



SAMPLE SUBMISSION FORM

QUALITY MANAGEMENT SYSTEM
FORM

MO-CL-F-04

Submitter Details

Name:		
Company (DBA):		
Address:		
Phone:		
Email:		
Accounts payable Contact:		
Accounts payable:	e-mail:	Phone:

INDIVIDUAL ANALYSIS

CHEMICAL ANALYSIS

- 1-Free Fatty Acid (FFA)*
- 2-Peroxide Value (PV)*
- 3-UV Coefficient (K232,K270,DK) (UV)*
- 4-Moisture and Volatiles matter (MOI)
- 5-Induction Time (Rancimat®) (IND)
- 6-Insoluble Impurities (IM)
- 7-1,2 Diacylglycerides (DAG's)*
- 8-Pyropheophytin A (PPP's)*
- 9-Fatty Acid Profile (FAP)*
- 10-Trans Fatty Acid (TFA)*
- 11-Biophenols by Folin (BPHF)
- 12-Biophenols Profile by HPLC (BPH)
- 13-Total Biophenols by HPLC (TBPH)
- 14-Squalene (SQU)
- 15-α-Tocopherols Content (TOC)
- 16-Unsaponifiable Matter (UNS)
- 17-Sterols+Total Sterols+E+U (STE)
- 18-Stigmastadienes (STI)
- 19-Total Aliphatic Alcohols (TAA)
- 20-Fatty Acid Ethyl Esters (FAEE)
- 21-ΔECN42(Triglycerides by HPLC)
- 22-Waxes (WAX)
- 23-2 Glyceryl Palmitate (PA2)
- 24-Benzo(a)pyrene (BaP)
- 25-Di(2-ethylhexyl) phthlate (DEHP)
- 26-Oil Content Soxhlet (SOX)

SENSORY ANALYSIS

- 27-Sensory Analysis (PAT)
- 28-Sensory Analysis Descriptive (PATD)

OTHERS

- (Oil Extraction) Abencor (ABN)

*Asterisk denotes tests covered under our ISO 17025 scope of accreditation

SUGGESTED PACKAGES

OLIVE OIL-QUALITY ANALYSIS

- COOC Certification (1,2,3,27)
- COOC Certification + Biophenols by Folin (1,2,3,11,27)
- COOC Certification + PPP's+DAG's(1,2,3,27,7,8)
- OOC Certification (Handlers ≥5,000 gallons) (1,2,3,4,5,6,7,8,27)
- Freshness Pack (1,2,3,5,7,8,27)

Descriptive Sensory Analysis Available for all packages available if required

OLIVE OIL-LABELLING ANALYSIS

- Used by date (1,5,7,8)

OLIVE OIL-OTHER ANALYSIS

- Antioxidants (12,14,15)

OLIVE OIL-PURITY ANALYSIS

- Basic Purity Pack(9,10,17,18,22)
- Complete Purity Pack(9,10,16,17,18,19,20,21,22,23)

PRE-HARVEST ANALYSIS

- NIR Pack (Optimal Harvest Time)
- Solvent Pack NIR calibration (4,26)

Others (Please Specify)
