



# 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: Brenda Baker  
<http://www.bwga.net/>

### Denele Labs

40 N. East St. Suite B  
Woodland, CA 95776  
Telephone: (530) 666-9056  
Contact: Anthony Chica  
<http://www.denelelabs.com/>



### Eurofins Central Analytical Laboratories

2219 Lakeshore Dr.  
New Orleans, LA 70122  
Telephone: (504) 297-3420  
Contact: John Reuther  
[www.centralanalytical.com](http://www.centralanalytical.com)

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