# Olive Oil Sample Submittal Form - 2019

**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.

<table>
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<tr>
<th>#</th>
<th>Identification of Sample</th>
<th>SENSORY</th>
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<td>Basic* ($125/oil)</td>
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* Basic Sensory includes: Defects (fusty/muddy sediment, musty-humid-earthy, winey-vinegary-acid-sour, frostbitten olives/wet wood, rancid, others), Overall fruit, Bitterness, Pungency
Use the Basic Sensory Evaluation when checking to confirm olive oils meet sensory grading requirements **ACCORDING TO THE STANDARDS OF CALIFORNIA GRADES OF OLIVE OIL AND THE U.S. GRADES OF OLIVE OIL.** Price per sample = $125.

** IOC (International Olive Council) Panel Test includes: Defects (fusty/muddy sediment, musty-humid-earthy, winey-vinegary-acid-sour, frostbitten olives/wet wood, rancid, others), Overall fruit, Bitterness, Pungency
Use the IOC Panel Test when checking to confirm olive oils meet sensory grading requirements **ACCORDING TO THE STANDARD OF THE IOC.** Price per sample = $130.

*** Detailed Sensory includes: Defects (fusty/muddy sediment, musty-humid-earthy, winey-vinegary-acid-sour, frostbitten olives/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 = $175.

**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.**