



PRICE LIST

Effective: 01 April 2026

INDIVIDUAL ANALYSIS		
CHEMICAL ANALYSIS	CODE	Price per sample
1-Free Fatty Acid*	FFA	\$ 36.70
2-Peroxide Value*	PV	\$ 40.00
3-UV coefficients*	UV	\$ 43.76
4-Moisture & volatiles matter	MOI	\$ 23.94
5-Induction Time	IND	\$ 80.83
6- Insoluble Impurities	IM	\$ 78.79
7- 1,2-Diacylglycerols*	DAG's	\$ 98.00
8-Pyropheophytin A*	PPP's	\$ 93.50
9-Fatty Acid Profile+Trans Fatty Acids*	FAP	\$ 80.94
10-Biophenols profile by HPLC	BPH	\$ 140.00
11-Total Biophenols by HPLC	TBPH	\$ 90.00
12-Squalene	SQU	\$ 132.31
13-α Tocopherols	TOC	\$ 135.20
14-Unsaponifiable matter	UNS	\$ 163.87
15-Sterols + Total Sterols+E+U	STE	\$ 400.00
16-Stigmastadienes	STI	\$ 300.00
17-Total Alcohols Aliphatic	TAA	\$ 400.00
18-Fatty Acid Ethyl Esters	FAEE	\$ 260.65
19-Triacylglycerides (ECN42)	ECN	\$ 180.97
20-Waxes	WAX	\$ 216.58
21-2-glyceryl monopalmitate	PA2	\$ 164.54
22-Benzo(a)pyrene	BaP	\$ 225.65
23-Phthalates^	DEHP	\$ 613.88
24-Oil content Soxhlet	SOX	\$ 96.30
SENSORY ANALYSIS	CODE	Price per sample
25-Sensory analysis	PAT	\$ 104.07
26-Sensory analysis descriptive	PATD	\$ 123.69
OTHERS	CODE	Price per sample
(Oil Extraction) Abencor	ABN	\$ 117.70

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.

Methodology details available upon request

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.

SUGGESTED PACKAGES			
Item	OLIVE OIL - QUALITY ANALYSIS		Price per sample
1	COOC Certification (Official Methods)	Free Fatty Acid , Peroxide Value , UV Coefficients, Sensory Analysis	\$ 190.85
2	COOC Certification (Official Methods)+ Biophenols by HPLC	Free Fatty Acid , Peroxide Value , UV Coefficients , Sensory Analysis , Biophenols by HPLC	\$ 267.35
3	COOC Certification+PPP's+DAG's (Official Methods)	Free Fatty Acid , Peroxide Value , UV Coefficients , Sensory Analysis , Pyropheophytin , 1,2-Diacylglycerols	\$ 353.62
4	OOCC Certification (Handlers ≥5000 Gallons) (Official Methods)	Free Fatty Acid , Peroxide Value , UV Coefficients , Moisture , Impurities , Pyropheophytin, 1,2-Diacylglycerols, Induction Time , Sensory Analysis	\$ 509.64
5	Freshness pack (Official Methods)	Free Fatty Acid , Peroxide Value , UV Coefficients , Pyropheophytin , 1,2-Diacylglycerols , Induction Time , Sensory Analysis	\$ 422.33
Descriptive Sensory Analysis for all packages available if required for an extra charge			
OLIVE OIL - LABELLING			
6	Used by Date	Free Fatty Acid , Pyropheophytin , 1,2-Diacylglycerols , Induction Time	\$ 262.67
OLIVE OIL OTHER ANALYSIS			
7	Antioxidants	Biophenols profile, Squalene, Alpha-Tocopherols	\$ 354.53
OLIVE OIL - PURITY ANALYSIS			
8	Purity Basic	Fatty Acid Profile , Trans Fatty Acids, Sterols and Total Sterols , Erythrodiol+Uvaol , Waxes , Stigmastadienes	\$ 897.76
9	Purity Complete	(Item 8+ECN42,FAEE,2-Glyceryl Palmitate,Unsaponifiable matter ,Total Alcohols)	\$ 1,787.92
FRUIT & POMACE ANALYSIS			
10	NIR Pack (Optimal harvest time)	(Oil Fresh , Oil Dry , Moisture)	\$ 50.00
11	Solvent Pack (NIR calibration)	Moisture by Oven, Oil fresh by Soxhlet	\$ 108.21