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Abstract

This article contains processed data related to the research published in "Sensory profile of green Spanish-style table olives according to cultivar and origin" [1]. It provides information on the physicochemical characteristics of the analysed samples and the results of the multivariate analysis used in the above-commented paper. Particularly, it includes: i) the values of pH, titratable acidity, combined acidity, and NaCl for batches according to samples, ii) the scores given to each descriptor by the panelists according to samples, iii) the histogram of the overall scores for descriptor, iv) the boxplot of descriptors over samples, v) the effect of samples and contribution of panelists to the interaction sample·panelist, vi) correlation between the panelists and the whole panel, vii) panelist performance, viii) panel repeatability, ix) sensory profile of samples (spider graph), x) adjusted means for descriptor according to samples, xi) prevalence of descriptors on samples, xii) product effect as assessed by p-value.

Keywords: Green table olives; Multivariate analysis; Panel performance; Sensory analysis; Virtual panel

Specifications Table

Subject area	Biochemistry
More specific subject area	Sensory Analysis
Type of data	Tables, Figures, Text file
How data was acquired	Sensory profiles were acquired by analysis of table olives by a trained panel, using a set of descriptors previously agreed between the panelists and the panel leader. Scores were obtained from an evaluation sheet by reading the marks for each descriptor in an unstructured 1-11 scale.
Data format	Raw and analysed data
Experimental factors	Batches of spontaneous green Spanish-style table olives from diverse origins and cultivars. Therefore, the experimental factors were: cultivar and growing area
Experimental features	The design consisted of 2 batches of Manzanilla (M), Gordal (G), and Hojiblanca (H) from Almendralejo (Am), Casariche (C), Alameda, (Al), Posadas (P), Utrera (U), Estepa (E), Alcalá de Guadarira (AG), and Arahal (A). Treatments are combinations of the appropriate levels of these factors
Data source location	Seville, Spain, 37°21'36.5''N; 5°56'18.6''W