



SAMPLE SUBMISSION FORM

QUALITY MANAGEMENT SYSTEM
FORM

MO-CL-F-04

Submitter Details

Name:		
Company (DBA):		
Address:		
Phone:		
Email:		
New customers please complete the below information and send it along with a copy of the W-9 for the business.		
Accounts payable Contact:		
Accounts payable:	e-mail:	Phone:

SUGGESTED PACKAGES

OLIVE OIL-QUALITY ANALYSIS

- Basic Quality Pack+Sensory Analysis(1-3,9)
- BQP+Sensory Analysis+Fatty Acid Profile (1-3,7,9)
- Freshness Pack(1-4,9,22,23)
- COOC Certification (1-3)
- COOC Certification+ Biophenols by Folin
- CDFA Certification (1-3,4,8,19,22,23)
- CDFA Certification +Sensory Analysis (1-3,4,8,9,19,22,23)

OLIVE OIL-LABELLING ANALYSIS

- Nutritional Information (1,7,8,12)
- Best Before Date (1,4,22,23)

OLIVE OIL-PURITY ANALYSIS

- Basic Purity Pack(7,11,12,13,14,18)
- Complete Purity Pack(7,11-18,20,21)

OLIVE OIL-OTHER ANALYSIS

- Pesticides Residues
- Antioxidants (24-26)

PRE-HARVEST ANALYSIS

- NIR Pack (Optimal Harvest Time)
- Solvent Pack NIR calibration

Others (Please Specify)

INDIVIDUAL ANALYSIS

- 1-Free Fatty Acid (FFA)*
- 2-Peroxide Value (PV)*
- 3-UV Coefficient (K232,K270,DK) (UV)*
- 4-Induction Time (Rancimat®) (IND)
- 5-Biophenols by Folin (BPHF)
- 6-Bitterness Index (BIT)
- 7-Fatty Acid Profile (FAP)*
- 8-Moisture and Volatiles matter (MOI)
- 9-Sensory Analysis (PAT)
- 10-Sensory Analysis Descriptive (PATD)
- 11-Sterols & Total Sterols (STE)
- 12-Trans Fatty Acid (TFA)*
- 13-Erythrodiol +Uvaol (E+U)
- 14-Waxes (WAX)
- 15-2 Glyceryl Palmitate (PA2)
- 16-ΔECN42(Triglycerides by HPLC)
- 17-Unsaponifiable Matter (UNS)
- 18-Stigmastadienes (STI)
- 19-Insoluble Impurities (IM)
- 20-Total Aliphatic Alcohols (TAA)
- 21-Fatty Acid Ethyl Esters (FAEE)
- 22-1,2 Diacylglycerides (DAG's)*
- 23-Pyropheophytin A (PPP's)*
- 24-Squalene (SQU)
- 25-α-Tocopherols Content (TOC)
- 26-Biophenols Profile by HPLC (BPH)
- 27-Total Biophenols by HPLC (TBPH)
- 28-Benzo(a)pyrene (BaP)
- 29-DEHP
- 30-Oil extraction-Abencor (ABN)

*Asterisk denotes tests covered under our ISO 17025 scope of accreditation



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Laboratory Use Only

Date Received:/...../..... Work order N°:/..... Received by:

Analysis Complete (Date):/...../.....

Sample Details

Olive Oil <input type="checkbox"/>	Olive Fruit <input type="checkbox"/>	Olive Paste <input type="checkbox"/>
Other (Please, specify):		

Identification of the sample	Date of sampling	Laboratory Use Only Work order #

Authorisation

I/We the undersigned, are authorised to request analysis of the samples provided. I/We also understand the laboratory uses the latest valid editions of Official (National or International) Standard methods (available upon request) and that samples requiring analyses not performed at this laboratory may be sent to other laboratories under Modern Olives Laboratory responsibility.

Name: Signature: Date:/...../.....

Upon sample receipt an invoice will be generated and sent along with pre-payment instructions. When making a payment by Electronic Funds Transfer / internet banking please use the Invoice number (SI) as the payment description/reference. **Reports will not be issued until payment is received.**

Send your sample(s) and this form to:

Modern Olives Laboratory Services
455 Harter Avenue, Woodland California, 95776

NOTES: Containers and samples will not be returned Test results and findings may be provided to authorised staff and used for statistical and certification purposes in accordance with company policies. The source of the information will remain confidential unless otherwise required by Law or regulatory policies.