

REPORT NUMBER: A- 6947 **REPORT DATE:** February 20, 2019
SAMPLE LAB ID: Amfissa 14 **SAMPLE RECEIVED:** February 19, 2019

Olive Oil Sensory Assessment Report

Category	Attributes *	Notes
Negative Attributes/Defects	none	
Positive Attributes	Fruity – 3.9 Bitter – 4.1 Pungent – 4.6	

Descriptive Aroma/flavor reflected mostly ripe olive fruit with the primary descriptor of ripe apple. Other descriptors included floral and ripe olive with hints of nutty and other spices. Medium astringency was noted.
 This sample qualifies for the grade of Extra Virgin and is considered Medium on the robustness scale.

* Numerical ratings represent a scale from 0 to 10 and indicate (a) the presence of specific attributes as defined by the International Olive Council (IOC) and (b) the level of intensity of the specific attribute. If “no defects” is noted it means that I did not detect the presence of any negative attribute.

Taster: Nancy Ash
 Strictly Olive Oil • (510) 351-5201 • nancy@strictlyoliveoil.com • www.strictlyoliveoil.com

Disclaimer: Though Ms. Ash is a trained olive oil taster and internationally-certified taste panel supervisor, the above represents solely her opinion which, by definition is subjective. For an objective olive oil assessment, the International Olive Council requires consensus by a panel of at least 8 trained tasters. This report is not intended to replace or refute the results of a sensory assessment performed by an IOC-recognized panel or other trained panel. EXCEPT AS SET FORTH HEREIN, AGBIOLAB MAKES NO REPRESENTATIONS OR WARRANTIES, EXPRESS, STATUTORY, IMPLIED OR OTHERWISE, WITH RESPECT TO AGBIOLAB'S SERVICES OR THE RESULTS OBTAINED FROM SUCH SERVICES, AND SPECIFICALLY DISCLAIMS ALL WARRANTIES, INCLUDING WARRANTIES OF MERCHANTABILITY, FITNESS FOR A PARTICULAR PURPOSE AND SATISFACTORY QUALITY. TO THE EXTENT ALLOWED BY LAW, AGBIOLAB SHALL NOT BE LIABLE TO CUSTOMER UNDER ANY CONTRACT, LEGAL OR EQUITABLE THEORY, FOR ANY INCIDENTAL, SPECIAL, PUNITIVE OR CONSEQUENTIAL DAMAGES OR LOST PROFITS. NOTWITHSTANDING ANYTHING TO THE CONTRARY, AGBIOLAB WILL NOT BE LIABLE WITH RESPECT TO ANY SUBJECT MATTER OF THIS AGREEMENT UNDER ANY CONTRACT, LEGAL OR EQUITABLE THEORY FOR ANY AMOUNTS IN EXCESS OF THE AGGREGATE AMOUNTS PAID TO AGBIOLAB BY CUSTOMER DURING THE 12 MONTH PERIOD IMMEDIATELY PRECEDING THE DATE THE CLAIM FIRST AROSE.

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REPORT NUMBER: 906947

Date : Feb 21 2019

SEND TO: Oregon Olive Trees
Attn. David Lawrence
9250 SE Hillview Dr
Amity, OR 97101

SUBMITTED BY: David Lawrence

SAMPLE REFERENCE: 250 ml bottle labeled Amfissa 14. Harvested Dec 8 2018

Olive Oil Analysis

Sample ID	Lab ID	Assay	Units	Result	Notes
Amfissa 14	Amp	Peroxide Value	meq O2/Kg	3.31	does meet USDA EVOO standard
Amfissa 14	Amp	Free Fatty Acid	% oleic	0.20	does meet USDA EVOO standard
Amfissa 14	Amp	UV Absorbance	K232	1.430	does meet USDA EVOO standard
Amfissa 14	Amp	UV Absorbance	K270	0.128	does meet USDA EVOO standard
Amfissa 14	Amp	UV Absorbance	Delta K	-0.005	does meet USDA EVOO standard
-	-	Total Phenol	gallic eq mg/kg*	-	-

* Units: milligram equivalent of gallic acid per kilogram of oil (mg/kg)

These results are based upon the sample submitted by Customer for analysis. Sample identification is reported as submitted and is not verified as a representative sample.

Customer understands that samples have been tested by certain analytical methods prescribed by the American Oil Chemists Society, and results reflect current levels of detection and a degree of uncertainty due to sampling and the nature of scientific analysis. Due to logistics, or methodology samples submitted may be analyzed by a different laboratory that will follow the prescribed methods. EXCEPT AS SET FORTH HEREIN, AGBIOLAB MAKES NO REPRESENTATIONS OR WARRANTIES, EXPRESS, STATUTORY, IMPLIED OR OTHERWISE, WITH RESPECT TO AGBIOLAB'S SERVICES OR THE RESULTS OBTAINED FROM SUCH SERVICES, AND SPECIFICALLY DISCLAIMS ALL WARRANTIES, INCLUDING WARRANTIES OF MERCHANTABILITY, FITNESS FOR A PARTICULAR PURPOSE AND SATISFACTORY QUALITY. TO THE EXTENT ALLOWED BY LAW, AGBIOLAB SHALL NOT BE LIABLE TO CUSTOMER UNDER ANY CONTRACT, LEGAL OR EQUITABLE THEORY, FOR ANY INCIDENTAL, SPECIAL, PUNITIVE OR CONSEQUENTIAL DAMAGES OR LOST PROFITS. NOTWITHSTANDING ANYTHING TO THE CONTRARY, AGBIOLAB WILL NOT BE LIABLE WITH RESPECT TO ANY SUBJECT MATTER OF THIS AGREEMENT UNDER ANY CONTRACT, LEGAL OR EQUITABLE THEORY FOR ANY AMOUNTS IN EXCESS OF THE AGGREGATE AMOUNTS PAID TO AGBIOLAB BY CUSTOMER DURING THE 12 MONTH PERIOD IMMEDIATELY PRECEDING THE DATE THE CLAIM FIRST AROSE.