



**BALEIA**  
*Wines & Olive Oil*

## *Extra Virgin Cold Pressed*

2017

*A fusion of  
Frantoio – Corantina – FS17 – Leccino*

*The first olive groves were planted in 2008  
with the sole focus of creating an  
Extra Virgin Cold Pressed Oil.*

*Distinctive aromas of green tomatoes and artichokes  
with a lemon freshness.  
Buttery and smooth ending with black pepper hints and a  
pleasant bitterness reminiscent of  
the high antioxidant content.*

*Oleic Acid 0.24 % m/m*



*Only 4 300 x 0.375L produced*

N2, Riversdale, Cape South Coast · PO Box 268, Riversdale, 6670

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*Wines & Olive Oil*



LN707835-17B  
PAGE 2 OF 2

Method Ref:	Analyte:	Results		International Olive Oil Council Specifications
PJL-WI-5.4e	Free Fatty Acid (as oleic) %m/m	0,24		≤0,8 (Extra Virgin)
PJL-WI-5.4f	Peroxide Value meq/kg	6,29		≤20 (Extra Virgin)
		<u>g/100g</u>		
AOAC 963.22	<b>Fatty Acid Methyl Esters:</b>			
	C14 <sup>0</sup> Myristic Acid	<0,1		<0,05
	C16 <sup>0</sup> Palmitic Acid	12,4		7,5-20,0
	C16 <sup>1</sup> Palmitoleic Acid	0,7		0,3-3,5
	C18 <sup>0</sup> Stearic Acid	2,0		0,5-5,0
	C18 <sup>1</sup> Oleic Acid	73,7		55,0-83,0
	C18 <sup>2</sup> Linoleic Acid	9,4		3,5-21,0
	C18 <sup>3</sup> Linolenic Acid	1,1		≤1,0
	C20 <sup>0</sup> Arachidic Acid	0,4		≤0,6
	C20 <sup>1</sup> Eicosenoic Acid	<0,4		≤0,4
	C22 <sup>0</sup> Behenic Acid	0,17		≤0,2
	C24 <sup>0</sup> Lignoceric Acid	0,05		≤0,2
Calculated	Total Saturated Fatty Acid	15,0		
Calculated	Total Mono unsaturated Fatty Acid	74,4		
Calculated	Total Poly unsaturated Fatty Acid	10,5		
		<u>g/100g</u>	<u>g/100mL</u>	
AOCS Ca 6a - 93	Unsaponifiable matter	0,79	0,77	
AOCS Ca 2c - 83	Moisture & Volatiles	0,12	0,12	
AOCS Ca 3 - 93	Insoluble impurities	0,03	0,03	
AOCS Ca 1 - 73	Ash	0,01	0,01	
By difference	Fat/Oil	99,1	96,9	
Calculated	Total Saturated Fat/Oil	14,9	14,6	
Calculated	Total Mono unsaturated Fat/Oil	73,7	72,1	
Calculated	Total Poly unsaturated Fat/Oil	10,4	10,2	
		<u>mg/100g</u>	<u>mg/100mL</u>	
AAS	Sodium (Na)	<5	<5	
#	Cholesterol	<0,9	<0,9	
		<u>kJ/100g</u>	<u>kJ/100mL</u>	
Calculated	Energy Value	3678	3596	
		<u>kcal/100g</u>	<u>kcal/100mL</u>	
Calculated	Energy Value	880	860	
	Relative Density @ 20°C	0,9778		

# Analysis was outsourced (Lab Number: T0760) and was not conducted by this laboratory. Values reported as less than (<) are lower than the limit of quantification for the method employed.

*Whitehead*

LAB ANALYST  
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*BN*

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LABORATORY MANAGER  
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