



Olive Oil Evaluation Services

All evaluations are conducted by a panel of scientifically trained and experienced olive oil judges. The Applied Sensory Taste Panel is recognized by the American Oil Chemists' Society and follows standardized sensory evaluation protocols. Oils are assessed for quality—not preference.

Applied Sensory, LLC
2025-2026 Harvest Year
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Basic Sensory Evaluation

The Applied Sensory Taste Panel—recognized by the American Oil Chemists' Society—objectively measures key olive oil attributes:

Defects (*e.g., fusty, musty, winey, rancid*)
Fruitiness, Bitterness, Pungency

Each oil is graded according to California and U.S. olive oil standards. The report includes attribute intensities and the assigned sensory grade.

Use this service to confirm oils meet official sensory grading requirements.

\$160 sample

IOC Panel Test

The IOC Panel Test follows the same process as the Basic Sensory Evaluation, with sensory grade determined according to International Olive Council (IOC) standards. The written report includes IOC attribute intensities and sensory grade.

Use this service to confirm olive oils meet IOC sensory grading requirements.

\$170 sample

Detailed Sensory Evaluation

This evaluation includes everything in the Basic Sensory Evaluation, plus a detailed analysis of flavor attributes and an assessment of style (delicate, medium, or robust).

The report includes sensory grade, style, cobweb and bar graph visuals, and descriptors of the oil's fruity character.

Use this service when specific sensory descriptors and style are needed for marketing materials or blending decisions.

\$210 sample

Certification Bundle

In partnership with Baker Wine & Grape Analysis (BWGA), this package combines sensory and chemical testing to verify olive oil grade. It includes Basic Sensory Analysis (Applied Sensory) plus Free Fatty Acid (FFA), Peroxide, and UV Analysis (BWGA).

The report provides sensory grade, attribute intensities (defects, fruitiness, bitterness, pungency), and chemical results.

Use this service to confirm EVOO requirements and apply for the Applied Sensory seal.

\$280 sample



Add-Ons (Certification Bundle only):

Upgrade to Detailed Sensory Analysis **\$50/sample**

Polyphenols: Measures antioxidant compounds affecting shelf life & health benefits. **\$95/sample**

Induction Time / Best Before Date
Predicts rancidity using the Rancimat test. **\$95/sample**

Moisture & Volatiles: Checks water/volatile compounds that shorten shelf life. **\$40/sample**