



PRICE LIST

INDIVIDUAL ANALYSIS		
CHEMICAL ANALYSIS	CODE	Price per sample
Free Fatty Acid*	FFA	\$ 34.30
Peroxide Value*	PV	\$ 38.22
UV coefficients*	UV	\$ 43.76
Moisture & volatiles matter	MOI	\$ 21.76
Induction Time	IND	\$ 73.48
Impurities Insoluble	IM	\$ 71.62
1,2-Diacylglycerols*	DAG's	\$ 98.00
Pyropheophytin A*	PPP's	\$ 93.50
Fatty Acid Profile*	FAP	\$ 73.58
Trans Fatty Acid*	TFA	\$ 73.58
Biophenols by Folin	BPHF	\$ 76.98
Biophenols profile by HPLC	BPH	\$ 202.11
Total Biophenols by HPLC	TBPH	\$ 161.69
Squalene	SQU	\$ 123.66
α Tocopherols	TOC	\$ 126.35
Unsaponifiable matter	UNS	\$ 153.15
Sterols + Total Sterols+E+U	STE	\$ 427.54
Stigmastadienes	STI	\$ 341.66
Total Alcohols Aliphatic	TAA	\$ 427.54
Fatty Acid Ethyl Esters	FAEE	\$ 260.65
Tryacylglycerides (ECN42)	ECN	\$ 164.52
Waxes	WAX	\$ 196.89
2-glyceryl monopalmitate	PA2	\$ 153.78
Benzo(a)pyrene	BaP	\$ 205.14
DEHP	DEHP	\$ 584.65
Oil content Soxhlet	SOX	\$ 96.30
SENSORY ANALYSIS	CODE	Price per sample
Sensory analysis	PAT	\$ 94.61
Sensory analysis descriptive	PATD	\$ 112.45
OTHERS	CODE	Price per sample
(Oil Extraction) Abencor	ABN	\$ 107.00

SUGGESTED PACKAGES			
Item	OLIVE OIL - QUALITY ANALYSIS		Price per sample
1	COOC Certification	Free Fatty Acid , Peroxide Value , UV Coefficients, Sensory Analysis	\$ 168.71
2	COOC Certification+ Biophenols by Folin	Free Fatty Acid , Peroxide Value , UV Coefficients , Sensory Analysis , Biophenols by Folin	\$ 241.81
3	COOC Certification+PPP's+DAG's	Free Fatty Acid , Peroxide Value , UV Coefficients , Sensory Analysis , Pyropheophytin, 1,2-Diacylglycerols	\$ 313.86
4	OOCC Certification (Handlers ≥5000 Gallons)	Free Fatty Acid , Peroxide Value , UV Coefficients , Moisture , Impurities , Pyropheophytin, 1,2-Diacylglycerols, Induction Time , Sensory Analysis	\$ 483.86
5	Freshness pack	Free Fatty Acid , Peroxide Value , UV Coefficients , Pyropheophytin, 1,2-Diacylglycerols, Induction Time , Sensory Analysis	\$ 418.76
<i>Descriptive Sensory Analysis for all packages available if required for an extra charge</i>			
OLIVE OIL - LABELLING			
6	Used by Date	Free Fatty Acid , Pyropheophytin, 1,2-Diacylglycerols, Induction Time	\$ 239.42
OLIVE OIL OTHER ANALYSIS			
7	Antioxidants	Biophenols profile, Squalene, Alpha-Tocopherols	\$ 397.87
OLIVE OIL - PURITY ANALYSIS			
8	Purity Basic	Fatty Acid Profile , Trans Fatty Acids, Sterols and Total Sterols , Erythrodiol+Uvaol , Waxes , Stigmastadienes	\$ 1,001.92
9	Purity Complete	(Item 8+ECN42,FAEE,2-Glyceryl Palmitate,Unsaponifiable matter ,Total Alcohols)	\$ 2,045.60
FRUIT & POMACE ANALYSIS			
10	NIR Pack (Optimal harvest time)	(Oil Fresh , Oil Dry , Moisture)	\$ 48.59
11	Solvent Pack (NIR calibration)	Moisture by Oven, Oil fresh by Soxhlet	\$ 105.08

Applicable discount of 5% for >10 samples
 Express Services available +25%. (Subject to availability)
 Chemical Residues Subject to availability

*Denotes test covered under our ISO 17025 Scope accreditation.

American Oil Chemist's Society (AOCS) recognition for chemical and sensory analysis and AOCS Approved Chemist is valid for this current year.
 International Olive Council (IOC) recognition for chemical analysis is valid for this current year.