Modern Olives

SAMPLE SUBMISSION FORM

MO-CL-F-04

Submitter Details		
Name:		
Company (DBA):		
Address:		
Phone:		
Email:		
Accounts payable Contact:		
Accounts payable:	**e-mail:**	**Phone:**

INDIVIDUAL ANALYSIS

CHEMICAL ANALYSIS

- ☐ 1-Free Fatty Acid (FFA)*
- ☐ 2-Peroxide Value (PV)*
- ☐ 3-UV Coefficient (K232,K270,DK) (UV)*
- ☐ 4-Moisture and Volatiles matter (MOI)
- ☐ 5-Induction Time (Rancimat®) (IND)
- ☐ 6-Insoluble Impurities (IM)
- ☐ 7-1,2 Diacylglycerides (DAG's)*
- ☐ 8-Pyropheophytin A (PPP's)*
- ☐ 9-Fatty Acid Profile and Trans Fatty Acid (FAP)*
- ☐ 10-Biophenols Profile by HPLC (BPH)
- ☐ 11-Total Biophenols by HPLC (TBPH)
- ☐ 12-Squalene (SQU)
- ☐ 13-α-Tocopherols Content (TOC)
- ☐ 14-Unsaponificable Matter (UNS)
- ☐ 15-Sterols+Total Sterols+E+U (STE)
- ☐ 16-Stigmastadienes (STI)
- ☐ 17-Total Aliphatic Alcohols (TAA)
- ☐ 18-Fatty Acid Ethyl Esters (FAEE)
- ☐ 19-ΔECN42(Triglycerides by HPLC)
- ☐ 20-Waxes (WAX)
- ☐ 21-2 Glyceryl Palmitate (PA2)
- ☐ 22-Benzo(a)pyrene (BaP)
- ☐ 23-Plasticizers
- ☐ 24-Oil Content Soxhlet (SOX)

SENSORY ANALYSIS

- ☐ 25-Sensory Analysis (PAT)
- ☐ 26-Sensory Analysis Descriptive (PATD)

OTHERS

- ☐ (Oil Extraction) Abencor (ABN)

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

^ Methodology details available upon request

SUGGESTED PACKAGES

OLIVE OIL-QUALITY ANALYSIS

- ☐ COOC Certification (1,2,3,25)
- ☐ COOC Certification + Biophenols by HPLC (1,2,3,11,25)
- ☐ COOC Certification + PPP's+DAG's(1,2,3,25,7,8)
- ☐ OOCC Certification (Handlers ≥5,000 gallons) (1,2,3,4,5,6,7,8,25)
- ☐ Freshness Pack (1,2,3,5,7,8,25)

Descriptive Sensory Analysis Available for all packages available upon request

OLIVE OIL-LABELLING ANALYSIS

- ☐ Shelf life Testing (1,5,7,8)

OLIVE OIL-OTHER ANALYSIS

- ☐ Antioxidants (10,12,13)

OLIVE OIL-PURITY ANALYSIS

- ☐ Basic Purity Pack(9,15,16,20)
- ☐ Complete Purity Pack(9,14,15,16,17,18,19,20,21)

PRE-HARVEST ANALYSIS

- ☐ NIR Pack (Optimal Harvest Time)
- ☐ Solvent Pack NIR calibration (4,24)

Do you require individual reports for each sample submitted?

☐ Yes ☐ No

Others (Please Specify)

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_____

_____

_____

Laboratory Use Only

Date Received: ……/……/…… Work order Nº: ……../…… Received by: ……..……

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Sample Details

Olive Oil	□	Olive Fruit	□	Olive Paste	□
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 receival an invoice will be generated and sent along with payment instructions. When making a payment by Electronic Funds Transfer / internet banking please use the Invoice number as the payment description/reference.

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. Samples are retained for six months, then properly discarded.

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