



Olive Oil Sample Submittal Form
AS and BWGA Certification Bundle
July 2025 – June 2026



BAKER WINE &
GRAPE ANALYSIS

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

Instructions: Please identify each olive oil sample. List each oil below, mark the box with an “X” to indicate requested analysis.
Minimum sample volume required = 2 bottles of 250 mL of each oil.

Certification Bundle includes: Basic Sensory Analysis, FFA, Peroxide, UV (standard tests accepted by COOC & Applied Sensory)

| # | Identification of Sample | BUNDLE | ADD-ONS | | | |
|---|--------------------------|---------------------------------|---------------------------------------|---|------------------------|-----------------------------------|
| | | Chemistry & Sensory (\$280/oil) | * Detailed Sensory Upgrade (\$50/oil) | ** Induction Time/Best Before Date (\$95/oil) | Polyphenols (\$95/oil) | Moisture and Volatiles (\$40/oil) |
| 1 | | | | | | |
| 2 | | | | | | |

| | |
|--|----------------------|
| Authorization | |
| Client authorizes Applied Sensory and Baker Wine & Grape Analysis to share their respective analysis results with each other for the purpose of reporting results to Client. Results will remain confidential and will not be shared or used outside of this purpose. Client and Applied Sensory are parties to a <i>Certification Services Agreement*</i> that governs the services requested by the Client. | |
| Client / Responsible Party Signature: _____ | Date: ____/____/____ |

Applied Sensory requires that all clients have a *Certification Services Agreement* on file prior to the sensory evaluation.

For more information about the sensory analysis, please contact Anna Leachman: (310)920-8715 or email anna@appliedsensory.com

For more information about the chemical analysis, please contact Baker Wine & Grape Analysis: (805)226-8386 or results@bwga.net

Please send this form, samples & payment to:

Baker Wine & Grape Analysis
825 Riverside Ave. #3 Paso Robles, CA 93446

*** Detailed Sensory:** In a detailed sensory evaluation, trained specialists describe olive oils using pre-selected flavor attributes, defects, overall fruit, bitterness, and pungency. The oil’s style/intensity (delicate, medium, or robust) is also assessed. The report includes sensory grade, style, a cobweb plot, and a bar graph of intensities. Use this evaluation when specific descriptors and styles are needed for marketing or blending decisions.

**** Definitions:**

Induction Time for Calculating Best Before Date using The Rancimat Test (Induction Time) is used in the plant oil industry for predicting rancidity. It works by blowing air through a heated sample and measuring the time until the oil goes rancid. Best before date (BBD) can be estimated for EVOO.

Polyphenol Measurement refers to a group of compounds that have a benzene ring with a hydroxyl group – known as phenols. Tyrosol is the main phenol in olive oil. High heat, high water, high malaxation lead to decreased polyphenols. Refining oils will strip polyphenols. Polyphenols also oxidize over time and oxidation can be sped up by heat and light exposure.

Moisture and Volatiles test measures the amount of water and other volatile compounds, such as ethanol or acetic acid, or if your olives were starting to ferment. Water in your oil is not desirable, as it can rapidly decrease your shelf life.