



Applied Sensory, LLC

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Laboratories Conducting Olive Oil Chemical Analysis

Olive oils which have been evaluated by The Applied Sensory Olive Oil Taste Panel for either the Basic Sensory Evaluation or the Detailed Sensory Evaluation are eligible for seal certification if the oils:

1. Have received a sensory grade of Extra Virgin

AND

2. Are accompanied by a chemical analysis which indicates that the oil does not exceed the limits specified in one of the following standards:

- The California Department of Food and Agriculture - Grade and Labeling Standards for Olive Oil, Refined-Olive Oil and Olive-Pomace Oil
OR
- The United States Standards for Grades of Olive Oil and Olive-Pomace Oil
OR
- The IOC standard

OLIVE OIL GRADE STANDARDS ARE BASED UPON BOTH SENSORY AND CHEMICAL DATA

Baker Wine & Grape Analysis

825 Riverside Ave. #3
Paso Robles, CA 93446
Telephone: (805) 226-8386
Contact: Heather Mikelonis
<https://www.bwga.net/services/olive-oil-and-vinegar.php>

AgBio Lab, Inc.

2692 House Ave.
Durham, CA 95938
Telephone: (530) 924-4789
Contact: Liliana Scarafia
<http://agbiolab.net/oil-analysis.html>

Eurofins Central Analytical Laboratories

2219 Lakeshore Dr. Suite 100
New Orleans, LA 70122
Telephone: (504) 297-3400
Contact: John Reuther
<https://www.eurofinsus.com/food-testing/laboratories/eurofins-central-analytical-laboratories/>

For more information, please contact Sue Langstaff at (707) 344-0254 or e-mail sue@appliedsensory.com