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Certificate of Analysis **US 26/049**

Company: Coldani Olive Oil Ranch
Attention: Mike Coldani
Address: 13950 N. Thorton Rd
Lodi CA 95242

Report Date: 01/29/2026
Date Received: 01/20/2026
Sample Type: Extra Virgin Olive Oil

Phone:
Email: mike@coldani.com

Your Sample Reference	Your Batch Reference(if applicable)	Laboratory Reference
Cali ARB-1		US 26/049-1
Lodi ASC-2		US 26/049-2
Lodi FRAN-3		US 26/049-3
Lodi MILB-4		US 26/049-4
Lodi KOR-5		US 26/049-5



This Laboratory is accredited in accordance with the recognized international standard ISO/IEC 17025

RESULTS

	Units	US 26/049-1	US 26/049-2	US 26/049-3	US 26/049-4	US 26/049-5	Method
COOC CERT							
Free fatty acid (*)	%(m/m) as oleic acid	0.14	0.17	0.22	0.16	0.20	COI/T.20/Do c. No 34
Peroxide value (*)	meqO ₂ /Kg	4.51	6.69	6.96	7.27	12.02	AOCS Cd 8b-90
UV coefficient K232 (*)	Extinction at232nm	1.646	1.697	1.872	1.738	2.298	AOCS Ch 5 -91
UV coefficient K268 (*)	Extinction at268nm	0.083	0.129	0.111	0.107	0.090	AOCS Ch 5 -91
UV coefficient diff. (ΔK) (*)	Difference	-0.001	-0.001	-0.001	-0.001	-0.001	AOCS Ch 5 -91
Sensory Analysis - Defect	Scale 0 - 10	0.0	0.0	0.0	0.0	0.0	COI/T.20/Do c. No15
Sensory Analysis - Fruitiness	Scale 0 - 10	4.4	4.5	4.0	4.3	3.0	COI/T.20/Do c. No15
Sensory Analysis - Pungency	Scale 0 - 10	3.5	3.3	2.3	3.3	2.0	COI/T.20/Do c. No15
Sensory Analysis - Bitterness	Scale 0 - 10	2.5	3.9	2.0	3.0	2.0	COI/T.20/Do c. No15
Total biophenols - FOLIN	mg/Kg	241.8	397.0	236.5	256.6	52.7	MO-SM-P-12

Comments:

(*) Asterisk denotes tests covered under our ISO/IEC 17025 scope of accreditation.

(+) These tests were performed by Modern Olives Laboratory Australia. Modern Olives Laboratory Services Australia is accredited by NATA for compliance with ISO/IEC 17025, refer to accreditation N° 15594 for scope.

(^) Circumflex denotes tests subcontracted to a designated approved supplier. All subcontractors are regularly evaluated as part of our approved supplier program; however, their ISO accreditation status is not.

Uncertainty values are available upon request

American Oil Chemists' Society (AOCS) recognition for Chemical Olive Oil Part A, C and Sensory Analysis is valid for this current year.

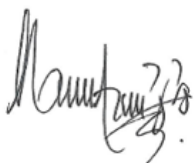
AOCS Chemist approval since 2016.

International Olive Council (IOC) recognition for chemical analysis is valid for this current year.

NOTES: Samples are tested as received. This report is only valid for the samples detailed above. This report shall not be reproduced, except in full, without the approval of the laboratory.

Test results and findings may be provided to authorised staff and used for statistical and certification purposes in accordance with company policies.

The source of the information will remain confidential unless otherwise required by Law or regulatory policies.



Natalia Ruiz
Laboratory Manager

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