



Applied Sensory, LLC

PMB 126, 5055 Business Center Dr. STE 108 • Fairfield, CA 94534 • TEL: (707) 344-0254 • EMAIL: sue@appliedsensory.com

Olive Oil Sample Submittal Form

Submitted by (Name):	Telephone:	e-mail:
Company Name:	Company Address:	

Instructions: Please identify each olive oil sample and mark the box with an "X" to indicate requested analysis. Minimum sample volume required: 250 mL of each oil. Attach extra pages as needed.

#	Identification of Sample	SENSORY	
		Basic* (\$100/oil)	Detailed** (\$150/oil)
1			
2			
3			
4			
5			
6			

* Basic Sensory includes: Defects (fusty/muddy sediment, musty-humid-earthly, winey-vinegary-acid-sour, frozen/wet wood, rancid, others), Overall fruit, Bitterness, Pungency
Use the Basic Sensory Evaluation when checking to confirm olive oils meet sensory grading requirements.
Price per sample = \$100.

** Detailed Sensory includes: Defects (fusty/muddy sediment, musty-humid-earthly, winey-vinegary-acid-sour, frozen/wet wood, rancid, others), Overall fruit, Bitterness, Pungency AND pre-selected flavor attributes AND style/intensity level of the oil (delicate, medium, robust)
Use the Detailed Sensory Evaluation when specific sensory descriptors and style are needed for marketing materials or blending decisions.
Price per sample = \$150.

Authorization

Client and Applied Sensory are parties to a Certification Services Agreement that governs the services requested by the Client.

Client / Responsible Party Signature: _____ Date: ____/____/____

Please send this form with sample(s) and payment to: Applied Sensory, LLC
PMB 126
5055 Business Center Dr. STE 108
Fairfield, CA 94534

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

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

Applied Sensory Use Only

Date Received: ____/____/____ Analysis Completed (Date): ____/____/____
Received By: _____ Invoice Sent (Date): ____/____/____