



Applied Sensory, LLC

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Olive Oil Sensory Evaluation Services and Prices - 2022

All Sensory Evaluation Services are performed by a panel of scientifically trained and experienced olive oil judges. The Applied Sensory Olive Oil Taste Panel is recognized by the International Olive Council (IOC) and is accredited by the American Oil Chemists' Society. Standardized sensory evaluation protocols and procedures are used. Oils are NOT evaluated for preference. Certification seals/stickers signify that the oil has been evaluated by an independent third-party organization and these seals will help guide the consumer in their quest for Extra Virgin Olive Oils.

Basic Sensory Evaluation

For a basic sensory evaluation, trained panelists objectively rate the intensity of olive oil sensory attributes:

- Defects (fusty/muddy sediment, musty-humid-earthy, winey-vinegary-acid-sour, frostbitten olives/wet wood, rancid, others)
- Overall fruit
- Bitterness
- Pungency

The sensory grade* of the oil is determined according to the standards of California Grades of Olive Oil and the U.S. Grades of Olive Oil.

The written report includes attribute intensities and sensory grade*.

- Use the Basic Sensory Evaluation when checking to confirm olive oils meet sensory grading requirements.

Price per sample..... \$150.00

IOC Panel Test

The IOC Panel Test is the same as a Basic Sensory Evaluation except that:

The sensory grade* of the oil is determined according to the standard of the International Olive Council (IOC).

The written report includes IOC attribute intensities and sensory grade*.

- Use the IOC Panel Test when checking to confirm olive oils meet sensory grading requirements **according to the IOC standard.**

Price per sample..... \$160.00

Detailed Sensory Evaluation

For a detailed sensory evaluation, trained panelists objectively describe olive oils using pre-selected flavor attributes, in addition to defects, overall fruit, bitterness and pungency. Also assessed is the style/intensity level of the oil: delicate, medium, robust.

A detailed written report includes sensory grade*, style/intensity, a cobweb plot and a bar graph of attribute intensities.

- Use the Detailed Sensory Evaluation when specific sensory descriptors and style are needed for marketing materials or blending decisions.

Price per sample..... \$200.00

Seal Certification of Extra Virgin Olive Oils

Olive oils which have been evaluated by The Applied Sensory Olive Oil Taste Panel for either the Basic Sensory Evaluation, the IOC Panel Test 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

Harvest dated certification seals are sold in rolls of 500 and 1000 seals.

Roll of 500 harvest year dated certification seals	\$45 each
Roll of 1000 harvest year dated certification seals	\$80 each
Shipping and handling	\$10



For more information on these services, 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.**