



2016 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.

Evergreen Extra Virgin Olive Oil	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
Test Results	0.3	6	< 0.01	1.49	0.08		Defects: None Pungent: 2.80

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.



Andrew Taylor

Andrew Taylor
President