

Agbiolab, Inc.

2692 House Ave. Durham, CA 95938
(530) 924-4789
www.agbiolab.com



REPORT NUMBER: 6080

REPORT DATE: May 20, 2015

SAMPLE LAB ID: Kastania Olive oil

SAMPLE RECEIVED: May 16, 2015

Olive Oil Sensory Assessment Report

Category	Attributes *	Notes
Negative Attributes/Defects	none	
Positive Attributes	Fruity – 4.3 Bitter – 2.8 Pungent – 3.8	

Descriptive	Aroma reflected mostly ripe olive fruit described as floral and buttery, accompanied by some green fruit described as pine plus hints of grass and mint. Also noted slight woodiness and mild astringency. This sample qualifies for the grade of EXTRA VIRGIN and is considered Medium on the mild to robust scale.	
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* 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: 906080

Date : May 22 2015

SEND TO: Kastania Olive Oil LLC
Attn David Lagakos
145 Hicks St #A43
Brooklyn, NY 11201

SUBMITTED BY: David Lagakos

SAMPLE REFERENCE: 250 ml generic bottle labeled KVOO15. Koroneiki blend

Olive Oil Analysis

Sample ID	Lab ID	Assay	Units	Result	Notes
Kastania	Gr SD	Peroxide Value	meq O ₂ /Kg	13.76	does meet USDA EVOO standard
Kastania	Gr SD	Free Fatty Acid	% oleic	0.38	does meet USDA EVOO standard
Kastania	Gr SD	UV Absorbance	K232	1.622	does meet USDA EVOO standard
Kastania	Gr SD	UV Absorbance	K270	0.125	does meet USDA EVOO standard
Kastania	Gr SD	UV Absorbance	Delta K	-0.003	does meet USDA EVOO standard
Kastania	Gr SD	Total Phenol	gallic eq mg/kg*	160	-

* 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. 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.