Applied Sensory

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. Our certification seal confirms that an oil has been evaluated by an independent, accredited third party, providing consumers with a reliable guide in selecting Extra Virgin Olive Oils.

appliedsensory.com

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, frostbitten, 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

Certification Bundle

In partnership with Baker Wine & Grape Analysis (BWGA), this package combines sensory and chemical testing to verify olive oil grade. It includes our standard 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)

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

Upgrade to Detailed Sensory Evaluation

(Sensory or Certification Bundle)

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.

..... **+$50**/sample