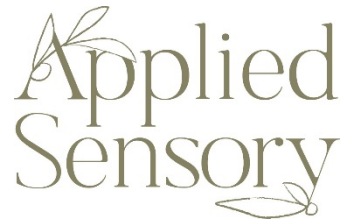




**BAKER WINE &
GRAPE ANALYSIS**



Coming together to make EVOO Certification easy!

There is a new collaboration in town. Whether you are certifying for California Olive Oil Council (COOC) or directly with Applied Sensory, LLC, we have made the process as easy as 1-step for you.

Baker Wine & Grape Analysis and Applied Sensory, LLC have created a collaboration package to include the chemical and sensory analysis you need for the EVOO certification. Bring two 250mL bottles of your oil to BWGA or Applied Sensory, complete the submission form and we will take care of the rest. More details below...

Certification Bundle \$270 each oil

(Most common and meets minimum requirements for COOC)

Chemistry:

(meets COOC min. requirement)

Free Fatty Acid
Peroxide
UV Analysis

Add-on:

Polyphenols \$95 / oil
Induction time (best before date)
\$95 / oil
Moisture and volatiles
\$40 / oil

Sensory:

Basic sensory evaluation, trained specialists objectively rate the intensity of olive oil sensory attributes and 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

Add-on:

Detailed sensory upgrade
Style and intensity levels of the oil are assessed in addition to the basic sensory analysis \$50 / oil

Baker Wine & Grape Analysis (BWGA) is accredited by A2LA for ISO/IEC 17025:2017 and participates in the American Oil Chemists' Society Laboratory Proficiency Program for Olive Oil Chemistry on a quarterly basis. **Free Fatty Acids (FFA)** measurement refers to the purity of an extra virgin olive oil (EVOO), the smoke point and is an indicator of oil stability over time. **PEROXIDE Value (PER)** identifies peroxide that is formed when oils are exposed to oxygen, which can cause defective flavors and odors. A low peroxide level indicates a high quality EVOO with potential for longer shelf life. Testing the **UV using UV-Vis spectrophotometry**, gauges the quality of olive oil by measuring the absorbance and transmittance of light. This testing method also allows determination of trace amounts of other oils in an olive oil product.

Applied Sensory offers three types of olive oil sensory evaluations (also known as organoleptic or taste testing) - **Basic Sensory Evaluation, IOC Panel Test, and Detailed Sensory Evaluation**. 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 accredited by the American Oil Chemists' Society and has been recognized by the International Olive Council (IOC). Standardized sensory evaluation protocols and procedures are used. Oils are NOT evaluated for preference.