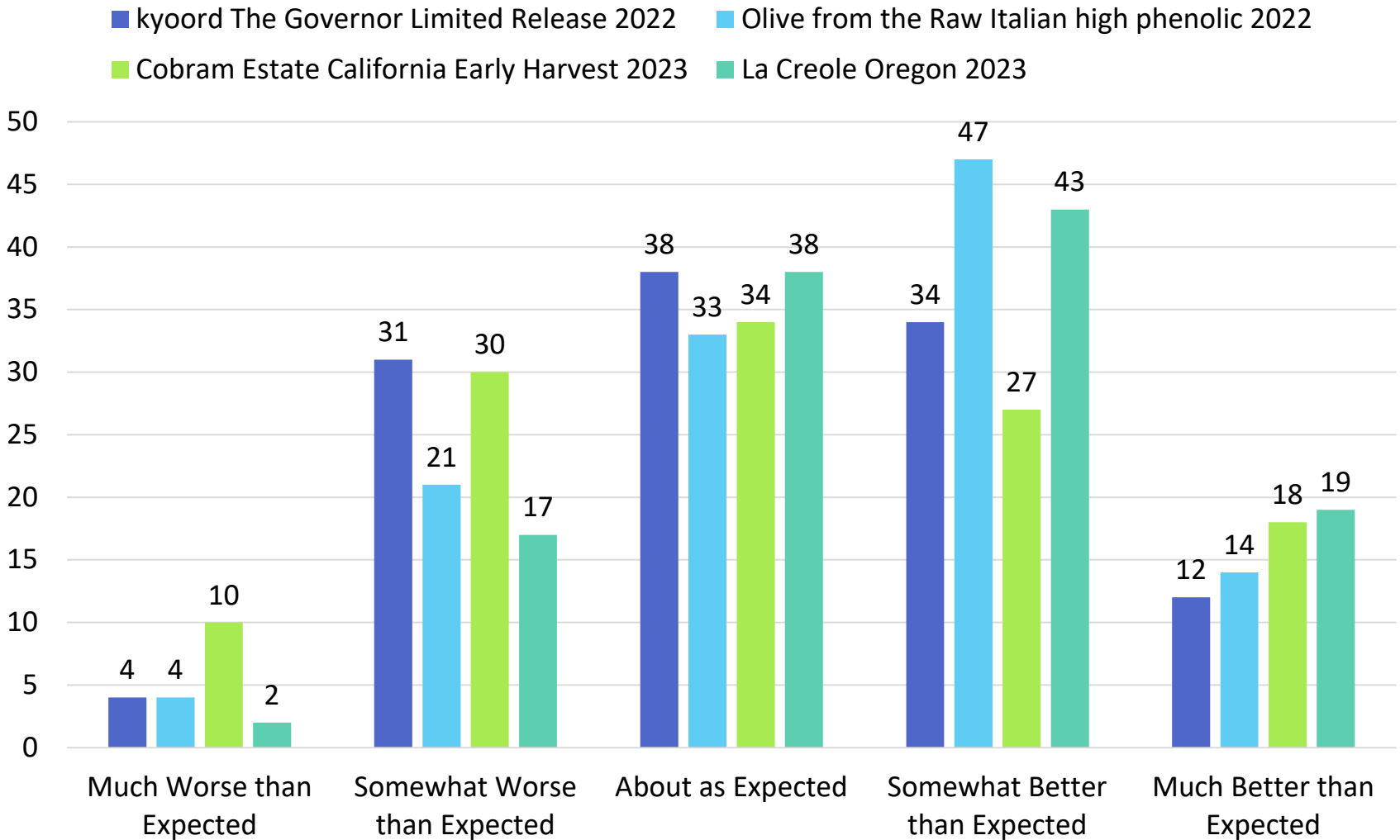


# Meet expectations - evaluation

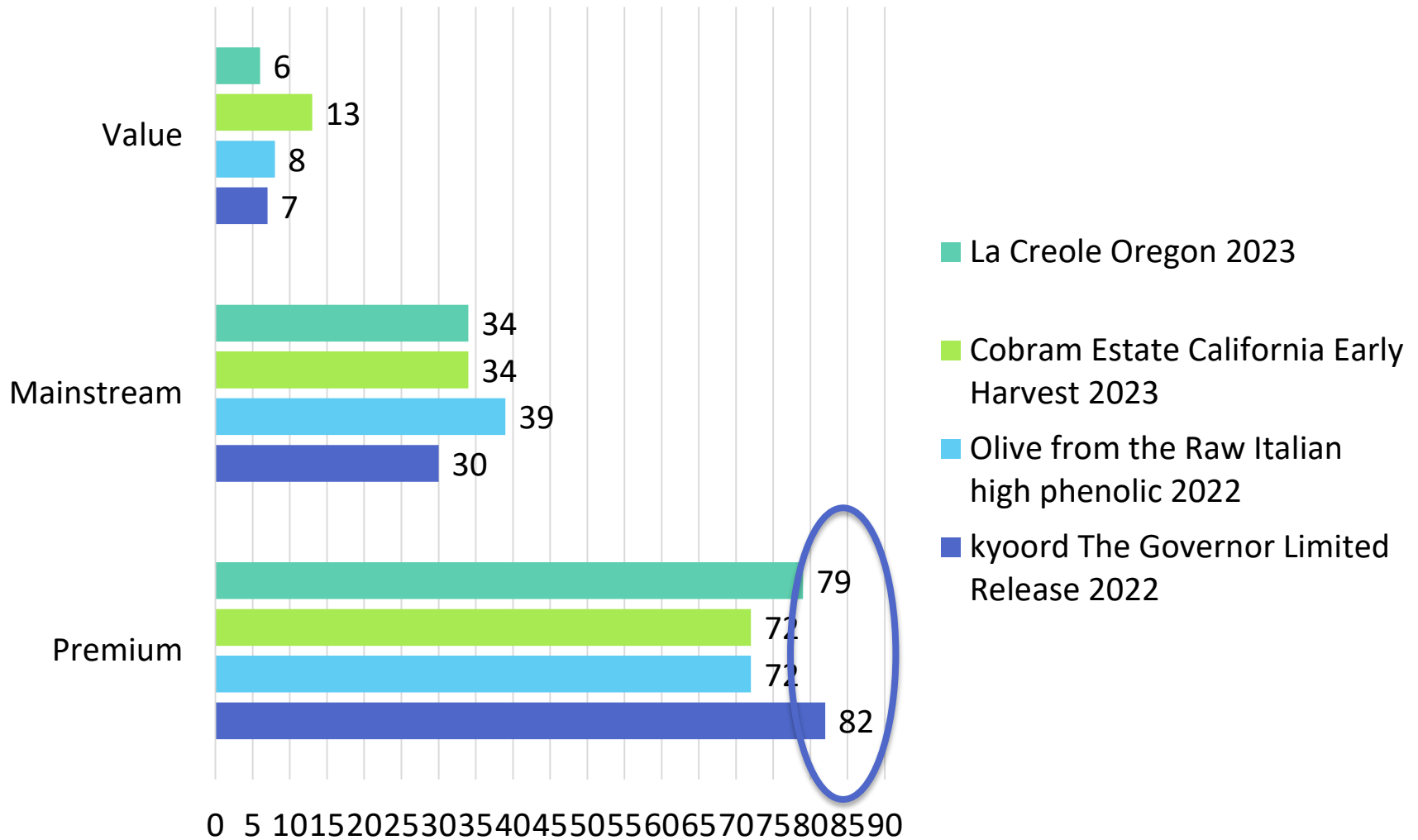
■ Worse than expected   ■ Same as expected   ■ Better than expected



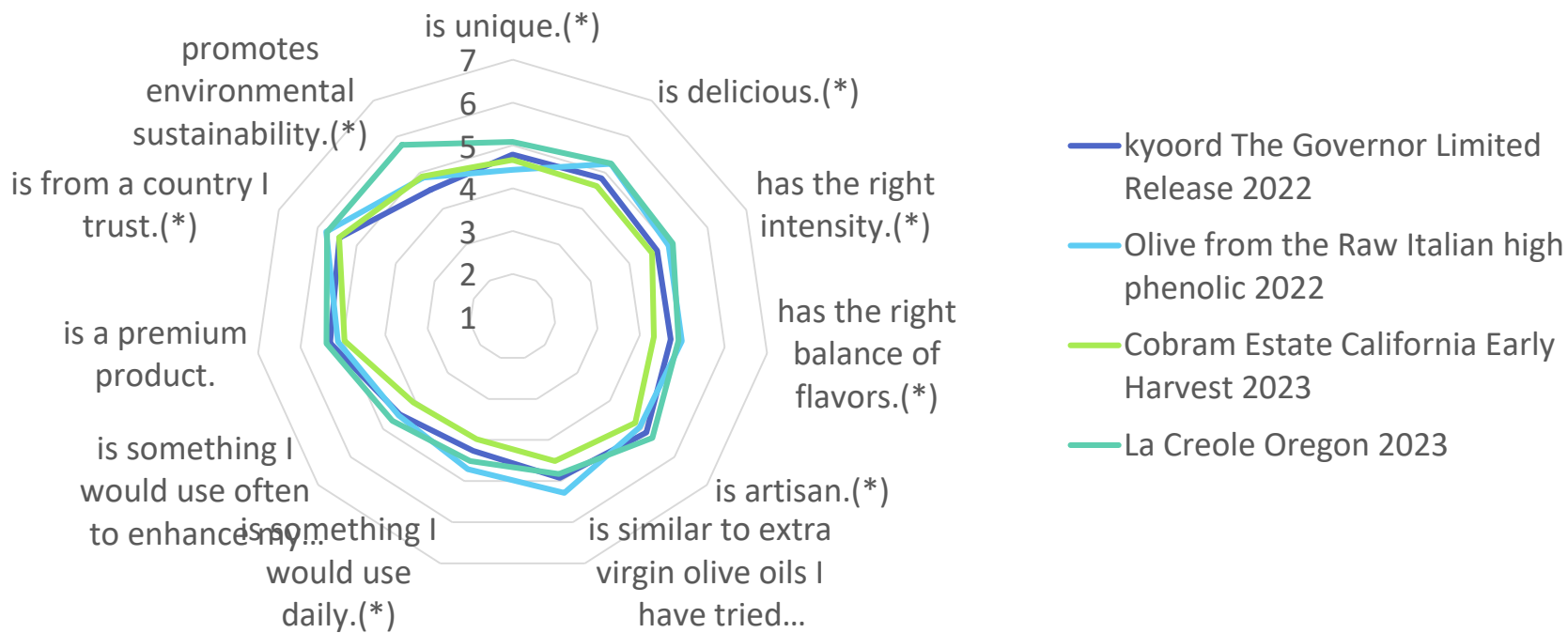
# Meet expectations (Meet expectations - evaluation) - Crosstabulations



# Rate Quality



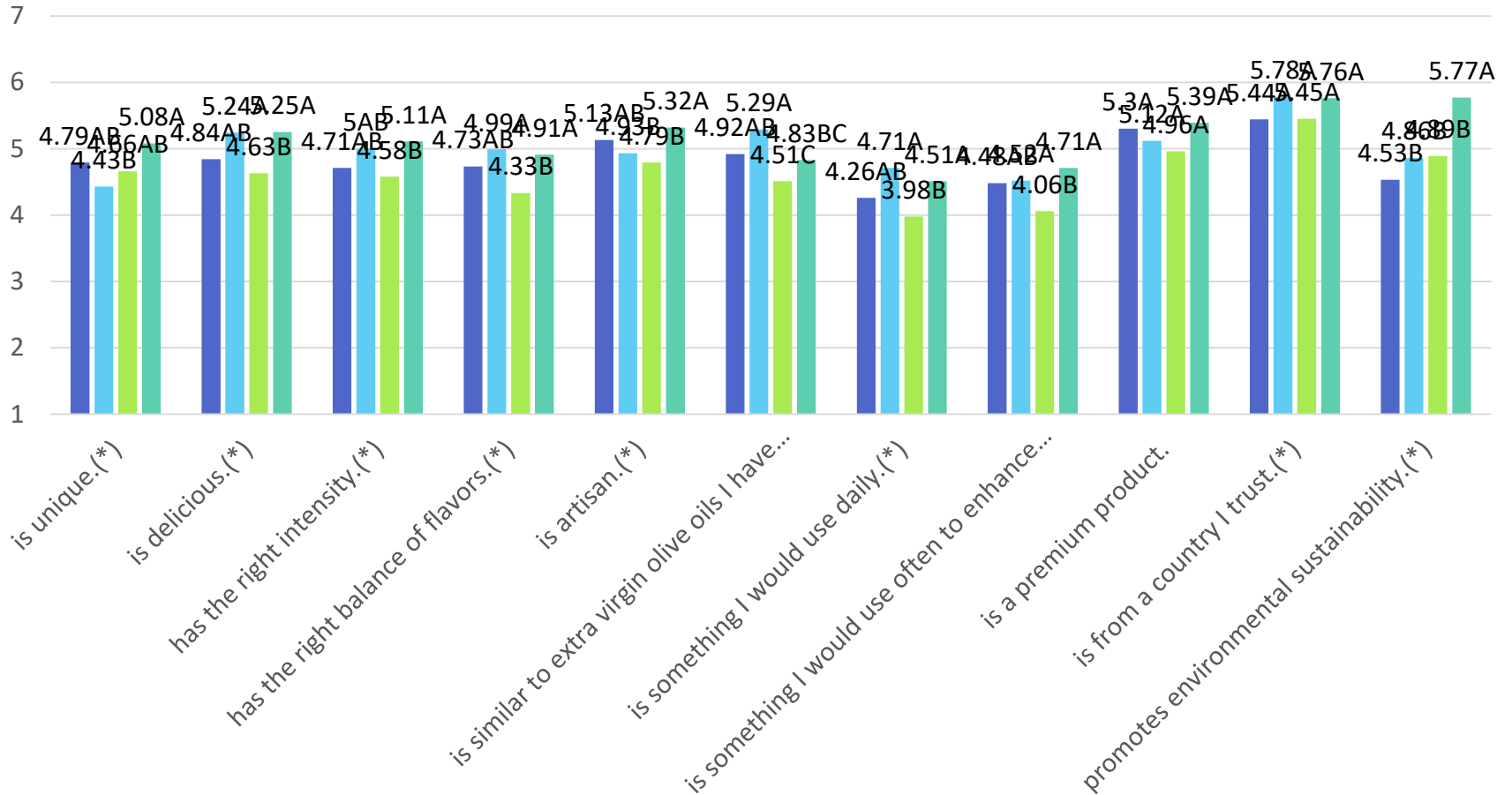
# Agree/Disagree Statements - Mean Graph



Scale Values: 1-7, where 1=strongly disagree and 7=strongly agree

# Agree/Disagree Statements - Mean Graph

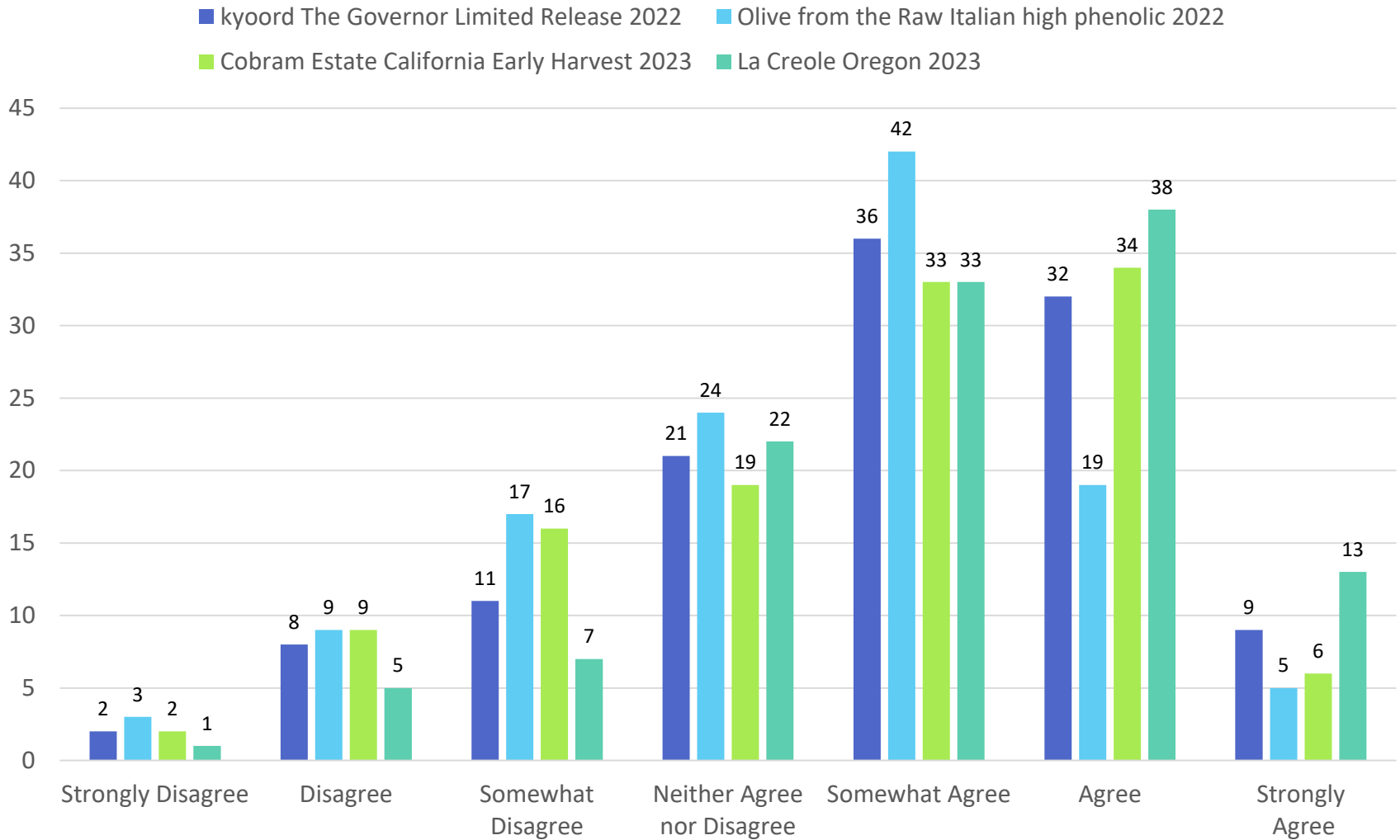
■ kyoord The Governor Limited Release 2022 
 ■ Olive from the Raw Italian high phenolic 2022  
■ Cobram Estate California Early Harvest 2023 
 ■ La Creole Oregon 2023



Scale Values: 1-7, where 1=strongly disagree and 7=strongly agree

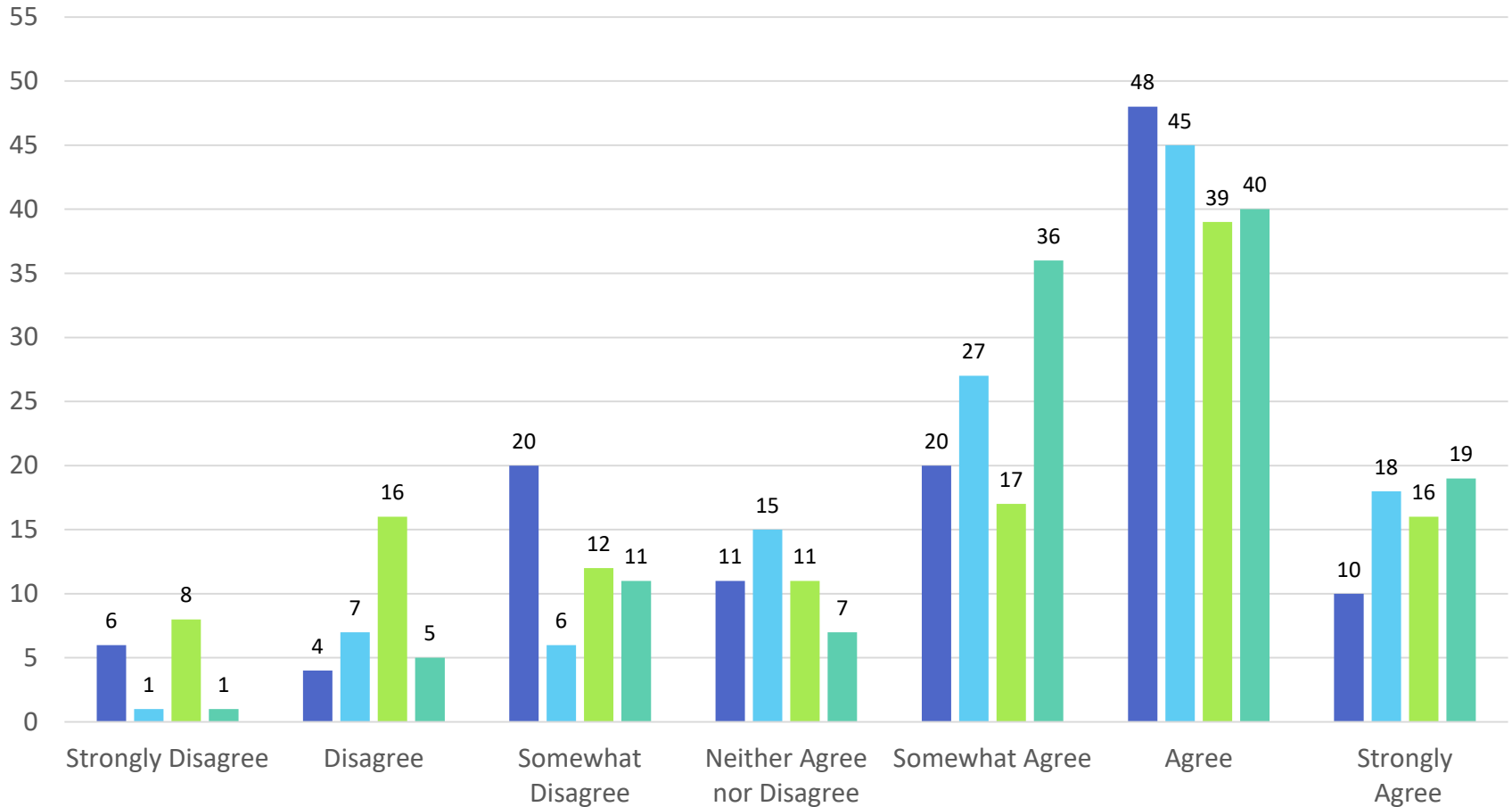


# Agree/Disagree Statements (is unique.) - Crosstabulations

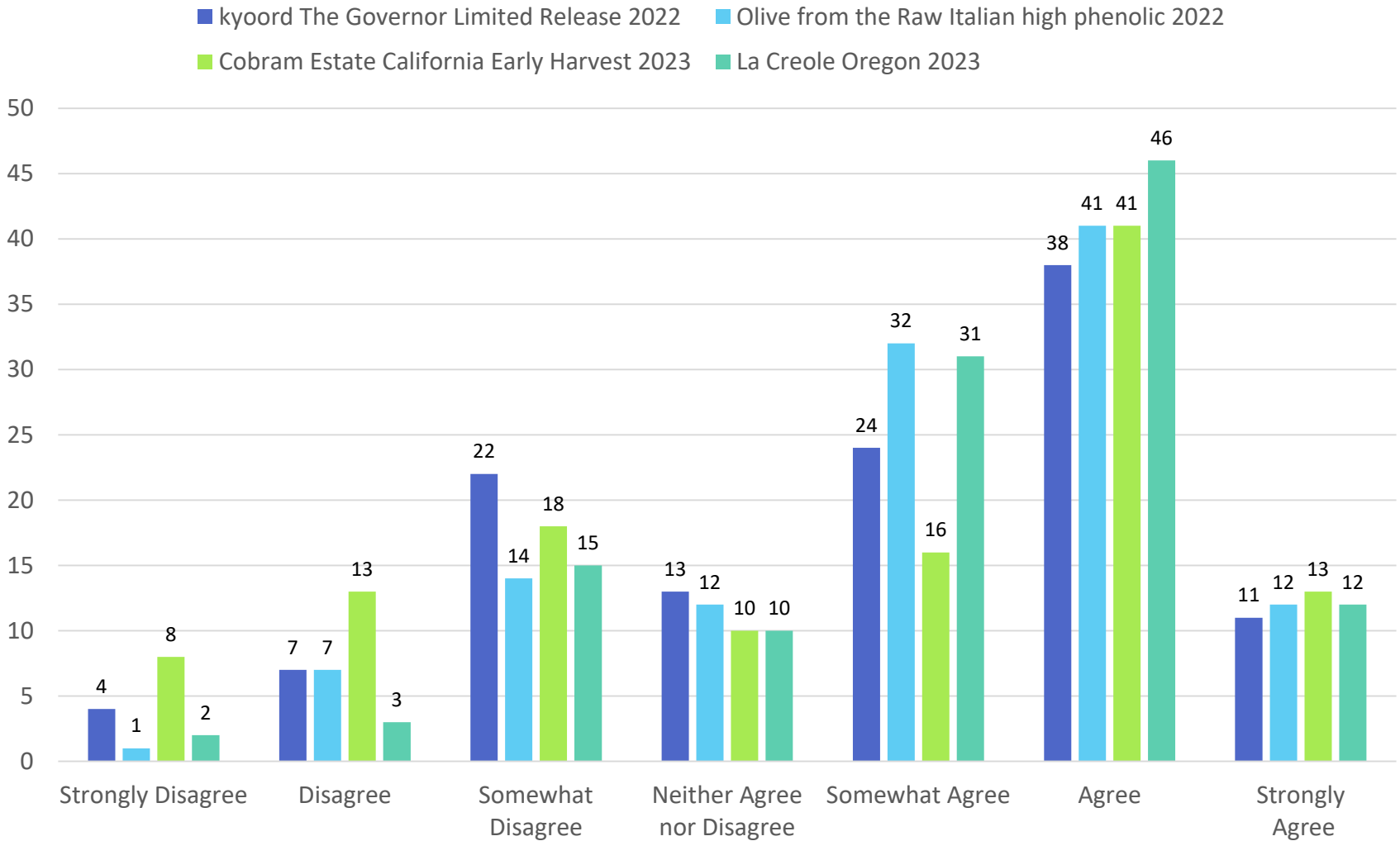


# Agree/Disagree Statements (is delicious.) - Crosstabulations

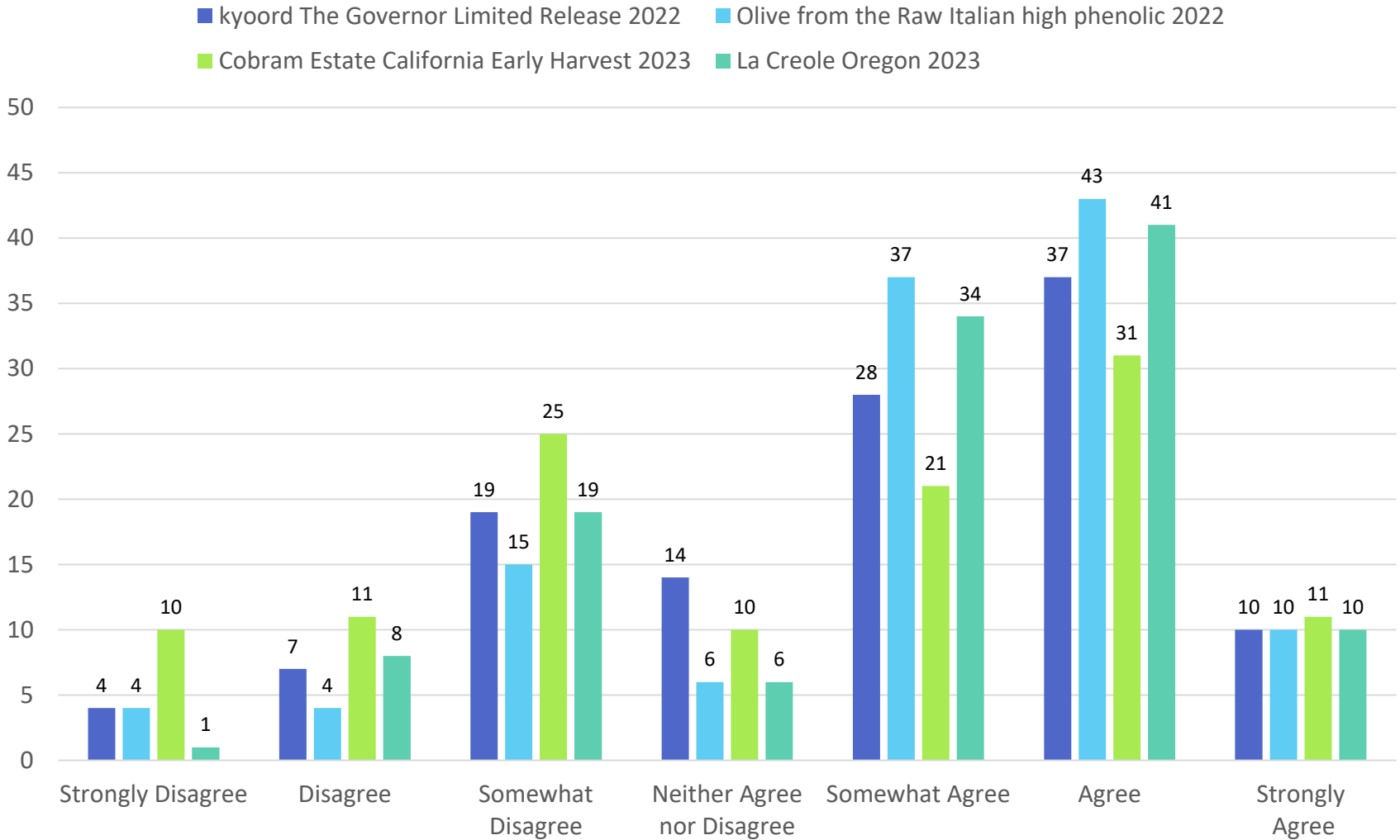
■ kyoord The Governor Limited Release 2022   ■ Olive from the Raw Italian high phenolic 2022  
■ Cobram Estate California Early Harvest 2023   ■ La Creole Oregon 2023



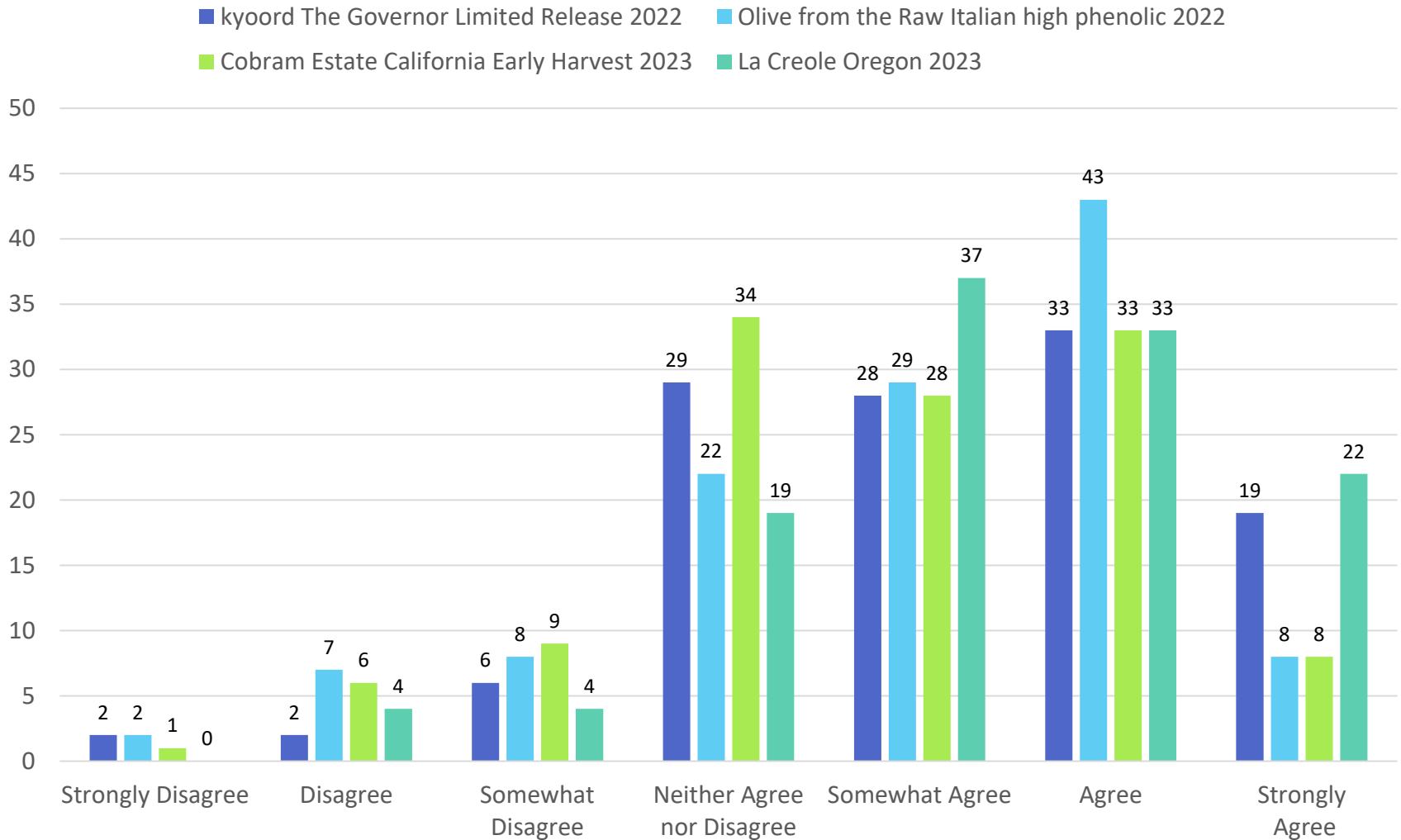
# Agree/Disagree Statements (has the right intensity.) - Crosstabulations



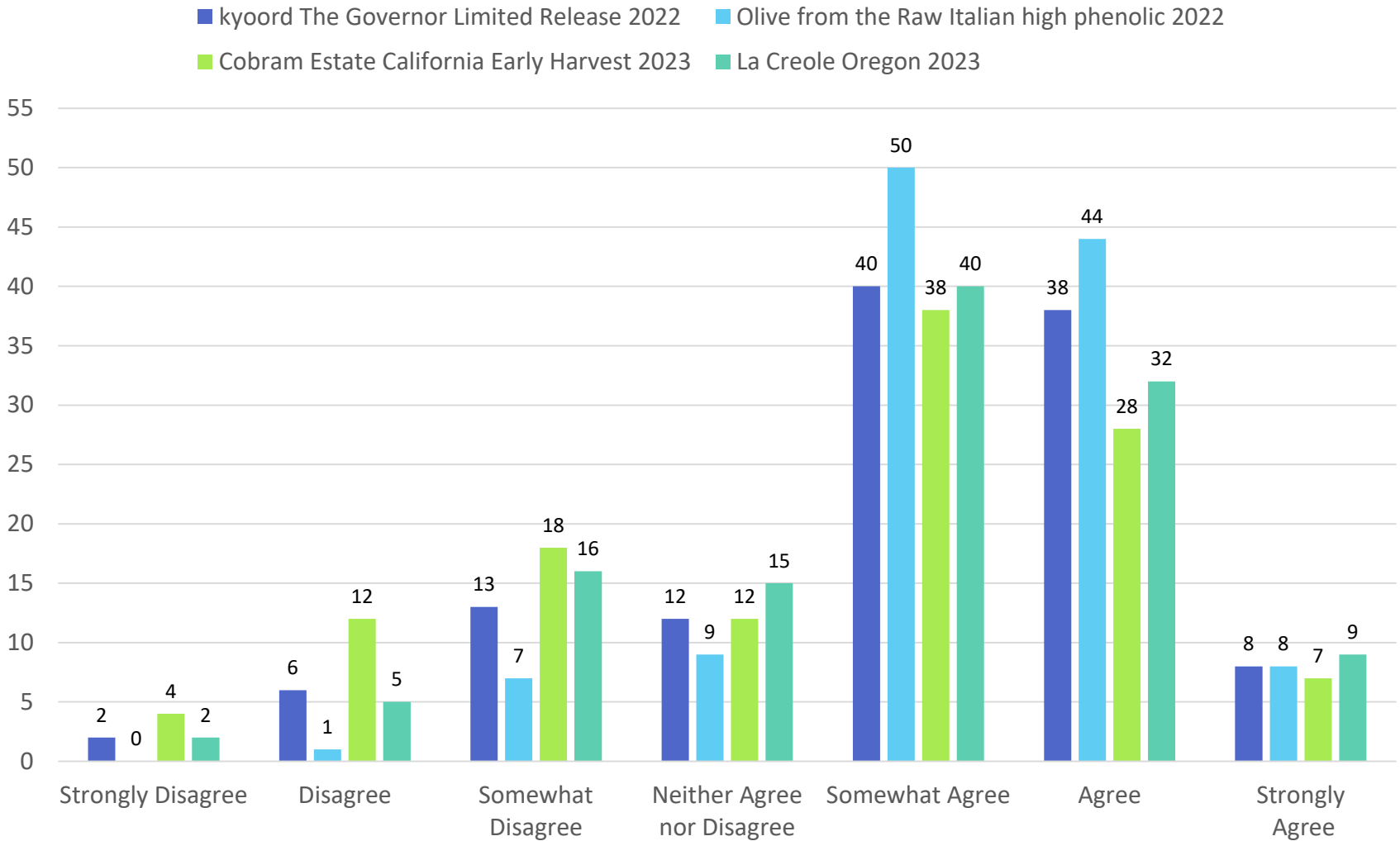
# Agree/Disagree Statements (has the right balance of flavors.) - Crosstabulations



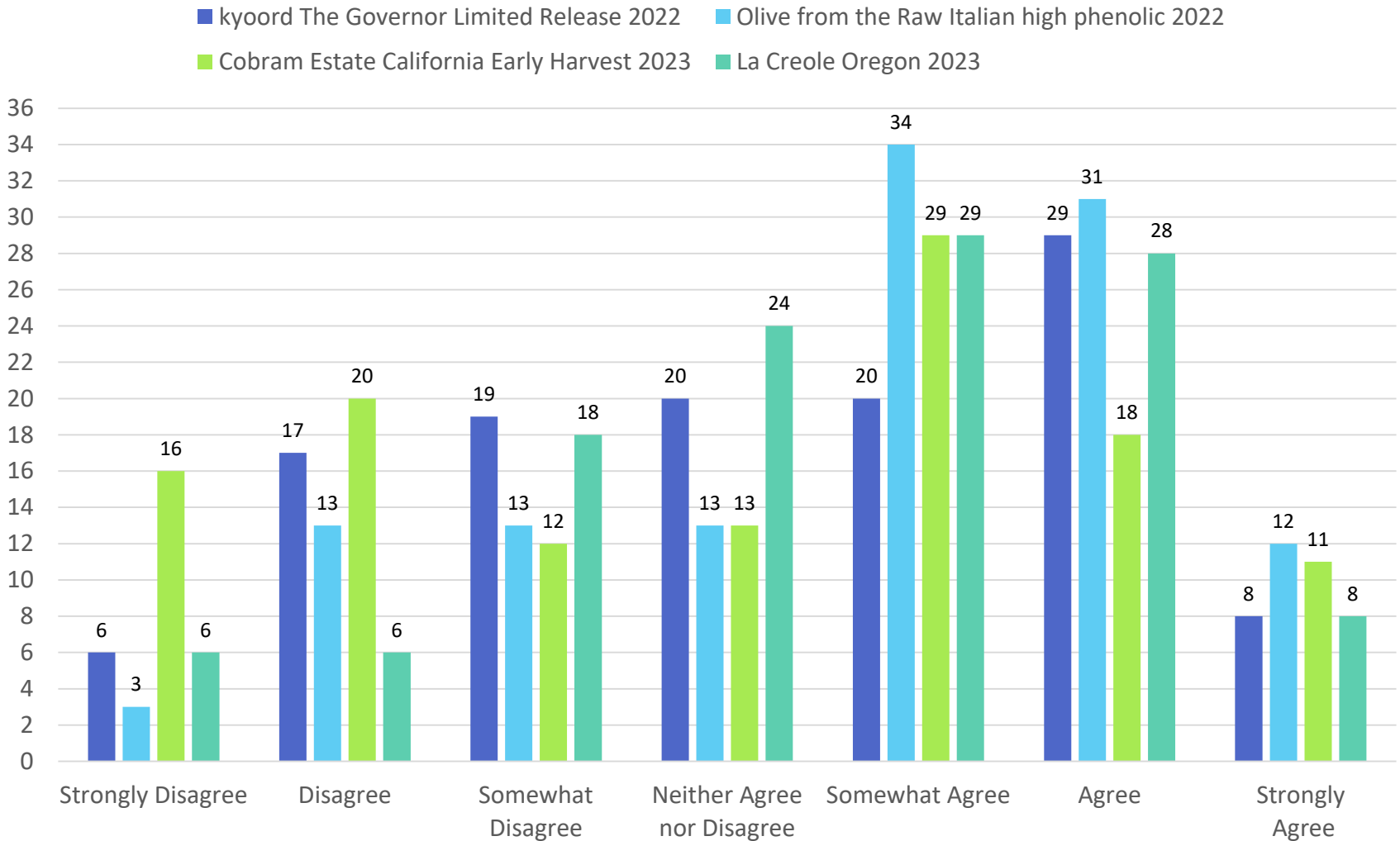
# Agree/Disagree Statements (is artisan.) - Crosstabulations



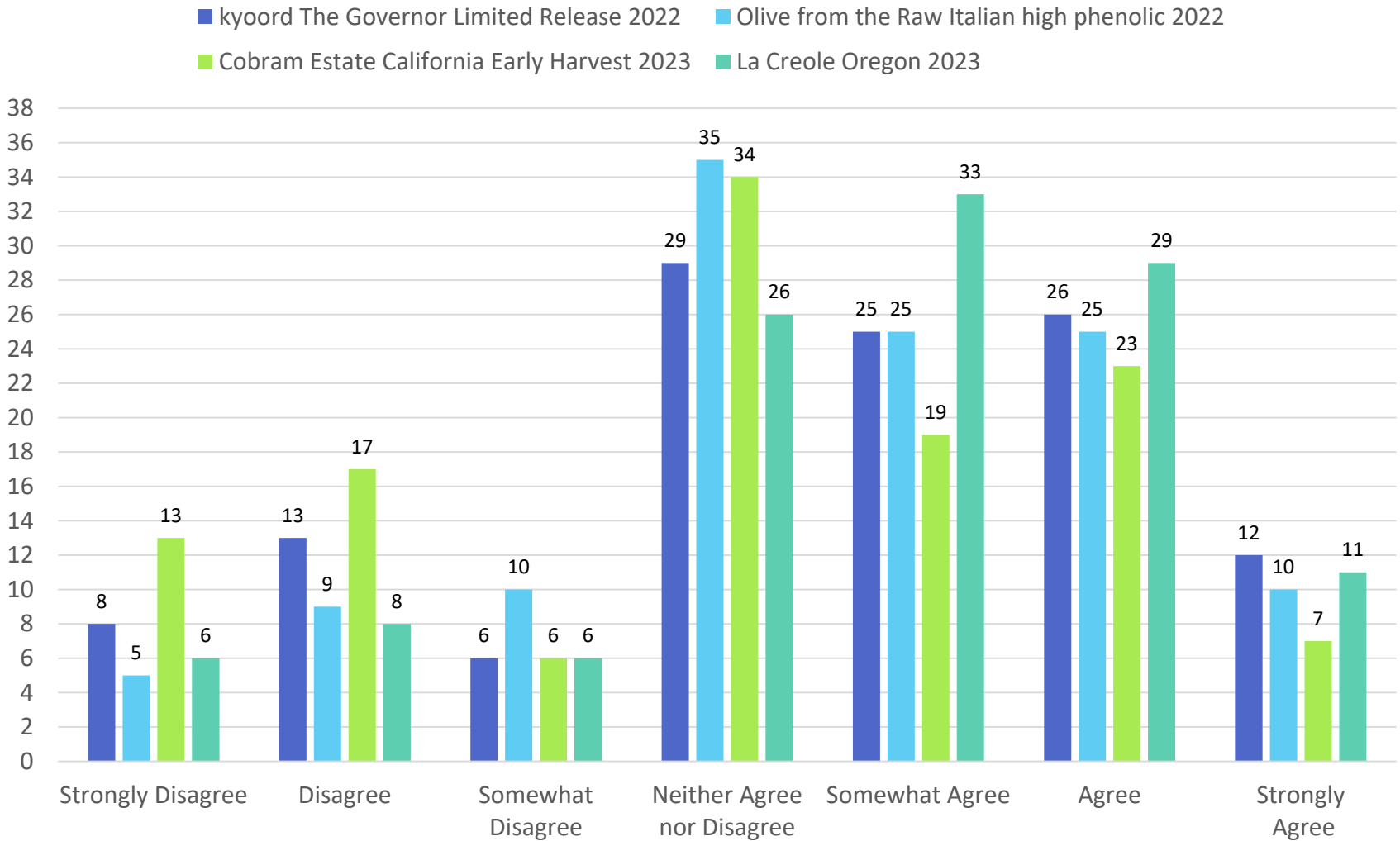
## Agree/Disagree Statements (is similar to extra virgin olive oils I have tried before.) - Crosstabulations



# Agree/Disagree Statements (is something I would use daily.) - Crosstabulations

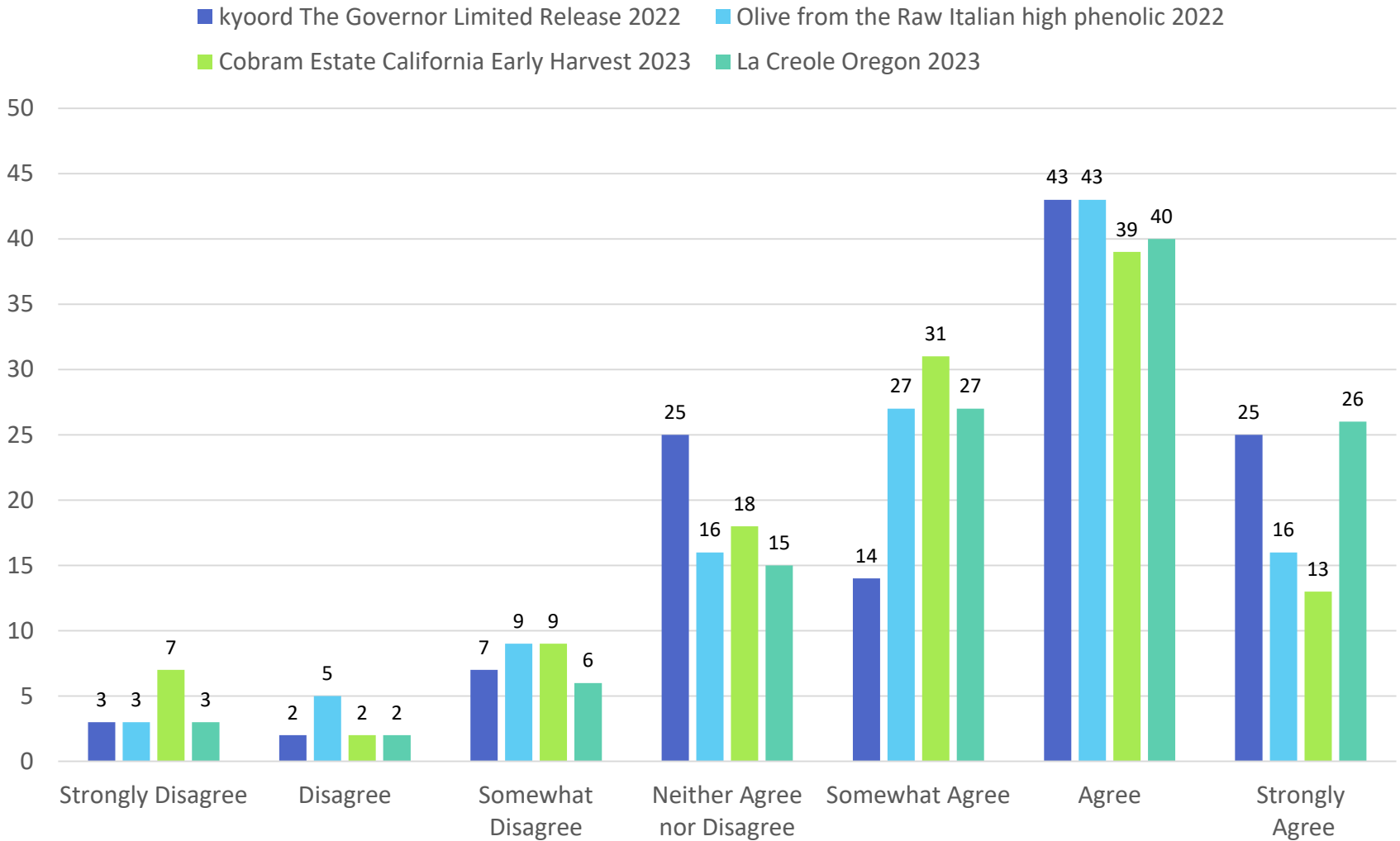


# Agree/Disagree Statements (is something I would use often to enhance my health.) - Crosstabulations

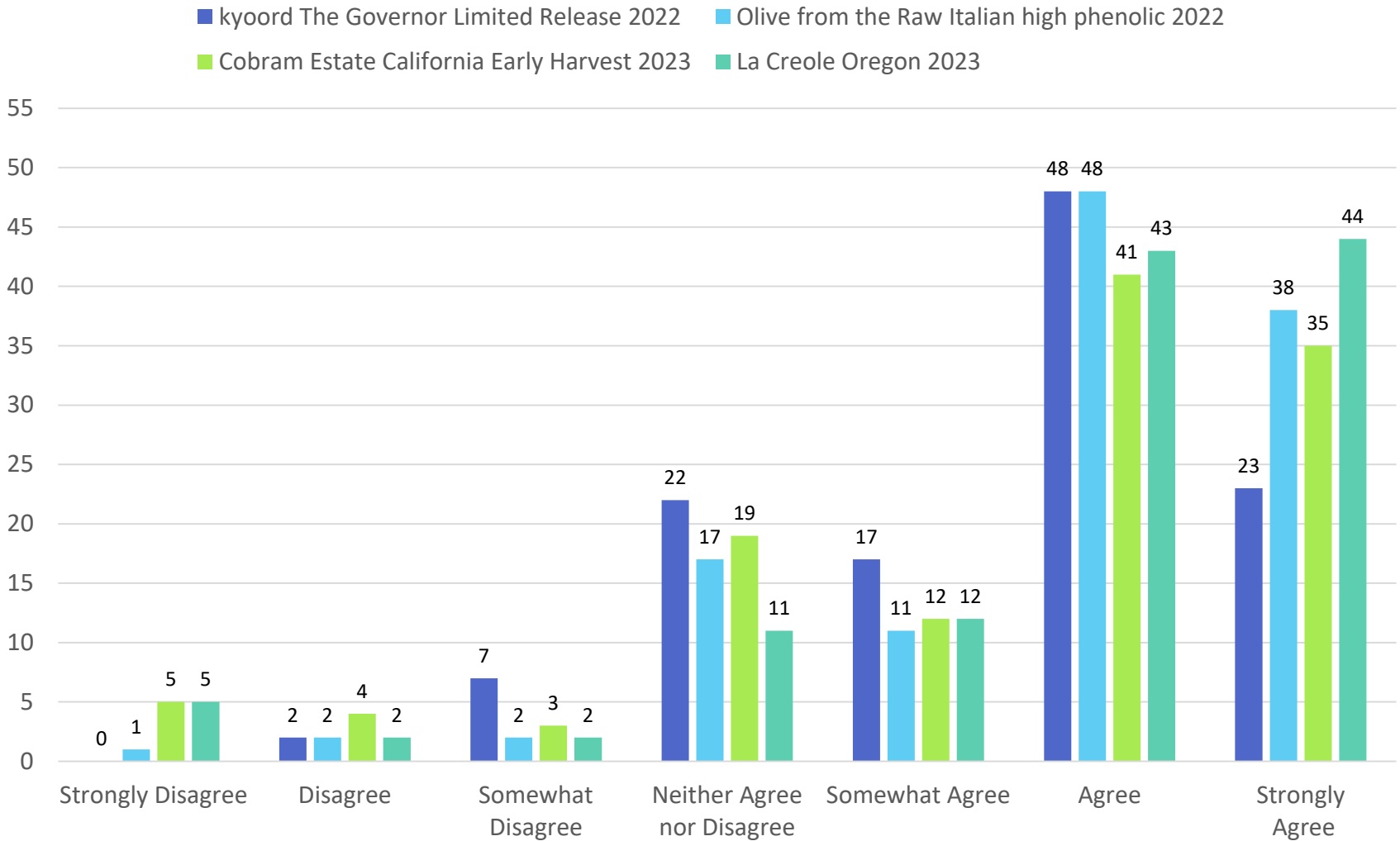




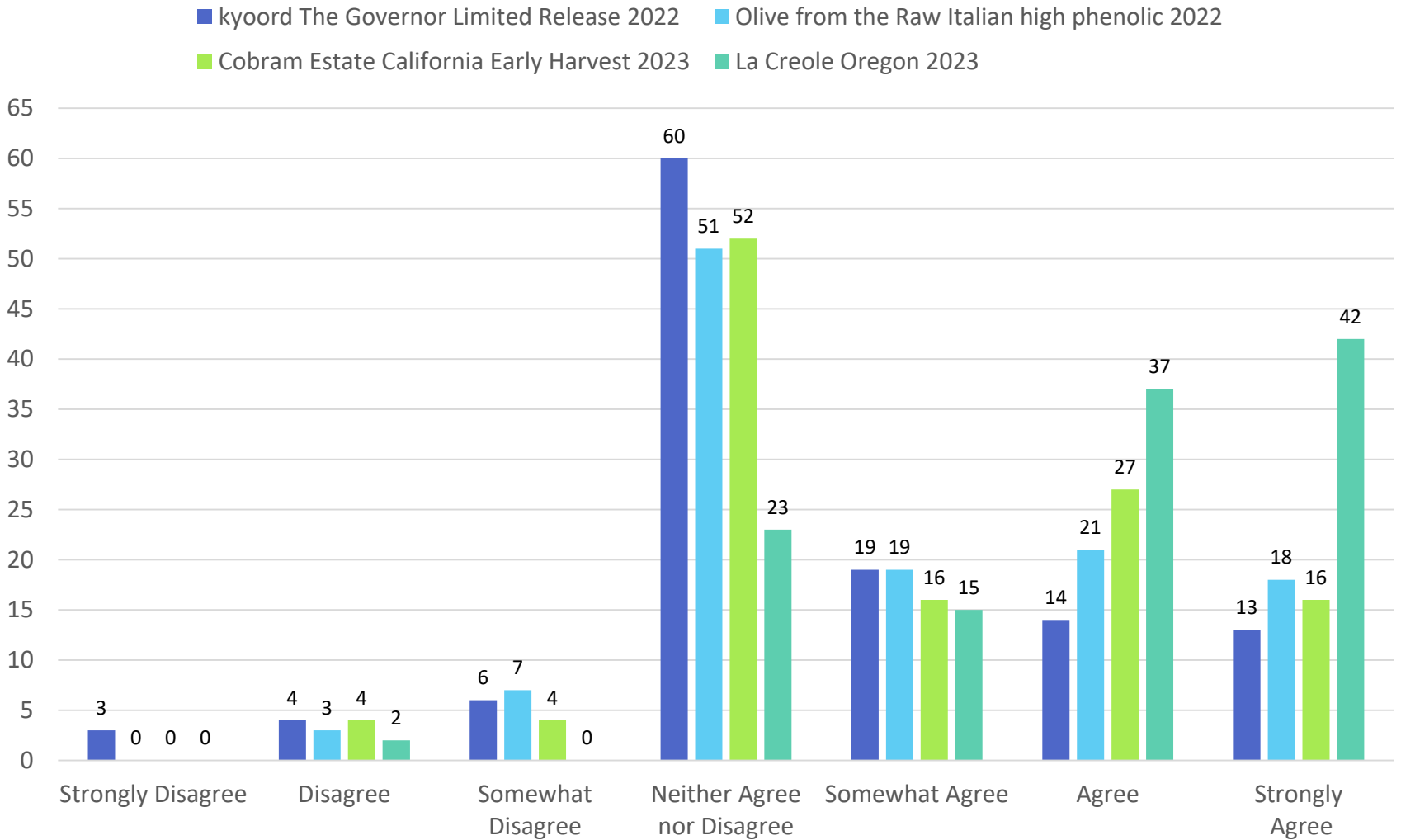
# Agree/Disagree Statements (is a premium product.) - Crosstabulations



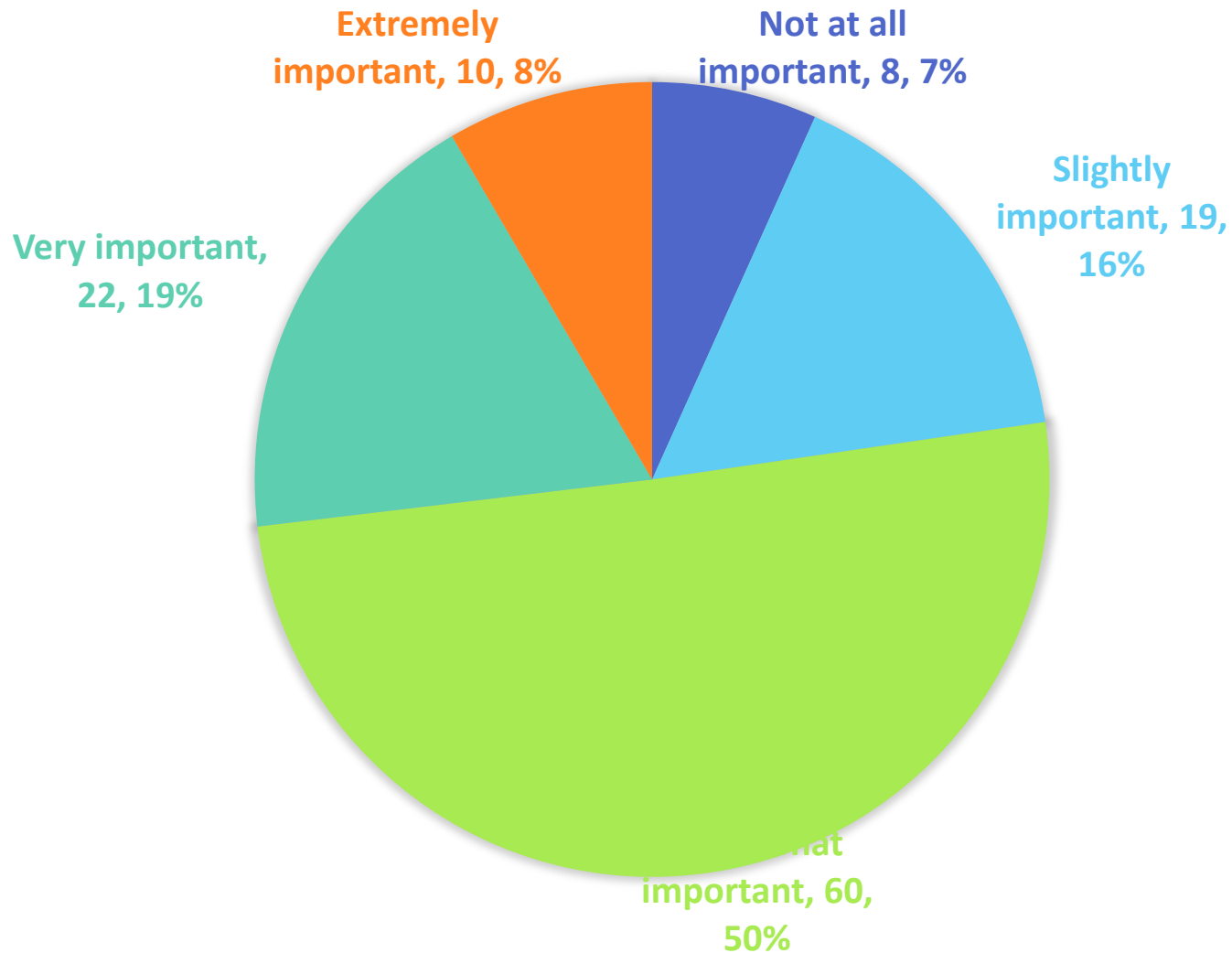
# Agree/Disagree Statements (is from a country I trust.) - Crosstabulations



# Agree/Disagree Statements (promotes environmental sustainability.) - Crosstabulations

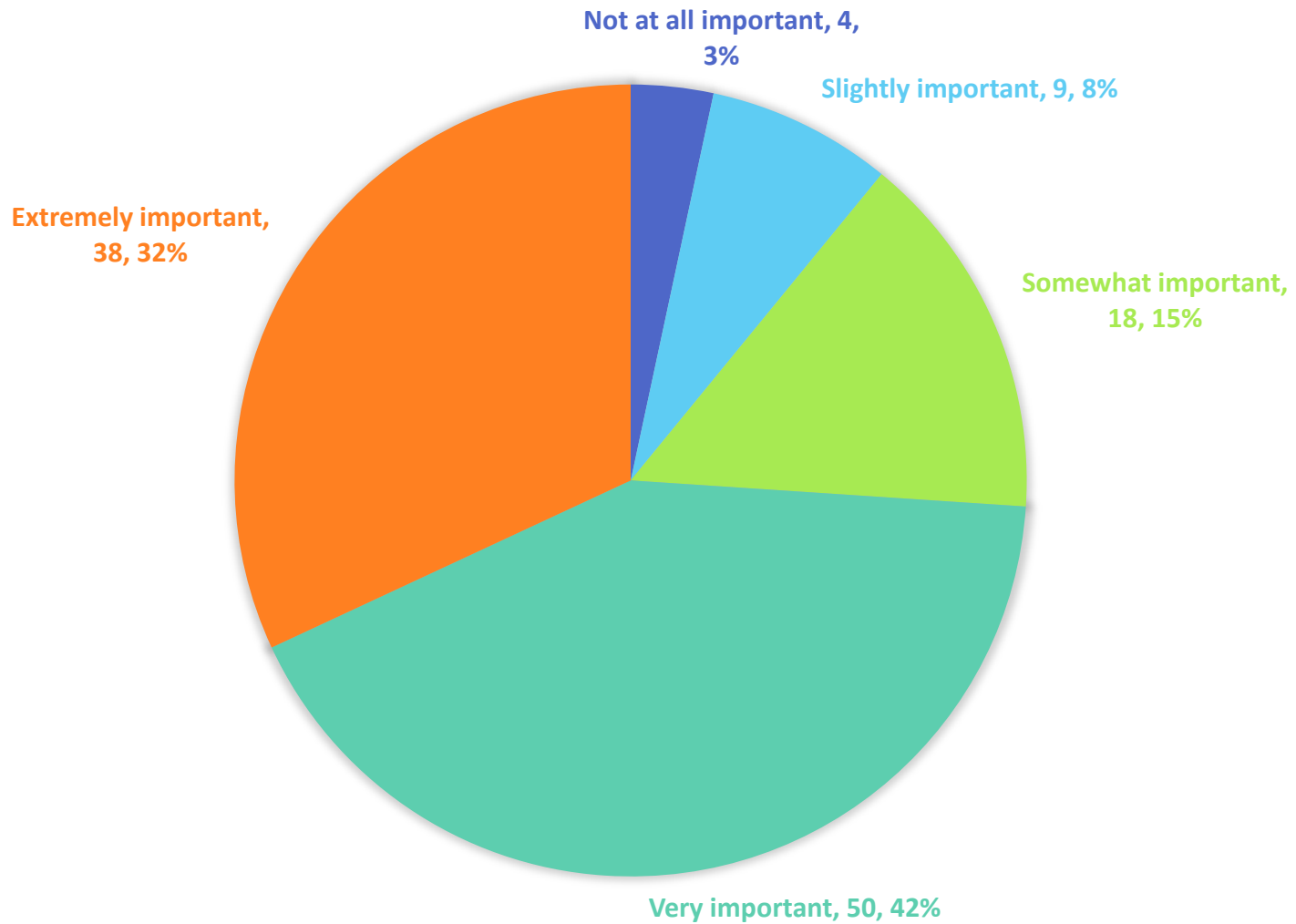


# Branding/look and feel of package



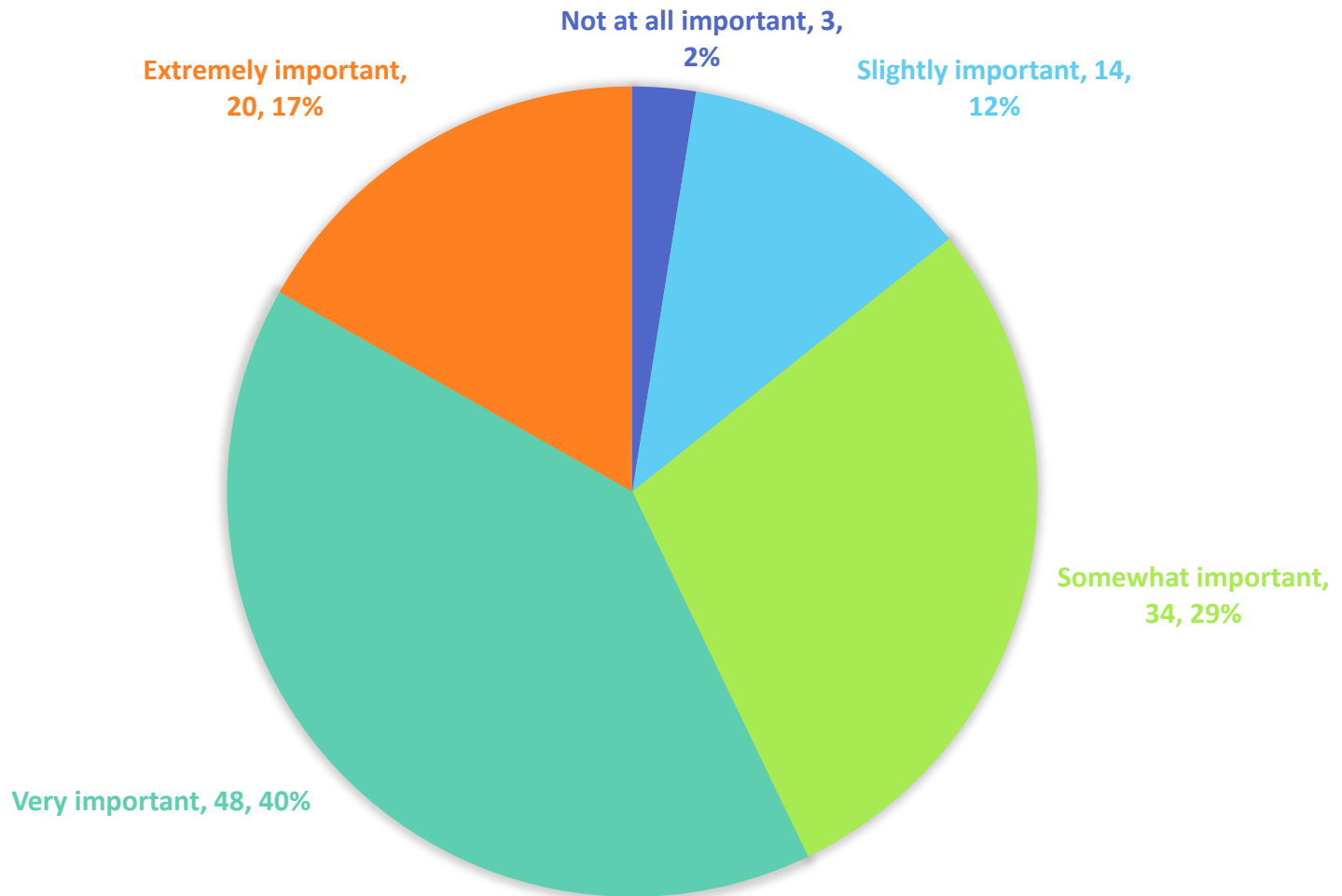
When considering an olive oil, how important are the following factors?

# Protective packaging format (e.g. glass vs. dark glass vs. aluminum)



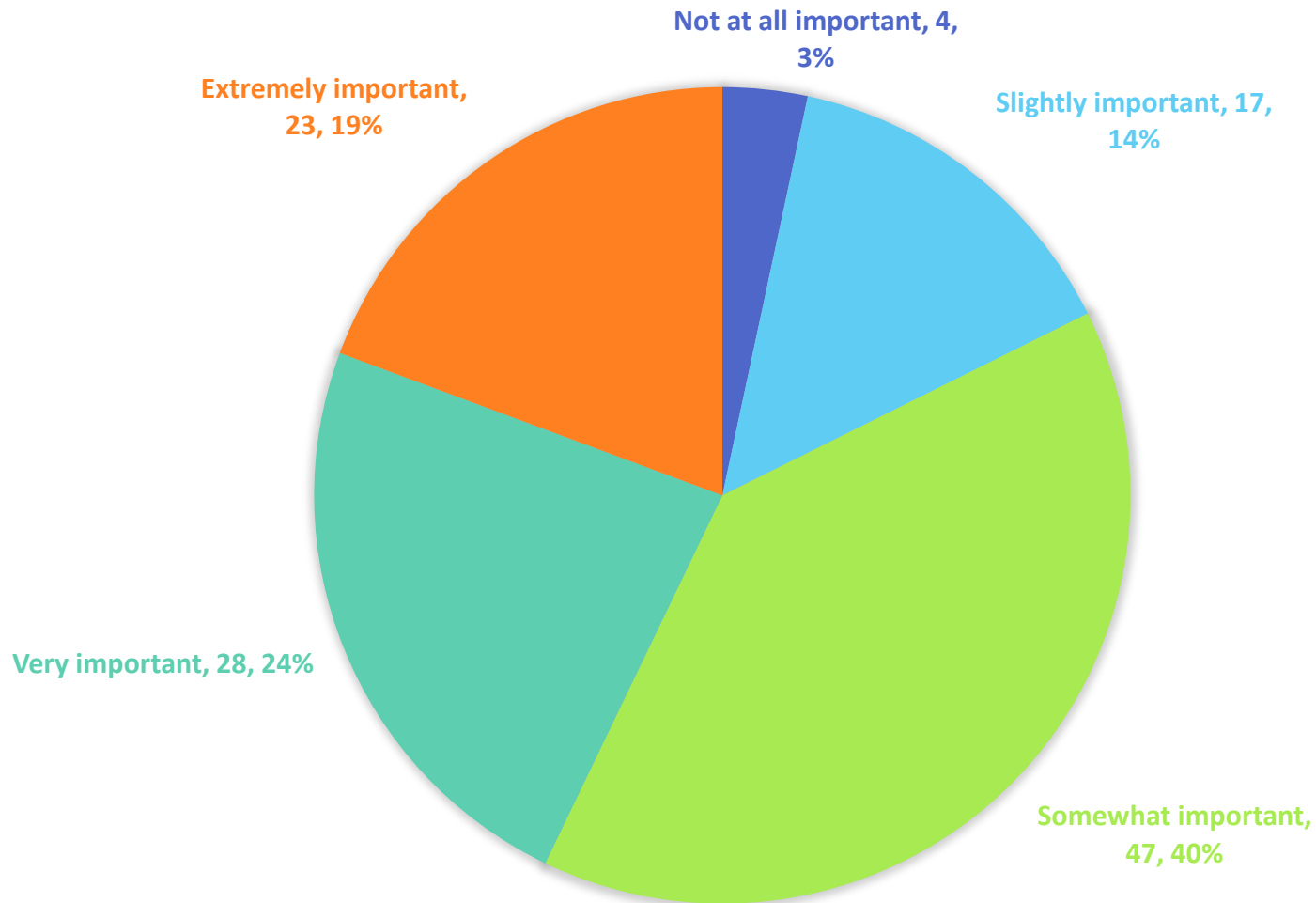
When considering an olive oil, how important are the following factors?

# Country of origin



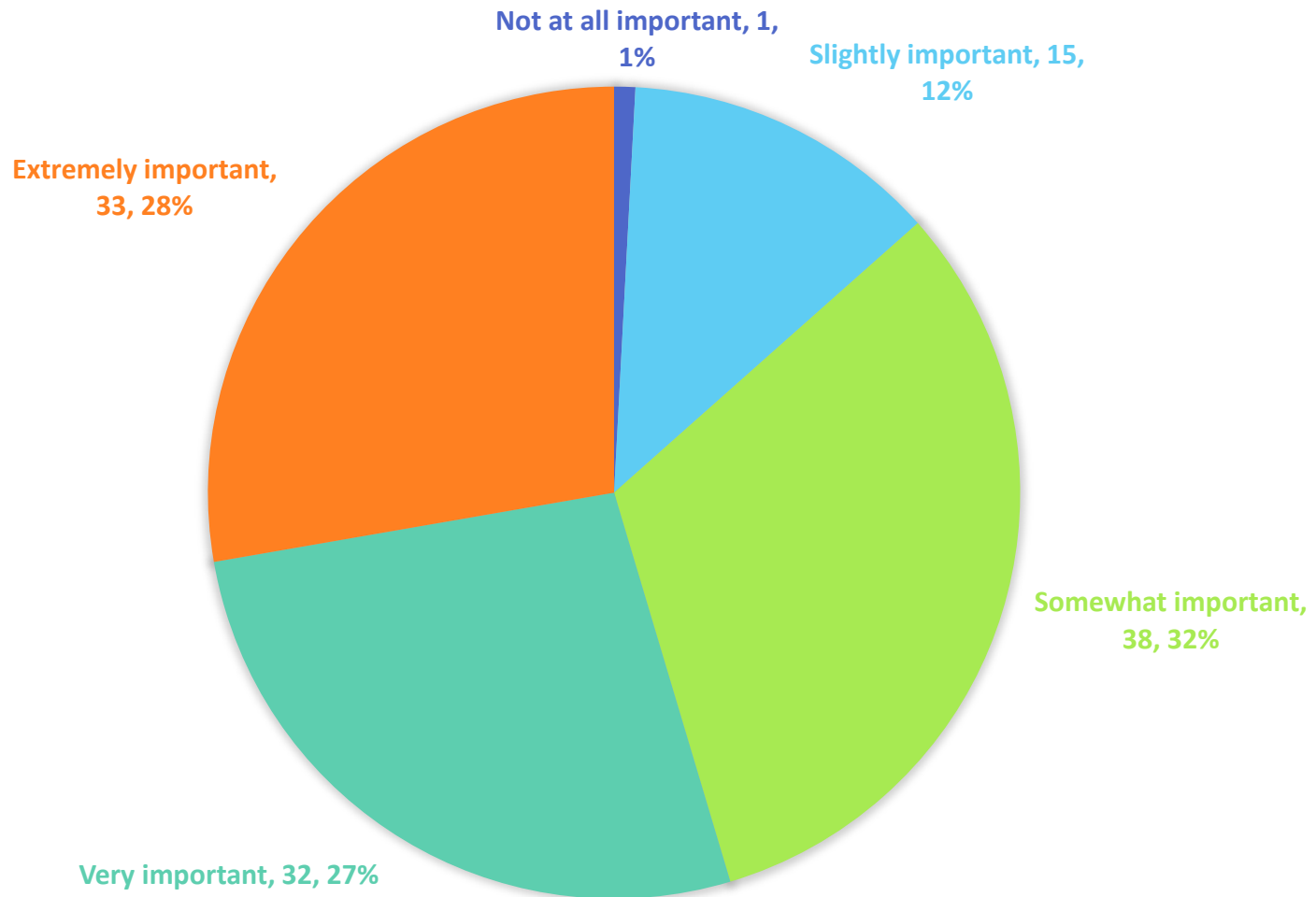
When considering an olive oil, how important are the following factors?

# Locally grown and processed



When considering an olive oil, how important are the following factors?

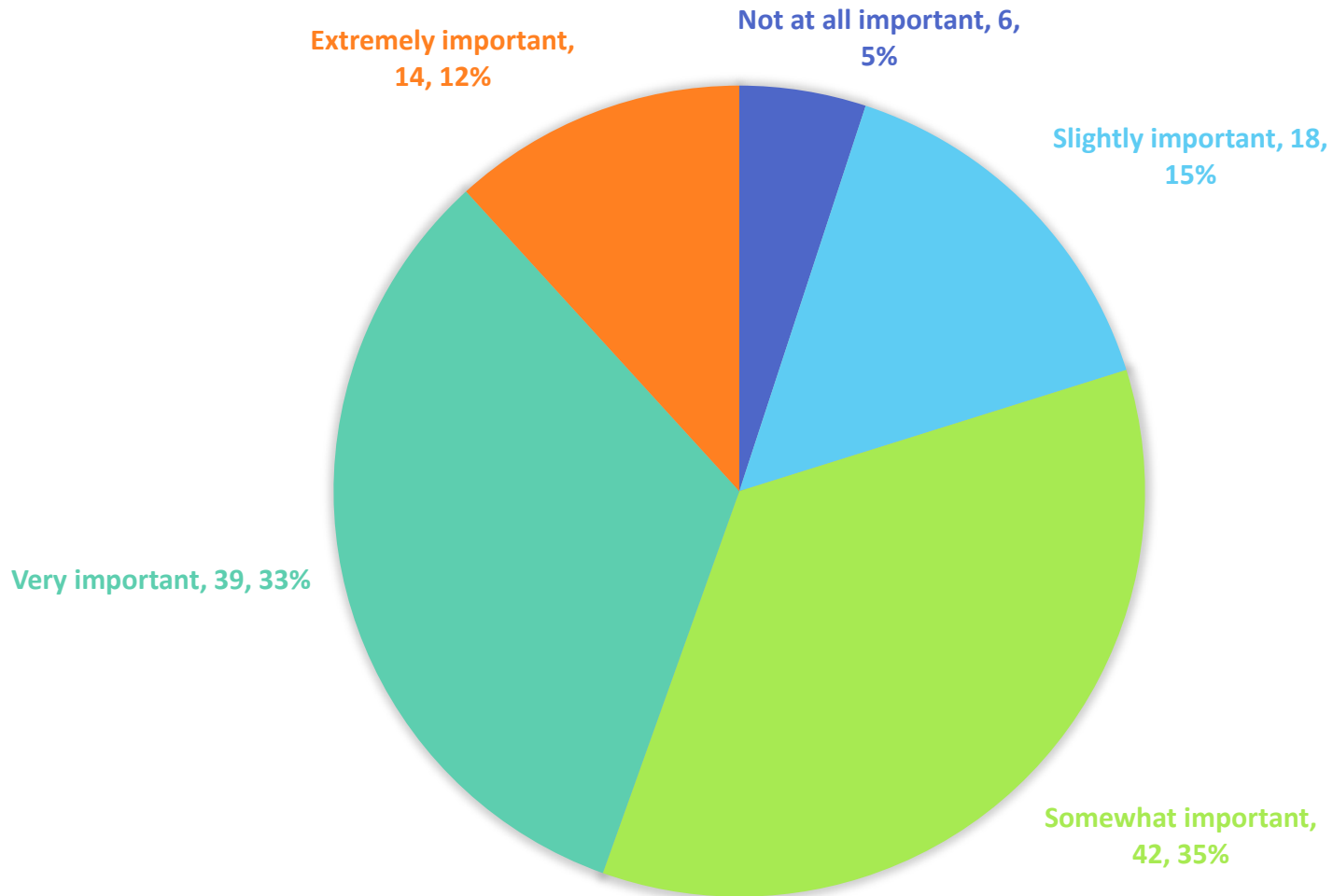
# Supports regional artisan growers and your local economy



When considering an olive oil, how important are the following factors?

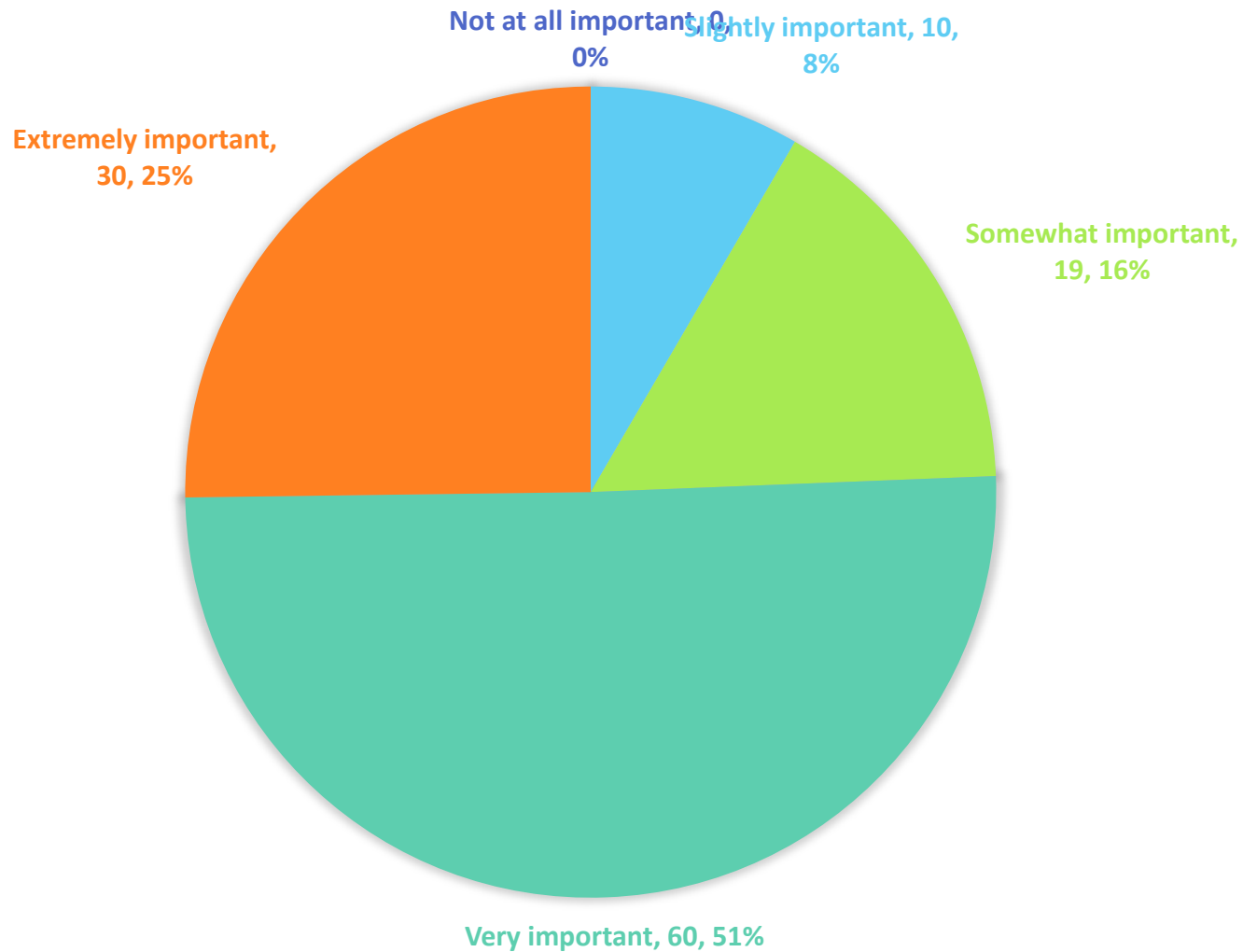


# Hand harvested olives



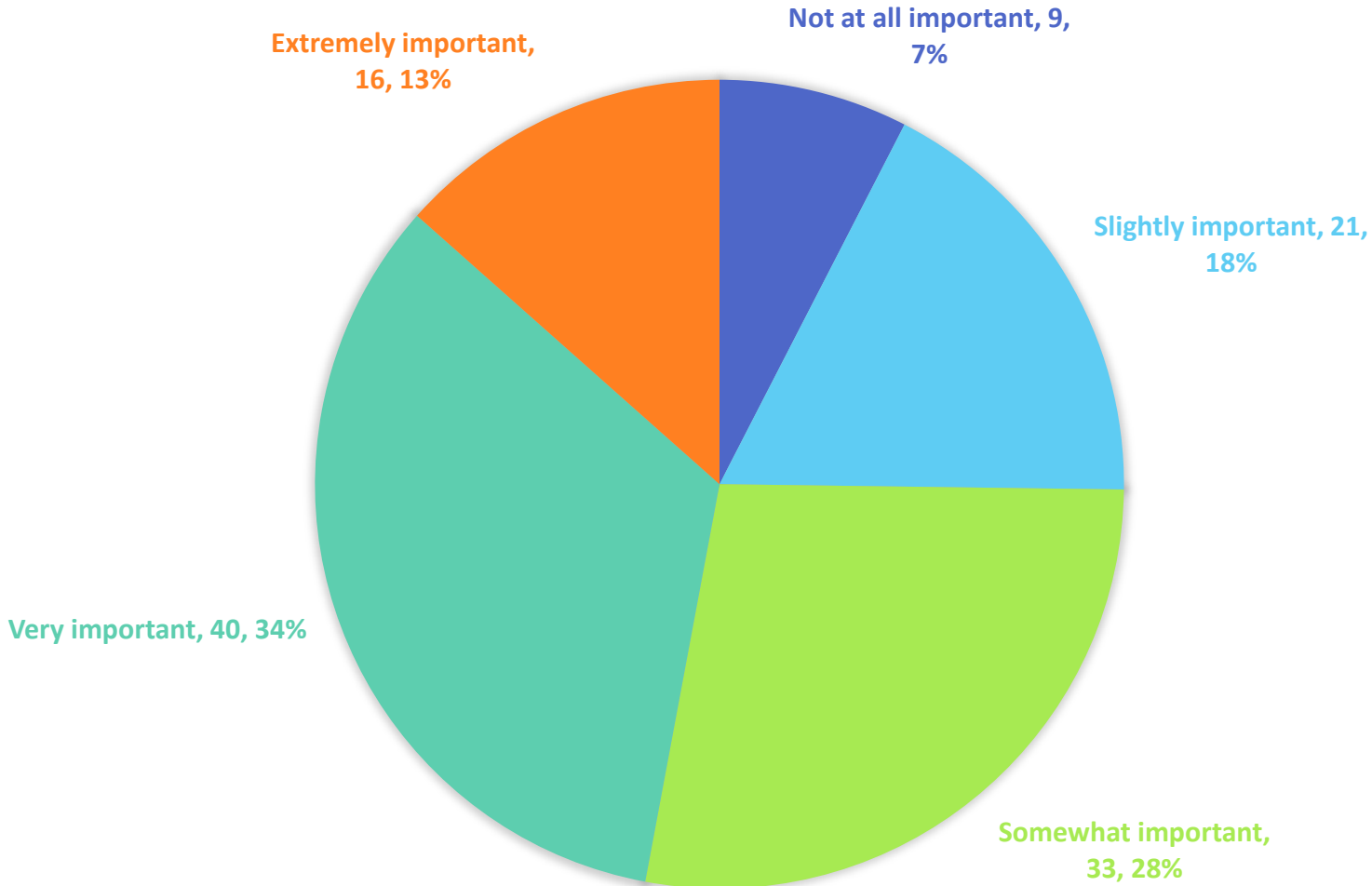
When considering an olive oil, how important are the following factors?

# Sustainable farming practices



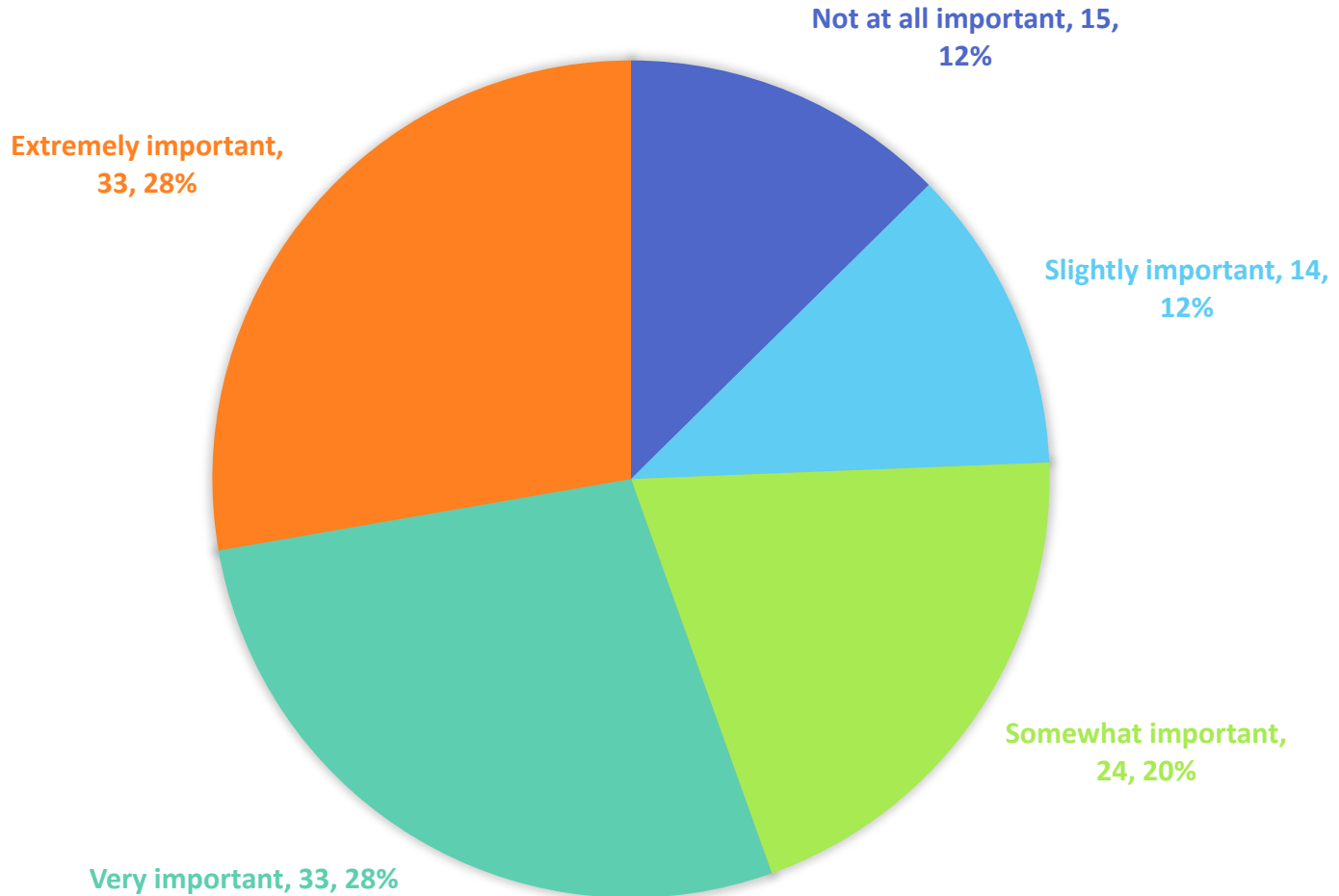
When considering an olive oil, how important are the following factors?

# USDA Organic



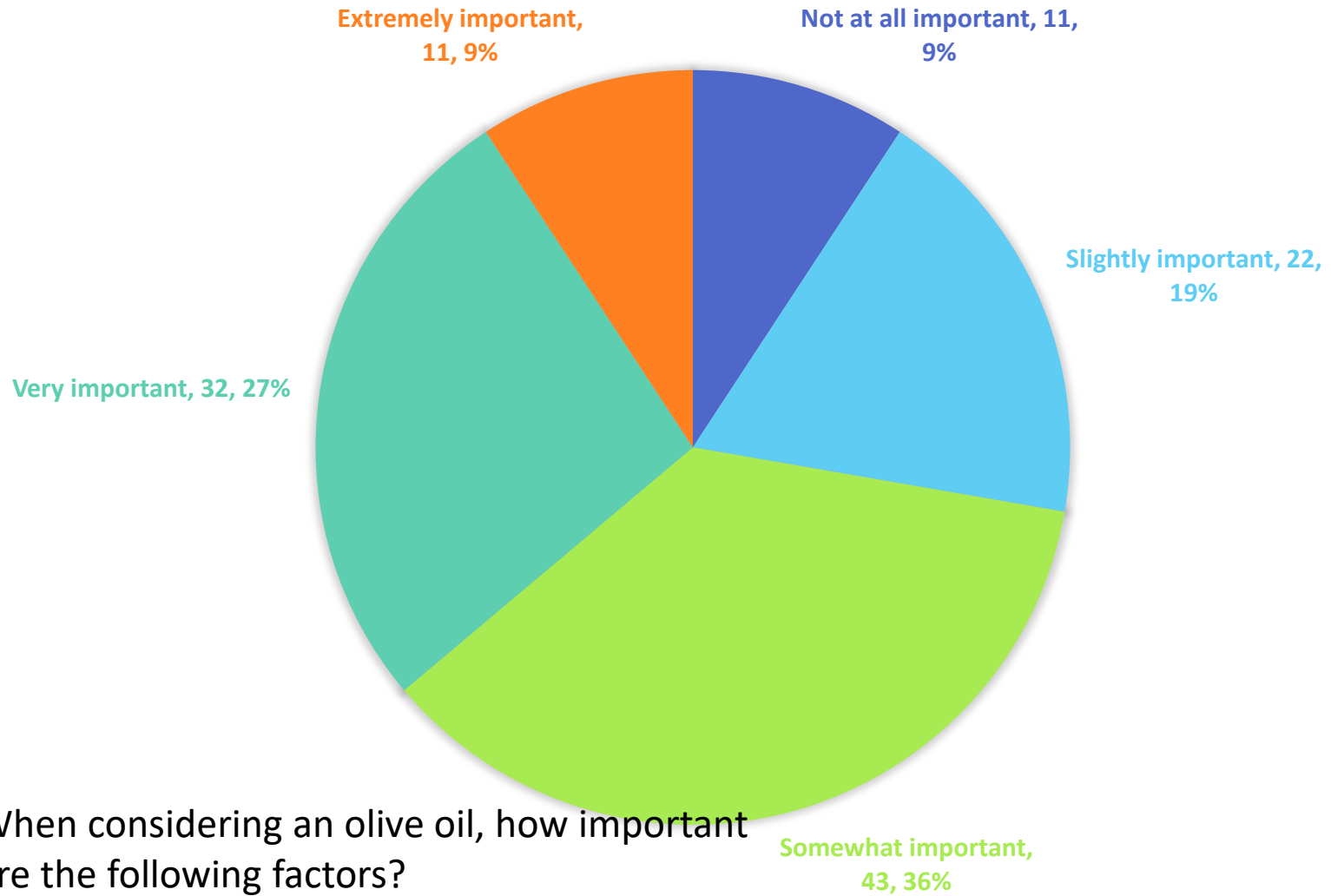
When considering an olive oil, how important are the following factors?

# Non-GMO



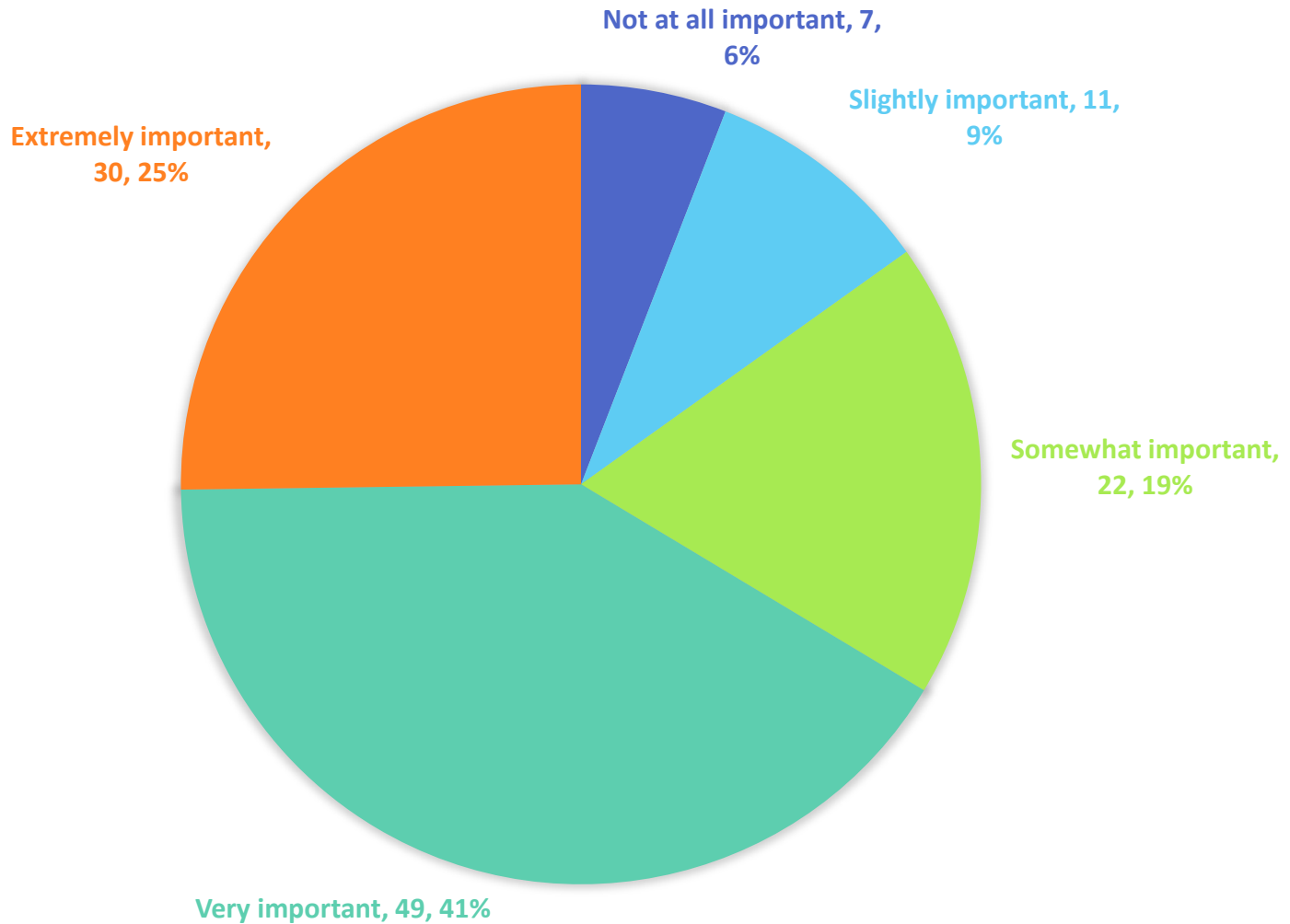
When considering an olive oil, how important are the following factors?

# Early harvest date



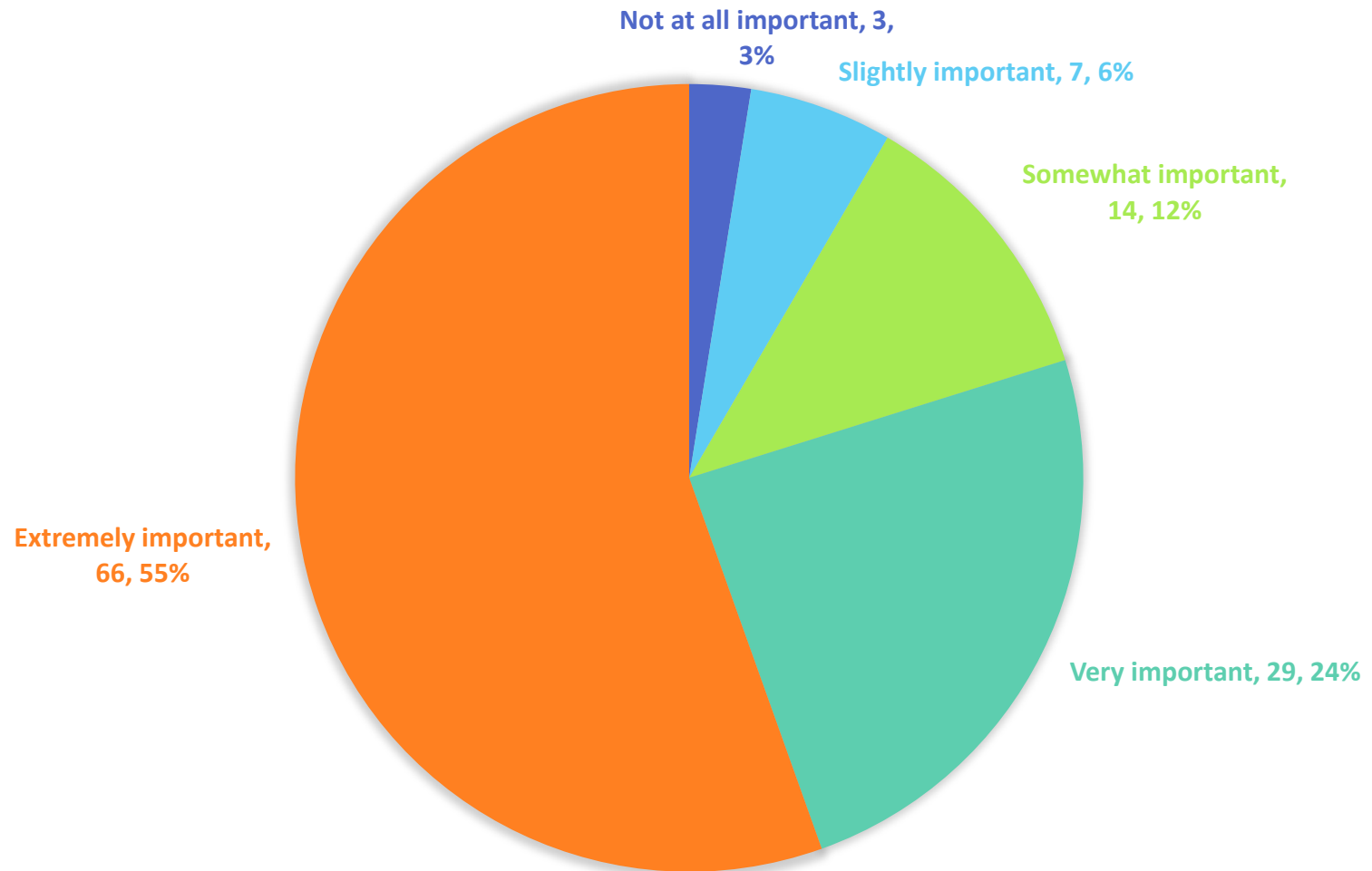
When considering an olive oil, how important are the following factors?

# Cold pressed



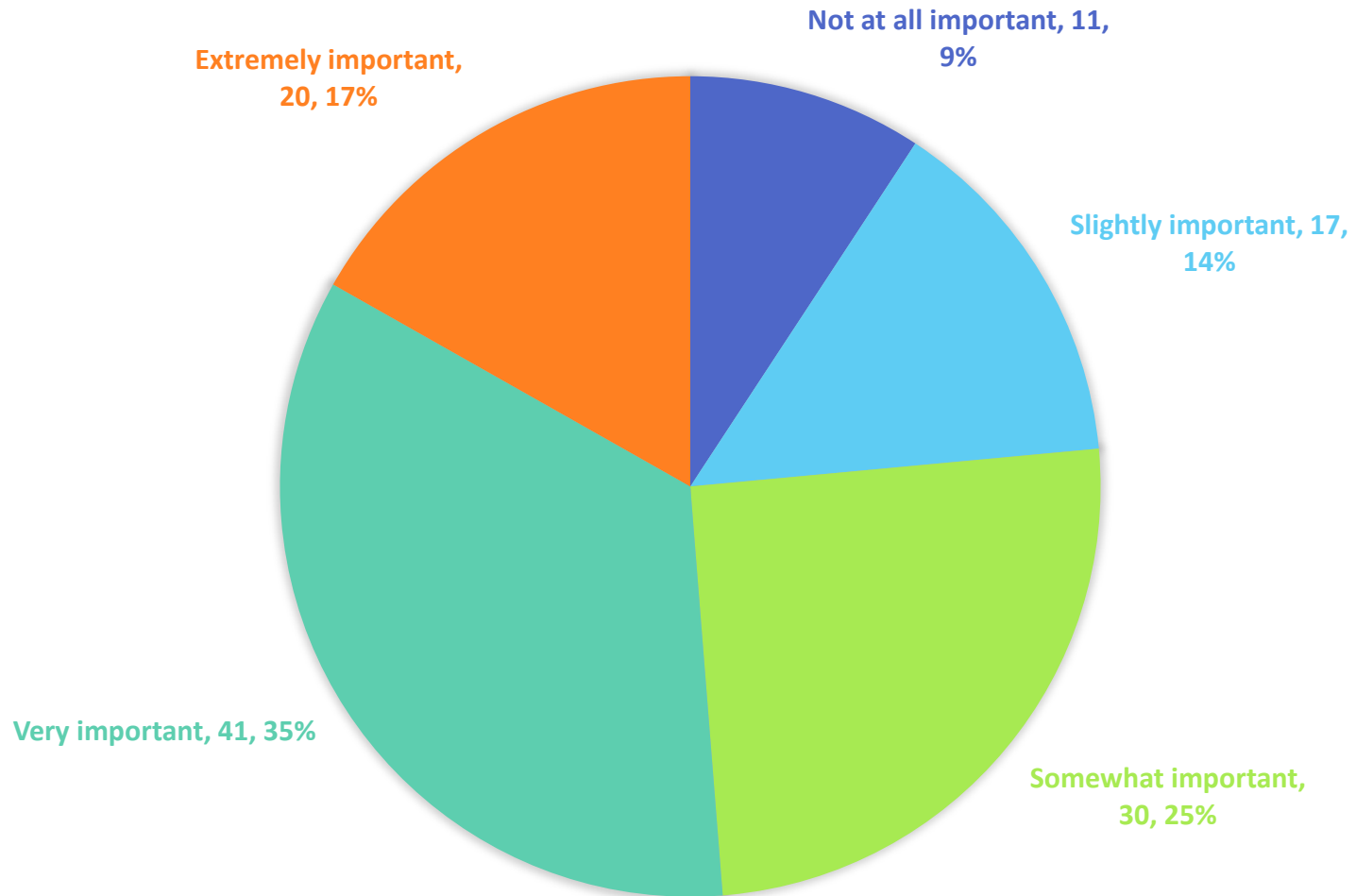
When considering an olive oil, how important are the following factors?

# 100% Pure



When considering an olive oil, how important are the following factors?

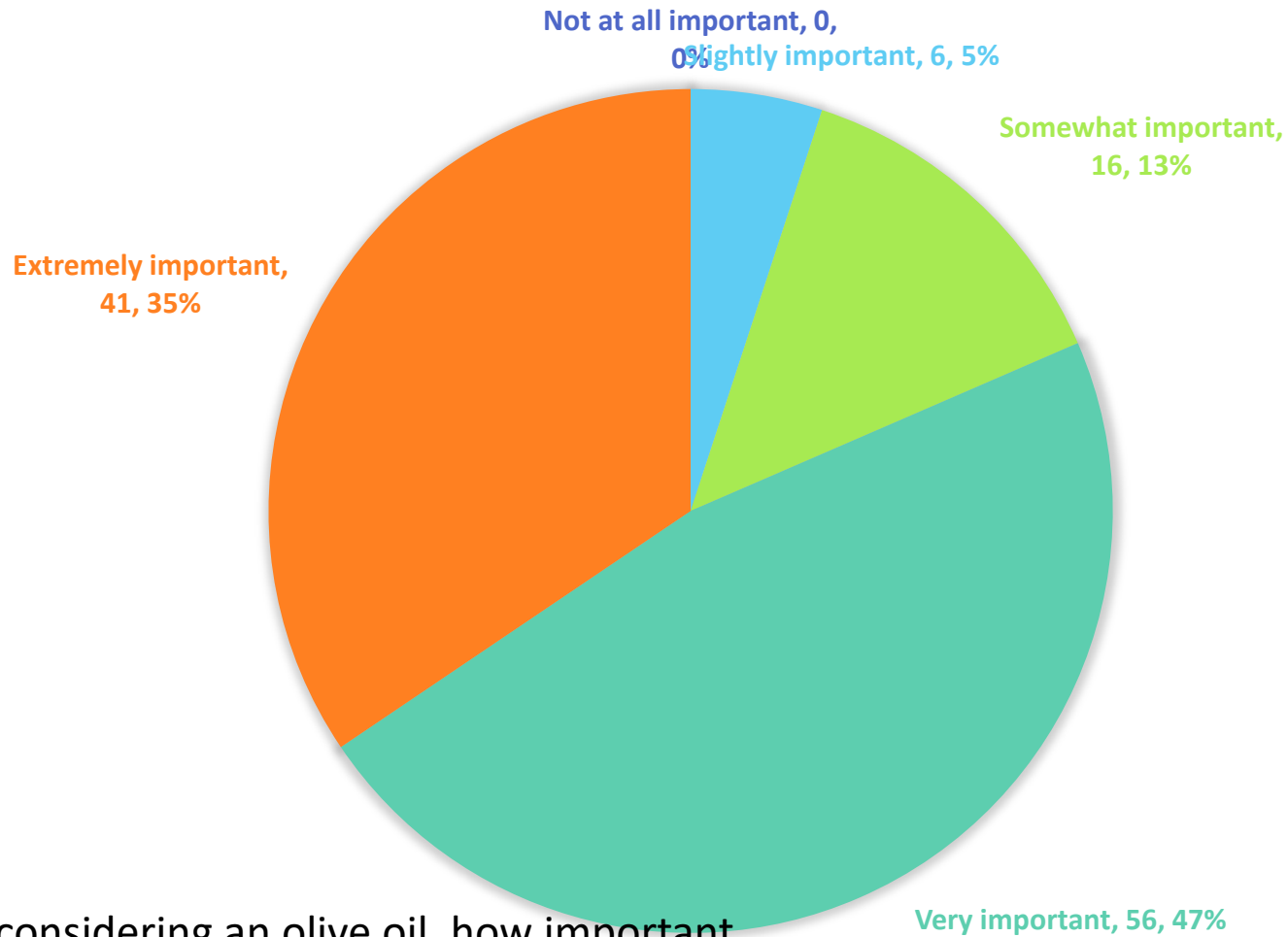
# Polyphenol (antioxidant) levels



When considering an olive oil, how important are the following factors?

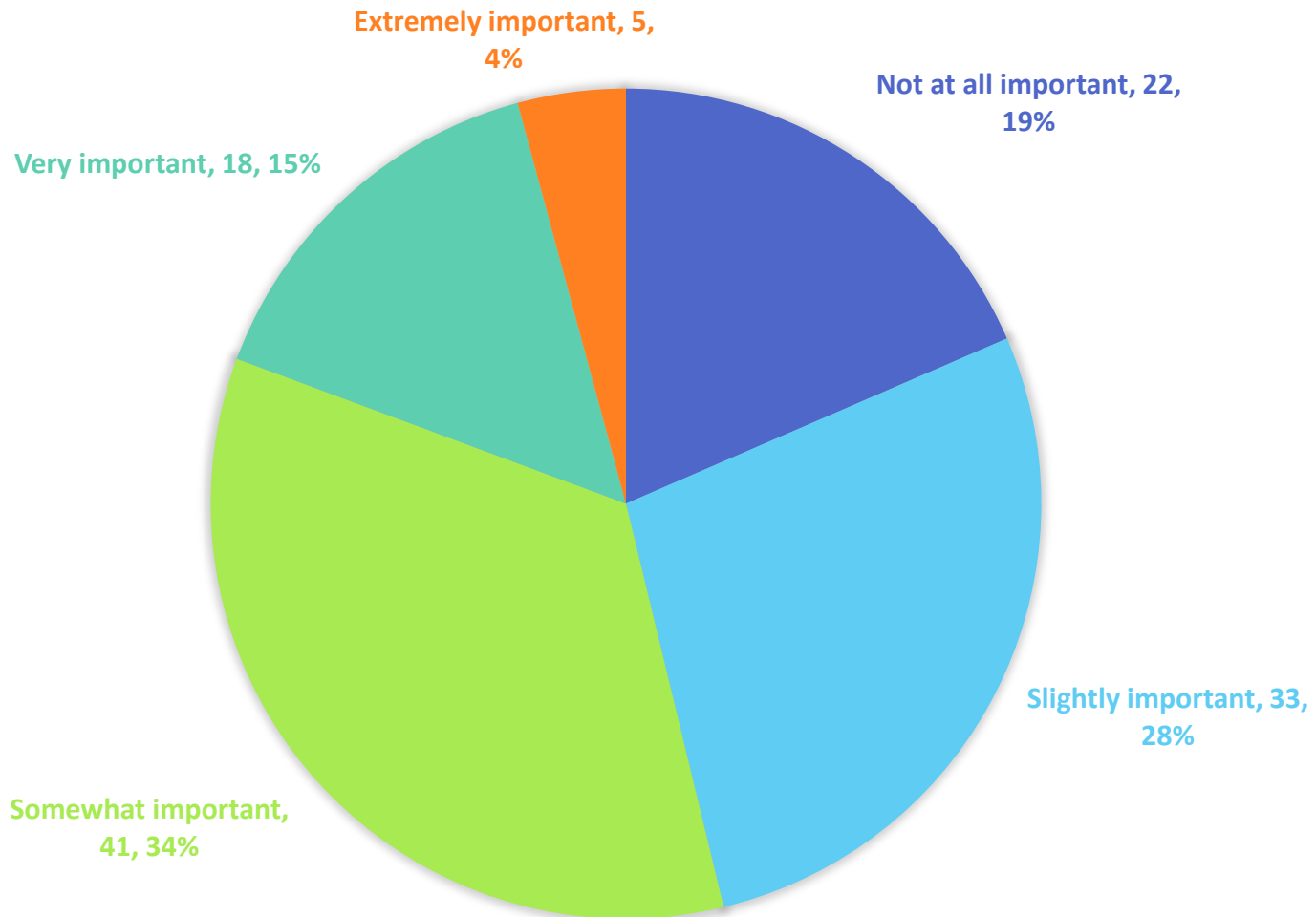


# Robust flavor & aroma



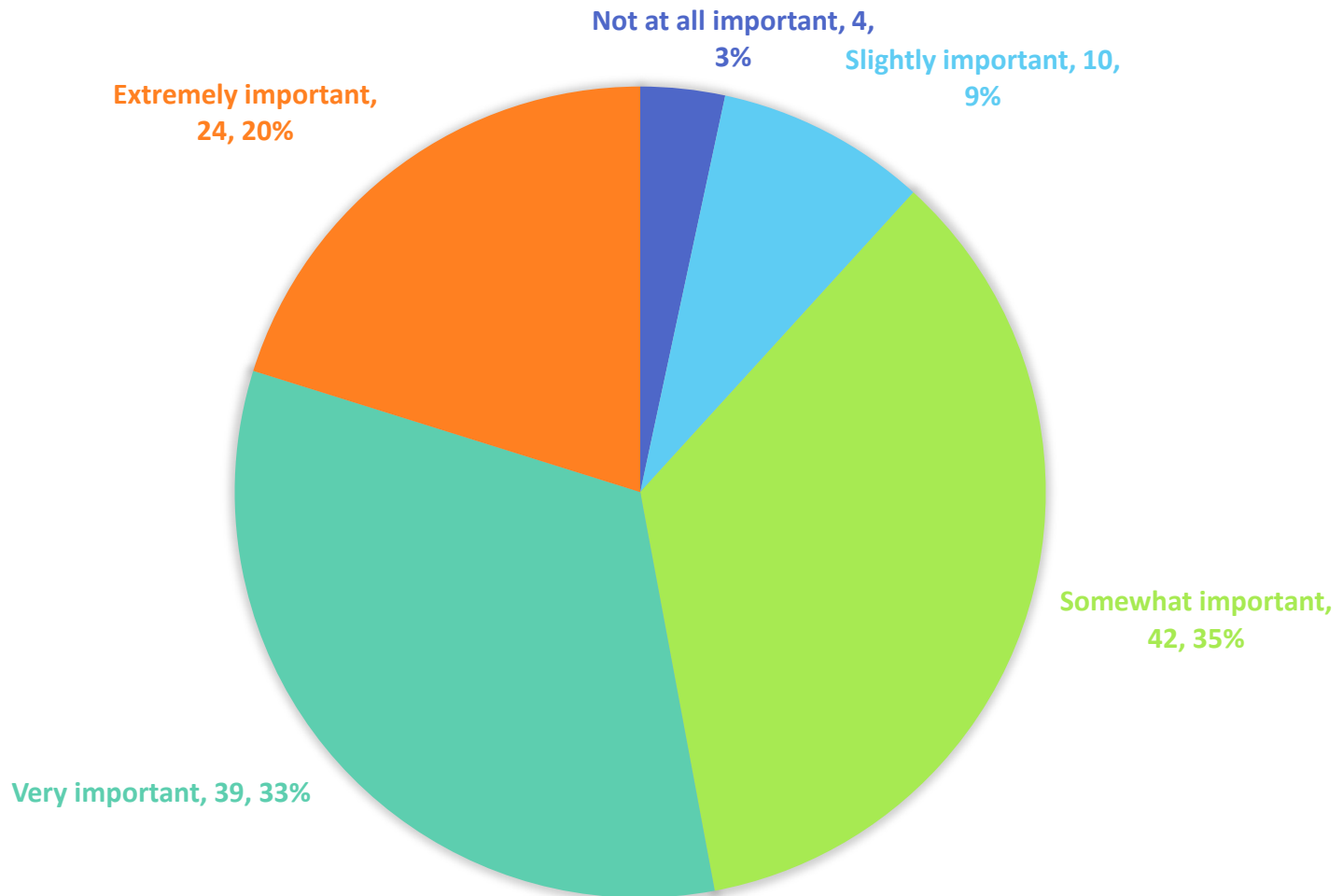
When considering an olive oil, how important are the following factors?

# Award winning



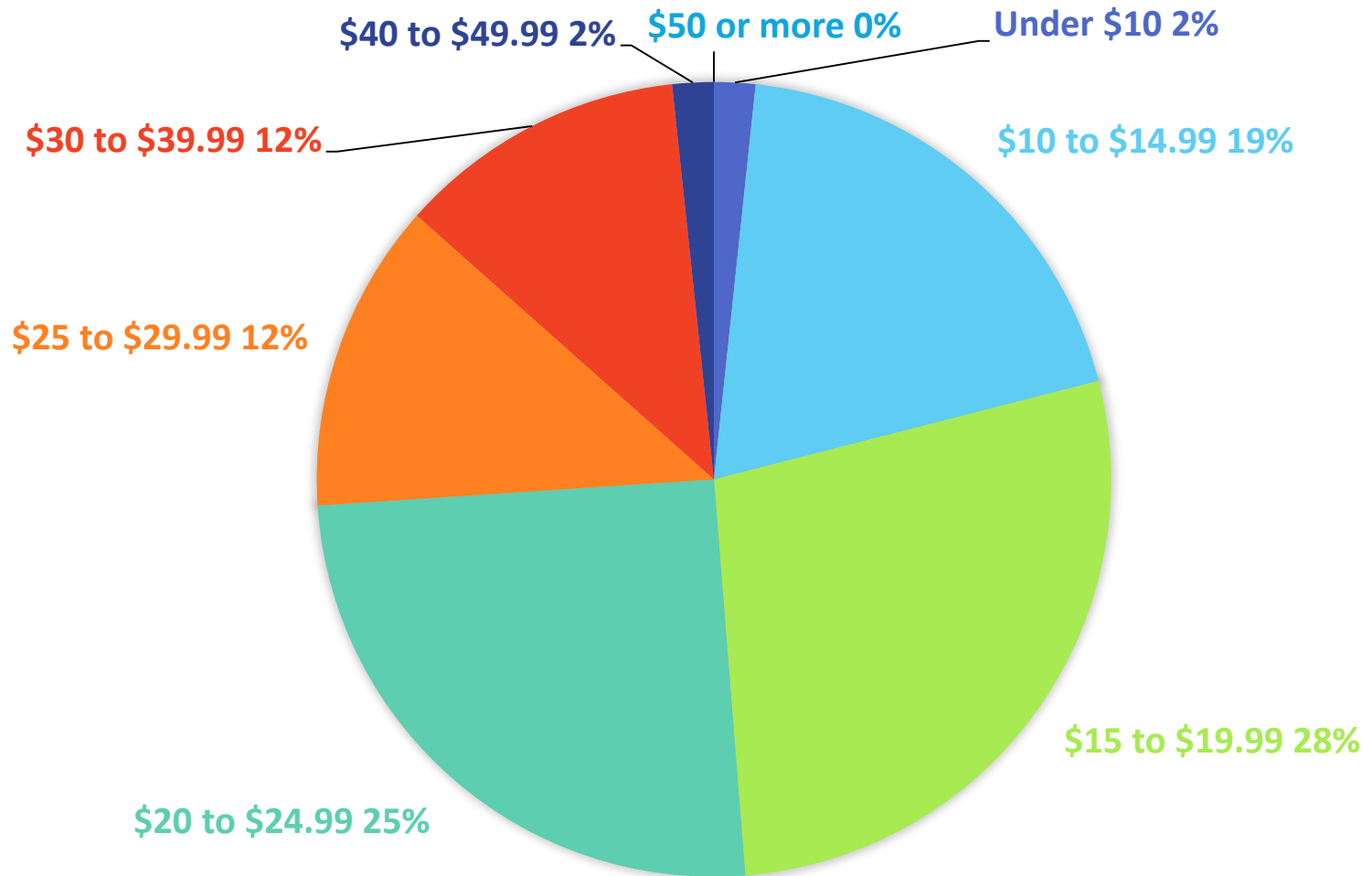
When considering an olive oil, how important are the following factors?

# Price

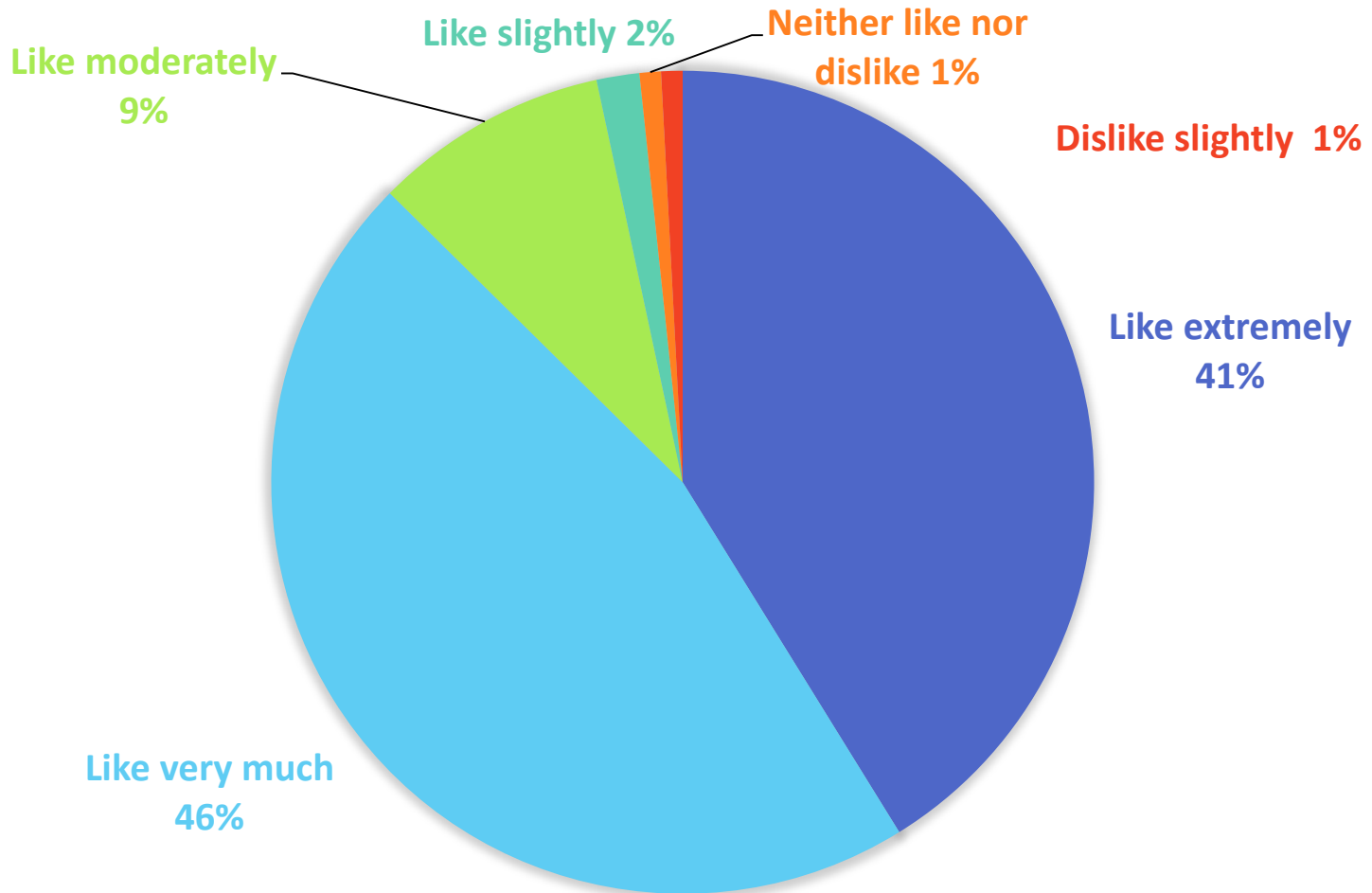


When considering an olive oil, how important are the following factors?

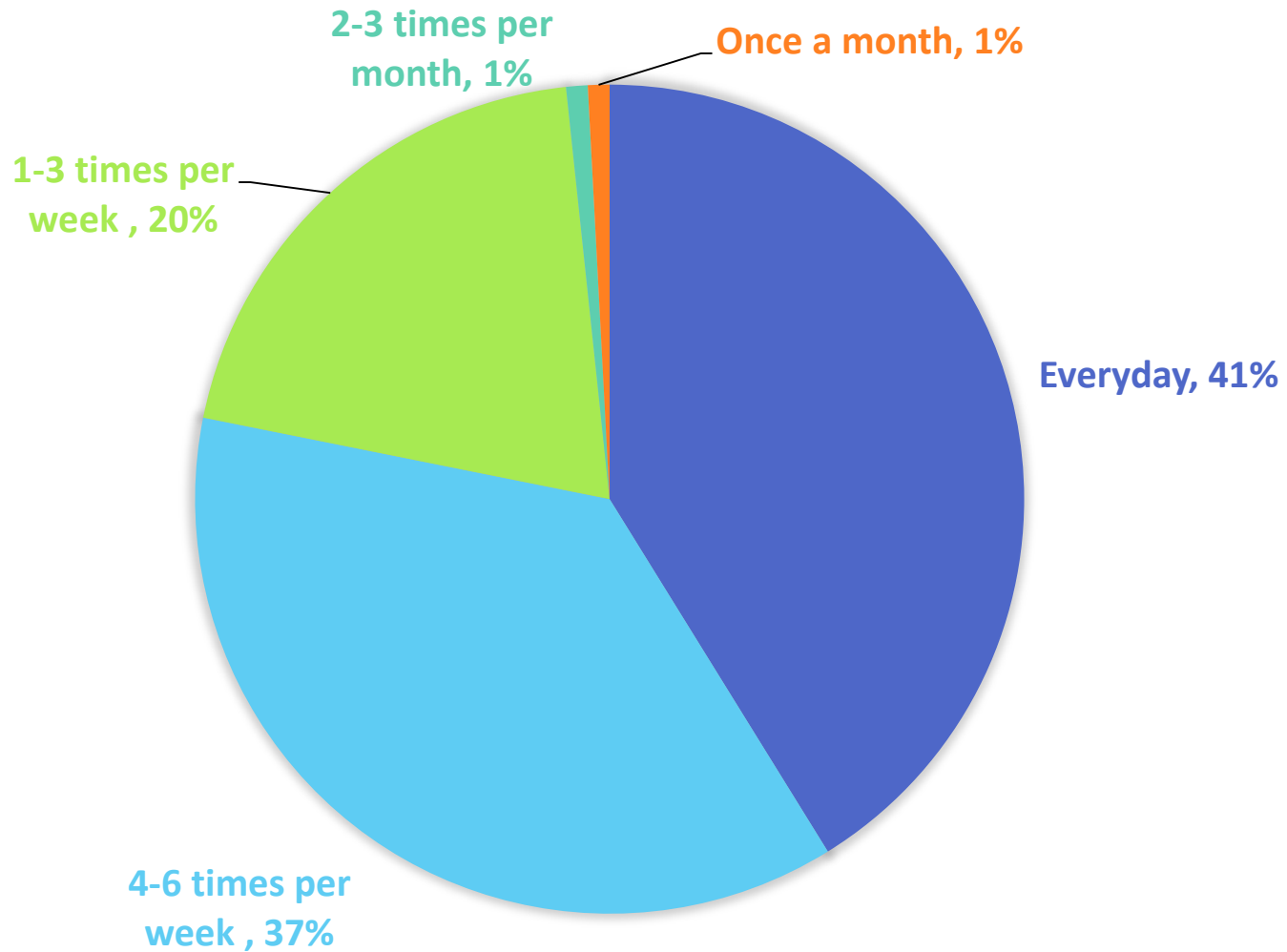
# How much do you usually spend when purchasing premium olive oil?



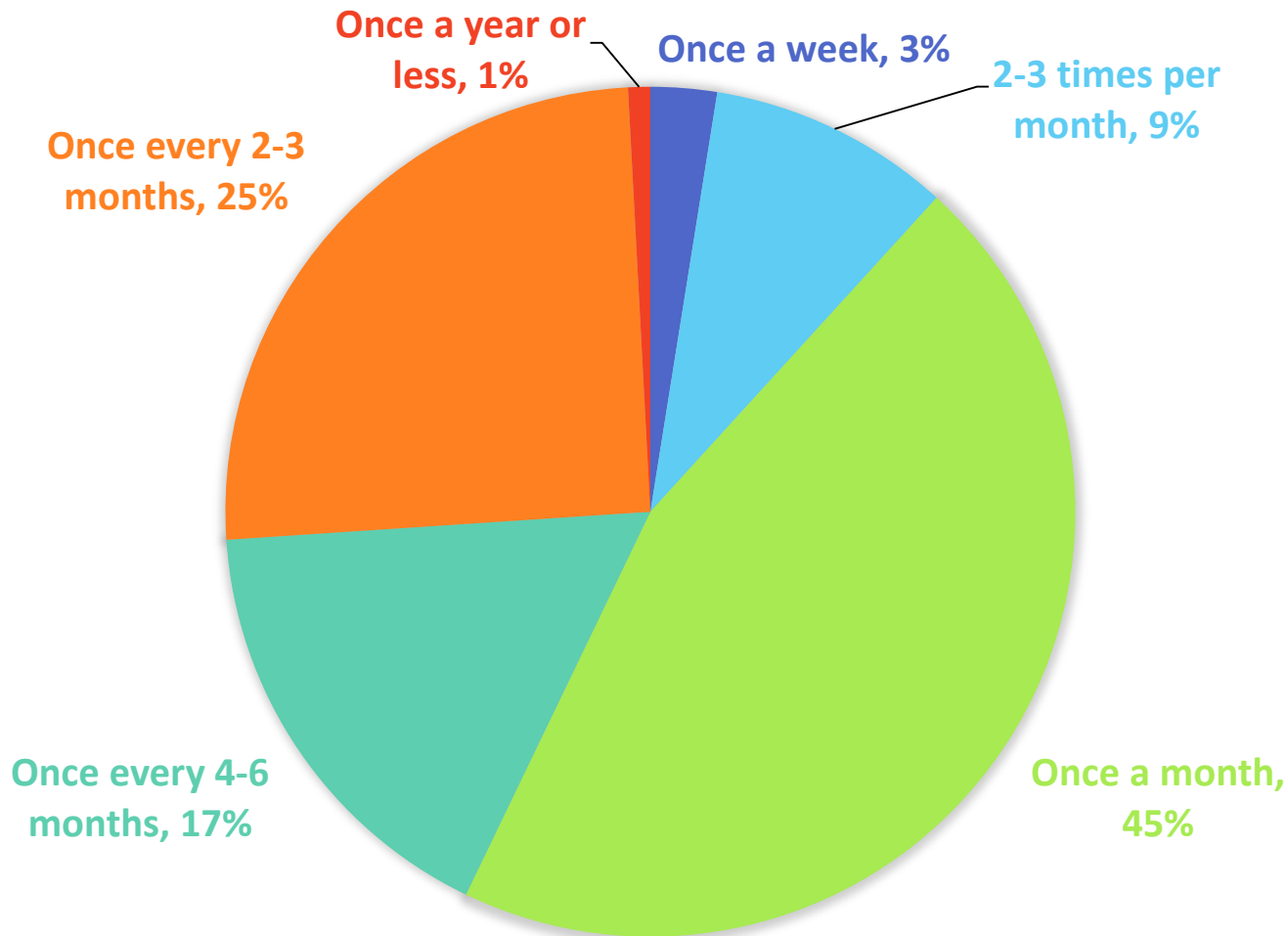
# How much do you like/dislike extra virgin olive oil?



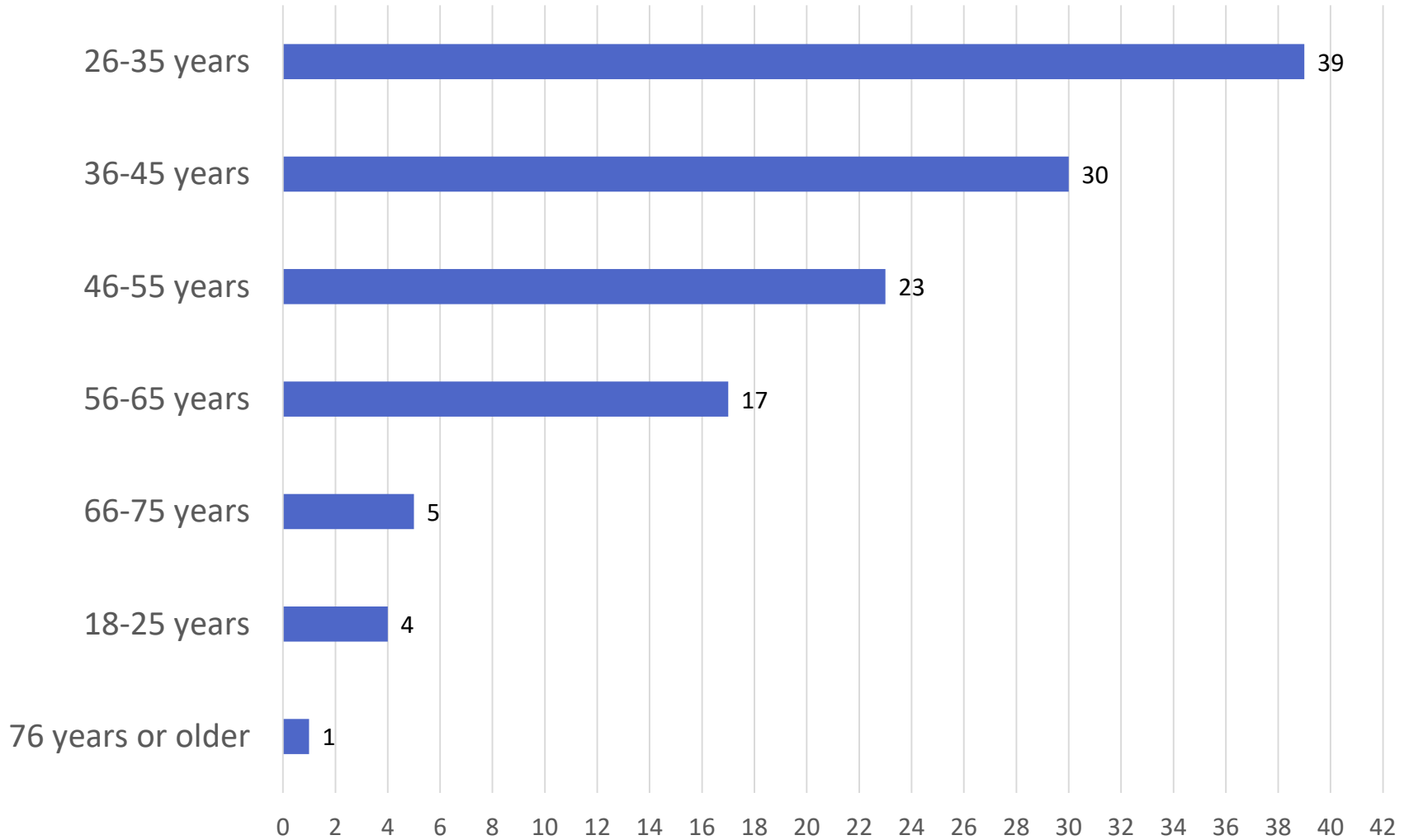
# Olive oil use frequency



# EVOO purchase frequency



# Age

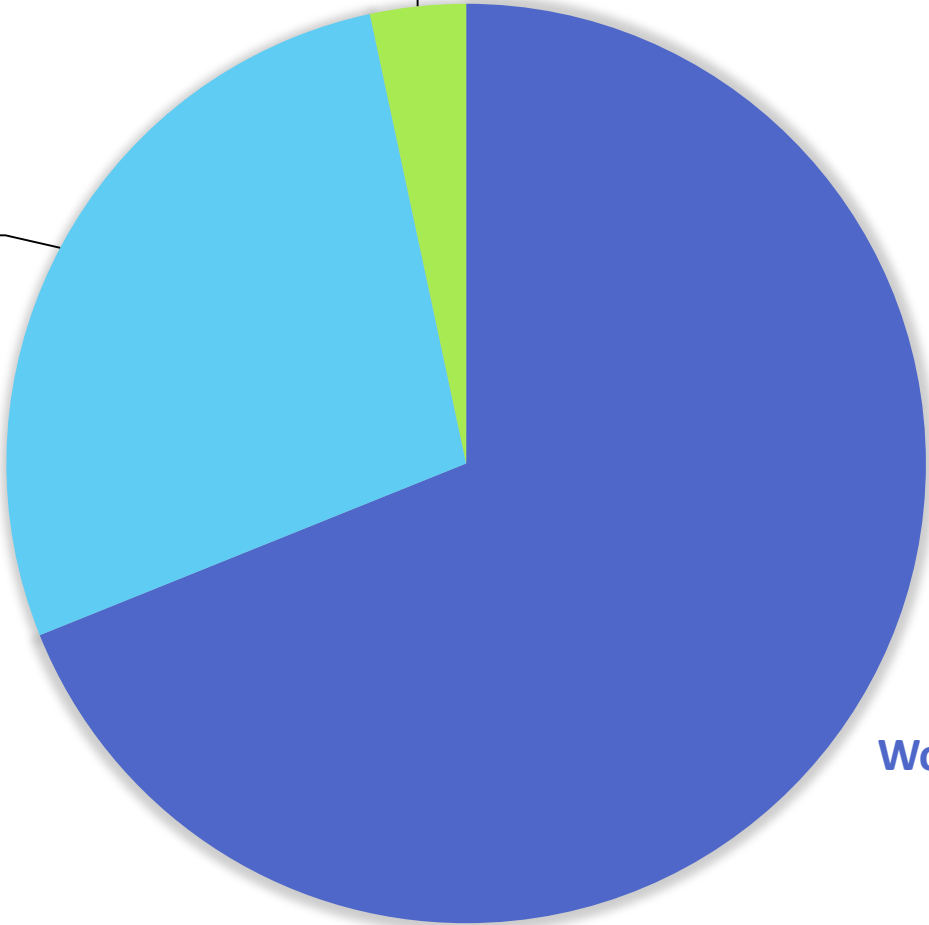




# Gender

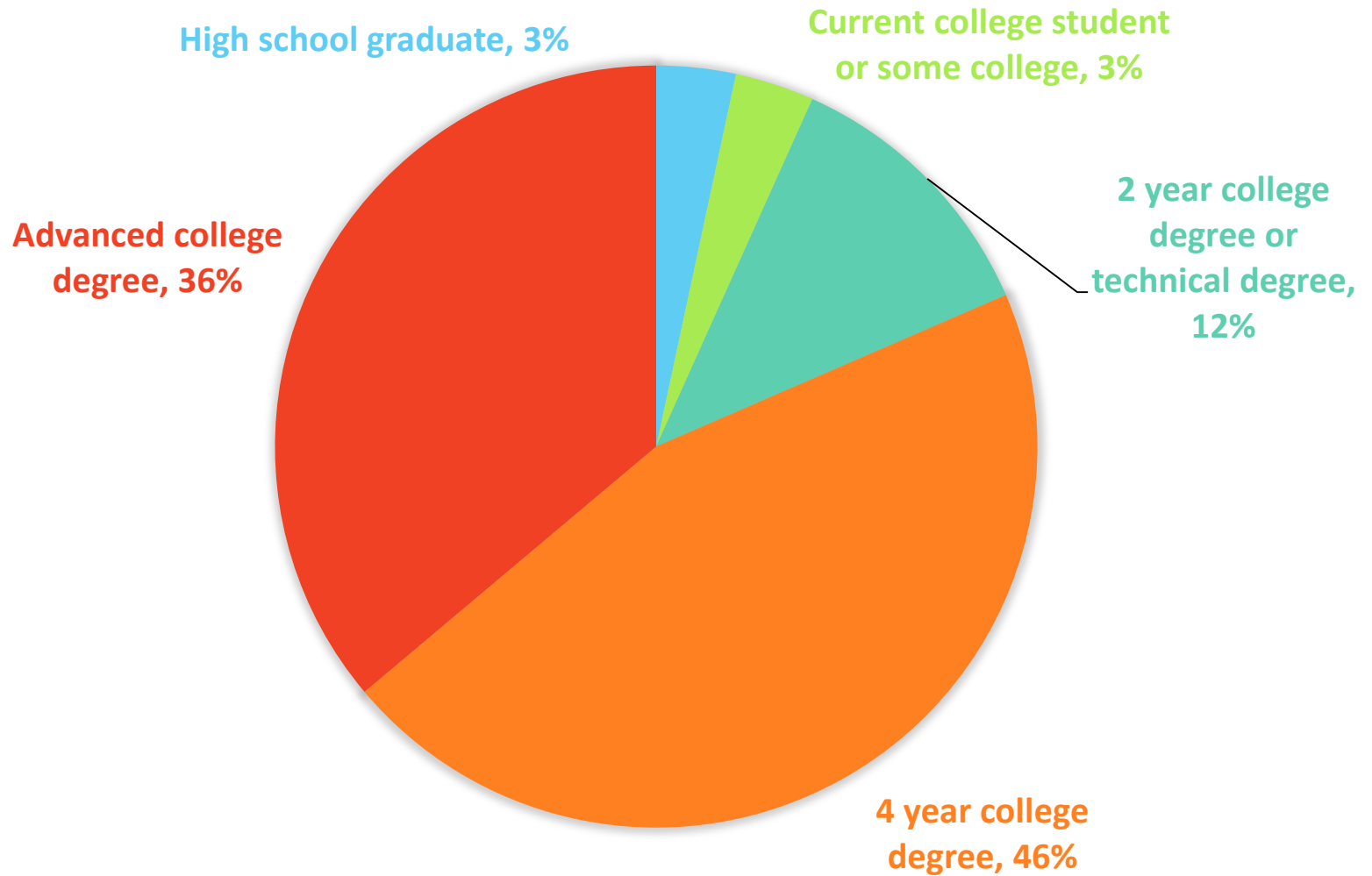
Gender queer / gender non-conforming, 3%

Man, 28%

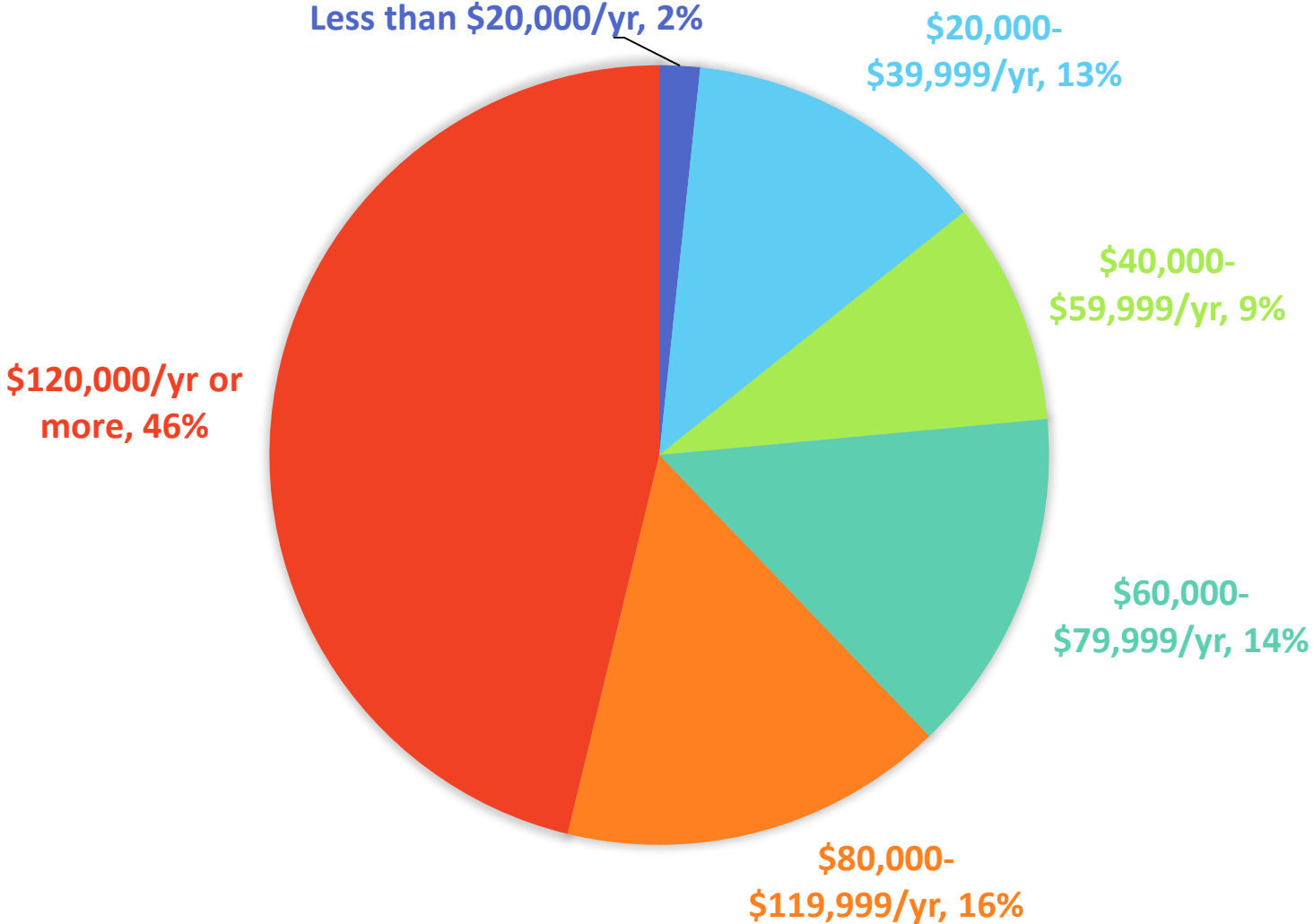


Woman, 69%

# Education



# HH Income



# Ethnicity

