



Olive Oil Sample Submittal Form
 AS and BWGA Certification Bundle
 July 2024 – June 2025



BAKER WINE &
 GRAPE ANALYSIS

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 = 2 bottles of 250 mL of each oil.

Certification Bundle includes: Basic Sensory Analysis, FFA, Peroxide, UV

#	Identification of Sample	BUNDLE	ADD-ONS			
		Chemistry & Sensory (\$270/oil)	Detailed Sensory Upgrade (\$50/oil)	Induction Time/Best Before Date (\$95/oil)	Polyphenols (\$95/oil)	Moisture and Volatiles (\$40/oil)
1						
2						
3						
4						
5						

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 *Certification Services Agreement** that governs the services requested by the Client.

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

*All clients must have a *Certification Services Agreement* on file with Applied Sensory prior to sensory evaluation.
 Contact Anna Leachman at (310)920-8715 or email anna@appliedsensory.com for more information.

Please send this form, samples & payment to:

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

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

Internal Use Only					
Samples:	Rcv'd By	Shipped to:	Results/Analysis to:	Customer	BWGA/AS