

- *Camellia* oils were prepared by pressing, n-hexane and scCO₂ extracted method.
- Acid value and peroxide value were determined according to national standard
- The taste measurements of *Camellia* oils were carried out by e-tongue.
- Different oils samples were successfully discriminated using PCA-model as well as HCA model.
- Quality parameters were successfully quantified by MLRM.