



BALEIA

Wines

2015 Extra Virgin Cold Pressed Olive Oil

The 2015 Baleia Extra Virgin Olive Oil with aromas of almonds, walnuts, pine seeds and green tomatoes has won two prestigious awards.

SA Olive Awards 2015 - Silver

The SA Olive Competition is held annually to award the finest of that year's vintage. Entries are judged by an internationally accredited organoleptic tasting panel.

Category: Intense Olive Oil

Sol D'Oro International Competitions 2015 Southern Hemisphere - Silver

The **Sol d'Oro competition is an international event** organized by Veronafiore ongoing for about 20 years. Producers from four countries, namely; Chile, Uruguay, Argentina and South Africa, submitted their best oils to be judged under three categories: Delicate Fruit Oil, Medium Fruit Oil and Intense Fruit Oil.

Baleia came in second to Argentina making it the best South African oil in the Medium Fruit Oil category.

It is an intense concentration of Frantoio, Coratina, FS17 and Leccino giving it a clean, peppery pallet complemented with rounded fruit flavours and pleasant bitter subtleties.

Olive Grove History

Baleia planted their first olive trees in 2008 and the farm's Mediterranean-like climate and high-quality calcium-rich soil have provided ideal growth conditions with their first oil pressed and bottled in 2012. Refined care and attention guarantees a superior quality.

J. MULLER

LABORATORIES (PTY) LTD

Reg. No.1980/004037/07
ANALYTICAL CHEMISTS

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Our Ref LN507948-02-17B-09

Date of Issue: 05 AUGUST 2015

Certificate of Analysis

PAGE 1 OF 2

This is to certify that the sample listed below was analysed

SUBMITTED BY: BALEIA WINES
P.O. BOX 268
RIVERSDALE
6670
ATTENTION: LINDI JOUBERT

SAMPLE TYPE: OLIVE OIL (x1)
SAMPLE MARKS: BALEIA WINES

DATE SAMPLE RECEIVED: 17 JULY 2015
DATE ANALYSIS STARTED: 17 JULY 2015
DATE ANALYSIS COMPLETED: 03 AUGUST 2015

Analysis relates only to the sample/s tested:

Analysis gave:

SEE ATTACHED PAGE 2




J. MULLER LABORATORIES (PTY) LTD DIRECTOR: B.M. JOHNSON

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		<u>International Olive Oil Council Specifications</u>		
AOAC 963.22	Fatty Acid Methyl Esters:	<u>g/100g</u>	<u>g/100mL</u>	
	C14 ⁰ Myristic Acid	<0,05	<0,05	≤0,05
	C16 ⁰ Palmitic Acid	11,2	10,2	7,5-20,0
	C16 ¹ Palmitoleic Acid	1,98	1,81	0,3-3,5
	C18 ⁰ Stearic Acid	2,76	2,52	0,5-5,0
	C18 ¹ Oleic Acid	68,3	62,3	55,0-83,0
	C18 ² Linoleic Acid	14,2	13,0	3,5-21,0
	C18 ³ Linolenic Acid	0,67	0,61	<1,0
	C20 ⁰ Arachidic Acid	0,47	0,43	≤0,6
	C20 ¹ Eicosenoic Acid	0,24	0,22	≤0,4
	C22 ⁰ Behenic Acid	0,10	0,09	≤0,2
	C24 ⁰ Lignoceric Acid	0,06	0,05	≤0,2
	18 ¹ 18 ² Trans fatty Acid	<0,1	<0,1	
AOCS Ca 6a-93	Unsaponifiable matter	0,75	0,68	
AOCS Ca 2c-83	Moisture & volatiles	0,13	0,12	
AOCS Ca 3-93	Insoluble impurities	<0,01	<0,01	
By difference	Fat/Oil	99,1	90,5	
Calculated	Total Saturated Fat/Oil	14,6	13,3	
Calculated	Total Mono unsaturated Fat/Oil	70,5	64,4	
Calculated	Total Poly unsaturated Fat/Oil	14,9	13,6	
		<u>mg/100g</u>	<u>mg/100mL</u>	
AAS	Sodium (Na)	<2	<2	
AOAC 994.10	Cholesterol	<2	<2	
		<u>kJ/100g</u>	<u>kJ/100mL</u>	
Calculated	Energy Value	3667	3347	
		<u>kcal/100g</u>	<u>kcal/100mL</u>	
Calculated	Energy Value	873	797	
	Relative Density @ 20°C kg/L		0,9128	

Values reported as less than (<) are lower than the limit of quantification for the method employed.


ANALYST
P JOHNSON


LAB TECHNICIAN
S SMIT


CONSULTANT
P JOHNSON

J. MULLER

LABORATORIES

Reg. No.1980/004037/07

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