



Applied Sensory, LLC

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

Olive Oil Certification Seal Order Form – 2022

Name:	Telephone:	e-mail:
Company Name:	Company Address:	

Olive oils which have been evaluated by The Applied Sensory Olive Oil Taste Panel for the Basic Sensory Evaluation, the IOC Panel Test or the Detailed Sensory Evaluation are eligible for certification if the oils have received a sensory grade of Extra Virgin AND are accompanied by a chemical analysis which indicates that the oil does not exceed the limits specified in one of the following standards:

1. The California Department of Food and Agriculture - Grade and Labeling Standards for Olive Oil, Refined-Olive Oil and Olive-Pomace Oil
OR
2. The United States Standards for Grades of Olive Oil and Olive-Pomace Oil
OR
3. The International Olive Council (IOC) standard

Instructions: Please complete the table below identifying the olive oils for which you would like to purchase certification seals. Attached extra pages as needed.

Olive Oil Identification	Date of Applied Sensory Report	Sensory Grade of Extra Virgin? (Y or N)	Date Chemistry Report Submitted to Applied Sensory

Certification seals are sold in rolls of 500 and 1000 seals.

	Number of rolls ordered
Roll of 500 harvest year dated certification seals @ \$45 each	
Roll of 1000 harvest year dated certification seals @ \$80 each	
SUBTOTAL	
SHIPPING & HANDLING	\$10
TOTAL	

Authorization

Client and Applied Sensory are parties to a Certification Services Agreement that governs the use of the seals by Client.

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

Please send this form and payment to:

Applied Sensory, LLC
PMB 126
5055 Business Center Dr. STE 108
Fairfield, CA 94534

HARVEST
YEAR
DATED



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