



Monde Selection certifies that

Laleli Organic Selection Extra Virgin Olive Oil

of the company

Laleli Olive&Olive Oil Establishment

has been granted a

SILVER QUALITY AWARD



by the Jury of the 58th World Selection 2019 of Food Products

Louis Poot Baudier
MANAGING DIRECTOR

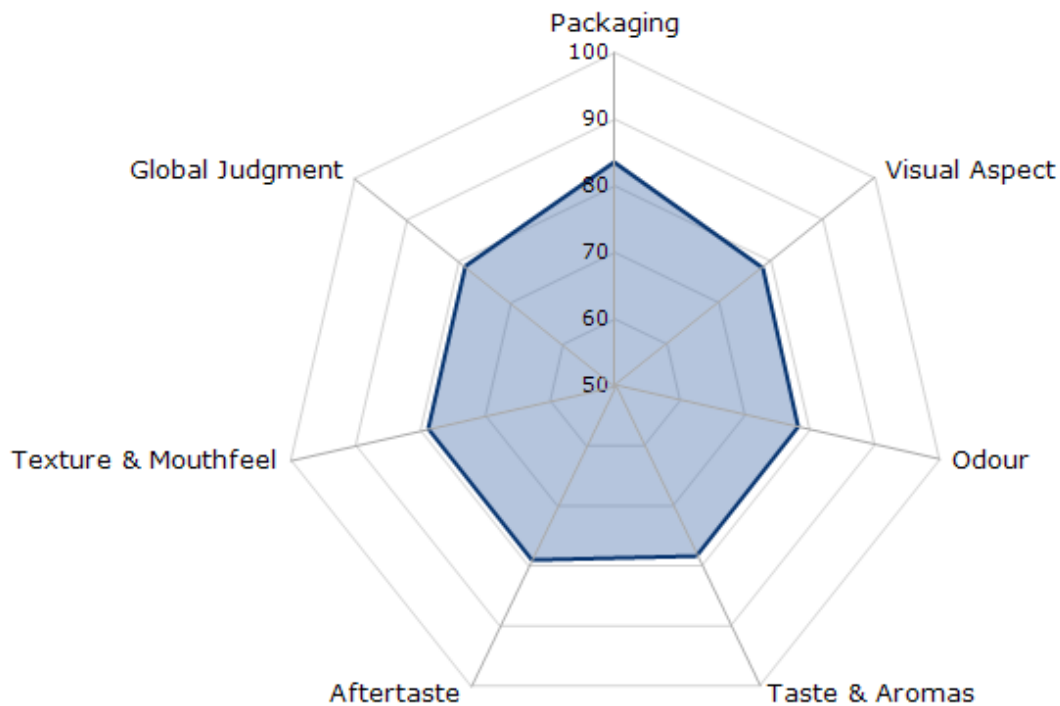
Dimitri Delloye
MANAGING DIRECTOR



Laleli Organic Selection Extra Virgin Olive Oil

Laleli Olive&Olive Oil Establishment

The quality of Laleli Organic Selection Extra Virgin Olive Oil has been evaluated by a panel of independent and renowned experts according to a very precise methodology and criteria. Each product category has its own evaluation form with specific quality parameter weighted according to the evolution of the consumer's expectations and the recommendations of the scientific board of Monde Selection.



Packaging

The design of the packaging and label information, the protection of the product, the materials used, the ease of use,...

Visual Aspect

The product presentation, colour, lightness, saturation, shape, size, structure, brilliance, density, aeration,...

Odour

Amongst others: the bouquet (set of olfactory notes), complexity, harmony, intensity, odours (fruity, vegetal, marine, milky,...), off-notes, finesse,...

Taste & Aromas

Amongst others: the typicity, harmony, complexity, aromas, bitterness, sweetness, saltiness, acidity, umami,...

Aftertaste

The taste persistence in mouth, the intensity of aromas and residual taste,...

Texture & Mouthfeel

The product granularity, hardness, moisture, dryness, fracturability, cohesiveness, chewiness, viscosity, elasticity,...