

Olive Oil Analytical Testing Services

Testing Olive Oil Quality, Purity, and Authenticity



At Prairie Tide Analytics we provide precise and reliable Olive Oil Analytical Testing Services to guarantee that your olive oil meets the highest quality standards. Our comprehensive testing ensures your olive oil is genuine, fresh and matches your expectations.

We offer a wide range of tests designed to evaluate every essential aspect of your olive oil's quality, including its sensory profile, authenticity, and health benefits.

Our Testing Services Include:



Free Fatty Acids (FFA)

Measures the oil's quality by analyzing free fatty acids, and ensures freshness and indicates oil degradation.



UV Absorption (K232 & K270)

Evaluates the oil's purity and oxidation and validates that your oil is free from adulteration.



Fatty Acid Composition

Assesses the fatty acid profile of your oil and helps confirm the authenticity and origin of the oil.



Adulteration Detection

Tests for the presence of lower-quality oils or adulterants and ensures that your olive oil is 100% genuine.



Peroxide Value

Determines the extent of oxidation in the oil and checks if the oil has become rancid and reduces shelf life.



Sensory Evaluation

In-depth tasting notes by expert olive oil taster Emily Lycopulus. Emily's tasting notes on aroma, flavour and balance allow you to understand and market your olive oil.



Polyphenol Content

Tests antioxidant levels in the oil, indicating oil quality and health benefits.

For a comprehensive pdf list of all our Olive Oil Analytical Services, see

 www.prairietideanalytics.com.





Expert Tasting Notes by Emily Lycopulus

Emily Lycopulus is a world-renowned Olive Oil critic and taster. Emily's expertise has made her one of the most respected figures in the industry & she travels extensively, tasting and evaluating olive oils from different regions and producers.

Emily's global experience and expert palate mean that her tasting notes are an invaluable tool for both understanding and marketing your olive oil. **For more on Emily, visit this link.**

Emily provides detailed Tasting Notes that assess your oil's sensory profile, including:



Flavour Characteristics:
Fruitiness, bitterness, and pungency levels.



Aroma:
Freshness, richness, and complexity of scent.



Balance:
The harmony between the different sensory attributes.



Defects:
Identification of any off-flavors, rancidity, or other flaws



Get Started Today!

If you're ready to verify the quality and authenticity of your olive oil or would like to learn more about our testing services, contact us today.

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