

List of services

Evaluation of olive oil (sensory):

I Classification of olive oil (panel test)

Testing procedure in accordance with:

- COI / T. 20 / Doc. No. 15 / Rev. 8 of Nov. 2015
- Regulation (EC) No. 1833/2015 of 12 October 2015, Annexe VII

Testing criteria:

- 5 negative attributes (fusty-muddy, musty-humid, winey-vinegary, frostbitten olives, rancid, others)
- 3 positive attributes (fruity, bitter, pungent)

II Panel test with positive description

Testing procedure in accordance with:

- COI / T. 20 / Doc. No. 15 / Rev. 8 of Nov. 2015
- Regulation (EC) No. 1833/2015 of 12 October 2015, Annexe VII

Testing criteria:

- 5 negative attributes (fusty-muddy, musty-humid, winey-vinegary, frostbitten olives, rancid, etc.)
- 3 positive attributes (fruity, bitter, pungent)
- Harmony and persistency
- Positive description (green / ripe olive, grass, nuts, fruits, vegetables, herbs, etc.)

Prices

A. Regular sample shipment or tasting in the field (List of services I and II)

Dates are fixed and cannot be individually agreed between the client and the ZHAW Food Sensory Group.

- 1 oil SFr. 350.00 / oil
- Discount not available

B. Special sample shipment (List of services I and II)

Dates can be individually agreed between the client and the ZHAW Food Sensory Group.

- 1 oil SFr. 500.00 / oil
- from 5 oils SFr. 350.00 / oil
- from 10 oils SFr. 300.00 / oil

Terms and conditions

Initiation of orders:

- Orders are initiated through informal verbal agreement between the client and the ZHAW Food Sensory Group.

Scheduling:

- The scheduling of the work, its completion date and reporting are defined informally between the client and the ZHAW Food Sensory Group.

Test management:

- Management of the test is the responsibility of the testing supervisor of the Olive Oil Panel, part of the Food Sensory Group at the Zurich University of Applied Sciences.

Confidentiality:

- All information, results and documentation will be treated in strict confidence.

Complaints:


- The client has the right to complain if the services chosen from the 'List of services' are not provided.

Payment:

- An invoice is issued on completion of the work; payment is due within 30 days. In the event of early termination, costs incurred up to this point are invoiced.
- The prices listed above do not include VAT.

Validity:

- The prices, terms and conditions shown above are valid unless a more recent version of this document has been released.

	Services Price list, terms and conditions Olive oil evaluation Food Sensory Group	LMT-SEN-C6-303i Page: 5 / 5 Date: 02.02.16
---	--	--

Binding Order

Zurich University of Applied Sciences

Sensory Group / Sensory Laboratory
 Annette Bongartz
 Grüental / PO Box
 CH 8820 Wädenswil

Email: annette.bongartz@zhaw.ch
 Fax: +41 58 934 58 53

Order: Evaluation of olive oil (in accordance with 'Details of services' and 'Prices')

Number of oils: _____ → Dispatch of at least 2 x 500 ml !

Name of oils: _____
(In case of several oils or if there is not enough space, please use other side of page or add additional sheet)

MHD/LOT-Nr.: _____
(In case of several oils or if there is not enough space, please use other side of page or add additional sheet)

Please mark: A. Regular sample shipment
 B. Special sample shipment

Deadline for test report: _____

Client:

Company _____
 Contact person _____
 Street _____
 Town _____
 Country _____
 Tel. _____
 Email _____

The order is binding once this document has been signed.
 The current price list, terms and conditions of the ZHAW Food Sensory Group apply.

Date: _____ Signature: _____