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

Applied Sensory

Seal Certification of Extra Virgin Olive Oils

Olive oils which have been evaluated by The Applied Sensory Olive Oil Taste Panel for sensory evaluation, either standard or detailed, are eligible for seal certification if the oils:

1. Have received a sensory grade of Extra Virgin from the Applied Sensory panel **and**
2. An accompanying chemical analysis indicates that the oil does not exceed the limits specified in one of the following standards:
   - The California Department of Food and Agriculture - Grade and Labeling Standards for Olive Oil, Refined-Olive Oil and Olive-Pomace Oil
   - The United States Standards for Grades of Olive Oil and Olive-Pomace Oil
   - The IOC standard

Electronic File Usage Fee
Covers one year of certification seal use on packaging, websites, and marketing materials. Fee is based on production volume (e.g., 617 gallons = $240).

Up to 100 gallons **$120**
(+$20 per additional 100 gal or portion thereof)

Up to 500 gallons **$200**
(+$20 per additional 100 gal or portion thereof)

Up to 1000 gallons **$300**
(+$100 per additional 500 gal or portion thereof)

Up to 5000 gallons **$1100**

Over 5000 gallons or ..... **Inquire for quote**
Private Label

Printed Seals
Harvest dated certification seals are sold in rolls of 500 and 1000 seals. Seals are 1" in diameter. The usage fees are included in the price of the printed seals.

Roll of 500 ..... **$60 + $15 S&H***
(harvest year dated)

Roll of 1,000 ..... **$100 + $15 S&H***
(harvest year dated)

E-file for Website Only **$50**
with purchase of seals

*Shipping & handling per order (not roll)

Applied Sensory, LLC
2026-2027 Harvest Year

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