Applied Sensory, LLC
Olive Oil Sample Submittal Form
2026-2027 Harvest Year

In collaboration with:
BAKER WINE & GRAPE ANALYSIS

Submitted by (Name):	Telephone:	e-mail:
Company Name:	Company Address:	

Instructions: Please identify each olive oil sample. List each oil below, mark the box with an "X" to indicate requested analysis.
For large numbers of samples, use the *Additional Samples Form* and attach to this form.
Minimum sample volume required per oil = 1 bottle of 250ml for sensory only, 2 bottles of 250 mL for bundle.

Sensory Only includes: Sensory Analysis – intensity of defects, fruitiness, bitterness and pungency and sensory grade
Certification Bundle includes: Sensory Analysis, FFA, Peroxide, UV, and olive oil grade (standard tests accepted and required by COOC & Applied Sensory for Extra Virgin certification)

#	Identification of Oil	SENSORY	BUNDLE	UPGRADES and ADD-ONS*			
		Sensory Only ($160/oil)	Chemistry & Sensory ($280/oil)	Detailed Sensory Upgrade (+$50/oil)	Induction Time/Best Before Date^ (+$95/oil)	Polyphenols^ (+$95/oil)	Moisture and Volatiles^ (+$40/oil)
1							
2							
3							
4							

*Refer to *Applied Sensory Olive Oil Sensory Evaluation Services and Prices* for more information about each type of test
^You must select the *Chemistry & Sensory Bundle* to use these add-ons

Initial	Authorization
_____	Client and Applied Sensory are parties to a *Certification Services Agreement* that governs the services requested by the Client.
_____	*Bundle Only:* Client authorizes Applied Sensory and Baker Wine & Grape Analysis to share their respective analysis results with each other for the purpose of reporting results to Client. Results will remain confidential and will not be shared or used outside of this purpose.
Date:	_____/_____/_____

Applied Sensory requires that all clients have a *Certification Services Agreement* on file prior to the sensory evaluation.

For more information about the sensory analysis, please contact Anna Leachman: (310)920-8715 or email anna@appliedsensory.com
For more information about the chemical analysis, please contact Baker Wine & Grape Analysis: (805)226-8386 or results@bwga.net

Please send this form, samples & payment to:
Applied Sensory, LLC
2287 Kathleen Dr, Napa, CA 94558