

Dec 11, 2025
 Applied Sensory LLC
 Report #135810



BAKER WINE & GRAPE ANALYSIS

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Sample ID Method	Free Fatty Acids % as oleic acid Spec	Peroxide Value meq/kg Spec	Absorbance at 232nm Spec	Absorbance at 270nm Spec	Delta K ₂₇₀	Total Polyphenols ** mg Tyrosol/kg Spec
as-Grumpy Goats Farm Coratina	0.02	3	1.84	0.15	-0.002	487
<i>COOC Standards for Extra Virgin Olive Oil</i>	<i><= 0.50</i>	<i><= 15</i>	<i><= 2.40</i>	<i><= 0.22</i>	<i><= +0.010</i>	
<i>USDA Standards for Extra Virgin Olive Oil</i>	<i>< 0.80</i>	<i>< 20</i>	<i>< 2.50</i>	<i>< 0.22</i>	<i>< +0.010</i>	

** (USDA has no requirements at this time, reference based on International Olive Council Method)
 < 250 mg/kg: Low
 250 - 400 mg/kg: Medium
 400 - 550 mg/kg: High
 > 550 mg/kg: Very High

Results relate only to the samples as received.



[Test Methods](#)