



OLIVE OIL

BWGA offers the following Olive Oil analyses:

OLIVE OIL ANALYSES	Most Common Package: Satisfies certification requirements. Free Fatty Acids (FFA), Peroxide (Per), UV Absorbance (UV)	\$95
	FFA, Per, UV, Moisture & Volatiles (MOI)	\$130
	Polyphenols	\$95
	Best Before Date	\$95
	Free Fatty Acids	\$40
	Peroxide	\$40
	UV Absorbance	\$40
	Moisture & Volatiles	\$40
	Minimum Sample Size:	100 mL
	Certification Bundle	
	Chemistry (Common Pkg) & Sensory Bundle	\$280
	Chemistry (Common Pkg) & Detailed Sensory Bundle	\$320
	Sample Size:	(2) 250mL



Customer: _____

ID: _____

- ✓ < 5000 gallons COOC (FFA, Per, UV)
- FFA, Per, UV + MOI
- ✓ Polyphenols
- MOI
- Free Fatty Acid
- Peroxide
- UV Analysis
- Best Before Date
- Certification BUNDLE
- Other: _____

Olive Oil

Sample size for each oil is 100mL, samples can be dropped at the lab or shipped to us.

New to BWGA? [Click here](#) to set up an account or request pre-paid shipping labels through the Client Portal.

Download Labels:

Label Template: Avery 5163

Stop by the lab for complimentary sample tubes!

- [PDF Labels](#)
- [Microsoft Word Labels](#)

VINEGAR

The first couple of times we were asked to analyze vinegar here at the lab, it was due to a 'Wines Gone Bad' situation. But in the past several years, gourmet vinegars - planned and hand crafted – have become much more common. Pomegranate vinegars, plum vinegars, red, white and rose wine vinegars, peach vinegars - so much variety.

We are asked to analyze the percent acidity of the vinegars, and so we do.

Percent Acidity: \$25

Sample size: 50mL