



## 2022 EXTRA VIRGIN OLIVE OIL CERTIFICATION

This is to certify that the olive oil detailed below has met or exceeded:

- ❖ The International Olive Council standards for Extra Virgin Olive Oil
- ❖ The Olives New Zealand standards for Certification.

Dali Frantoio	Free Fatty Acid	Peroxide Value (per kg)	Ultra Violet Absorption IOC Doc No. 19			Organoleptic/Sensory IOC Doc No. 15	Polyphenol Content
			Delta K	@232nm	@268nm		
International Olive Council Olives New Zealand	≤ 0.8% ≤ 0.5%	≤ 20mEq ≤ 15mEq	≤ 0.01	≤ 2.50	≤ 0.22	Free of defects and has the presence of the required desirable attribute, namely fruitiness.	Mild: ≤ 150 mg/kg Medium: 151 to 299 mg/kg Intense: ≥ 300 mg/kg
<b>Results</b>	<b>0.2</b>	<b>4</b>	<b>&lt; 0.01</b>	<b>1.61</b>	<b>0.13</b>		Defects: <b>None</b> Pungent: <b>3.80</b>

This Extra Virgin Olive Oil has also met the Olives New Zealand requirements for packaging and labelling and is thus authorised to use the OliveMark shown below.



Craig Leaf-Wright  
President