



California Olive Oil Council

2016 Harvest Certified Extra Virgin



Certified Entity: **Partridge Family Olive Co.**

Date of Certification: **12/2/16**

Oil: **Maurino**

EXTRA VIRGIN GRADE

Extra virgin is the highest grade an olive oil can receive. The oil's chemistry has met or exceeded specific parameters that indicate the careful handling and storage of the olives and oil. No chemicals or extreme heat have been used during the extraction process. The COOC Taste Panel found this oil to be extra virgin grade on the date of certification as noted above.

There above named entity has fulfilled the mandatory member requirements for COOC Seal Certification on this date. In acceptance of this verification, the certified entity agrees to remain in full compliance with the terms and conditions of the COOC. Verification valid until surrendered, suspended or revoked.

A handwritten signature in black ink that reads 'Patricia Darragh'.

Patricia Darragh, Executive Director, COOC

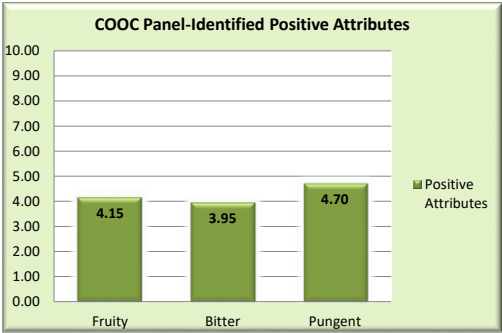
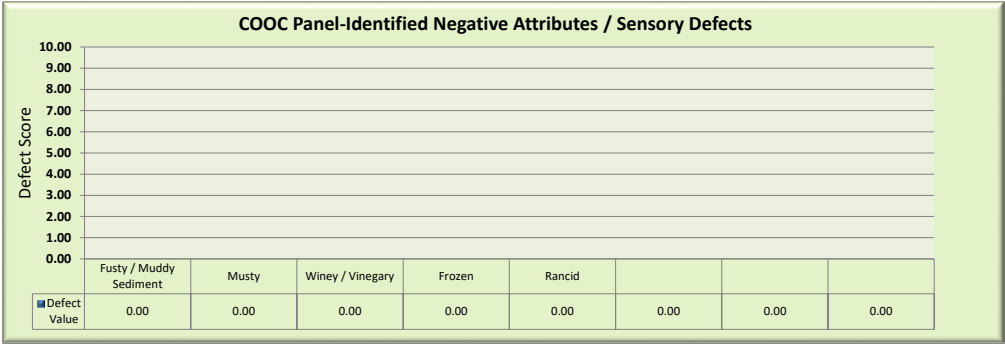


For questions regarding this certificate, please contact:

California Olive Oil Council, 801 Camelia St., Suite D, Berkeley, CA 94710

(888) 718-9830, oliveoil@cooc.com

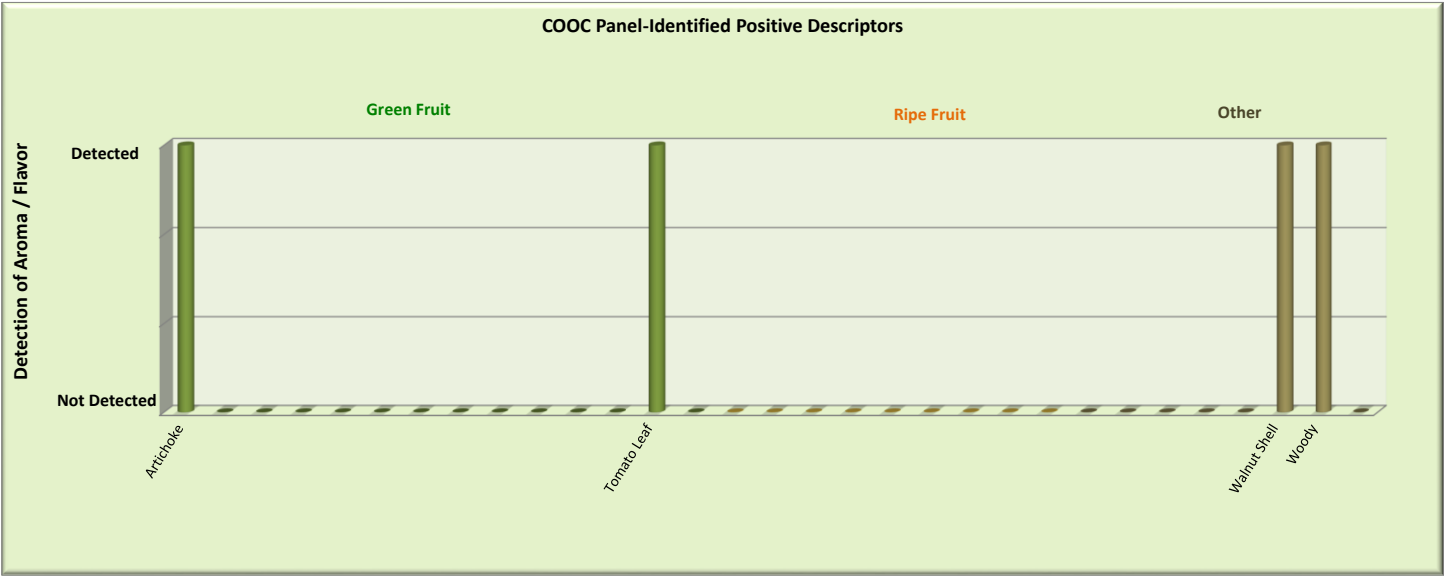
****This sample has been assessed as EXTRA VIRGIN.****



COOC Panel-Identified Robustness and Astringency

Robustness: **Strong**

Astringency: **Medium**





California Olive Oil Council

2016 Harvest Certified Extra Virgin



Certified Entity: **Partridge Family**

Date of Certification: **12/8/2016**

Oil: **Frantoio**

EXTRA VIRGIN GRADE

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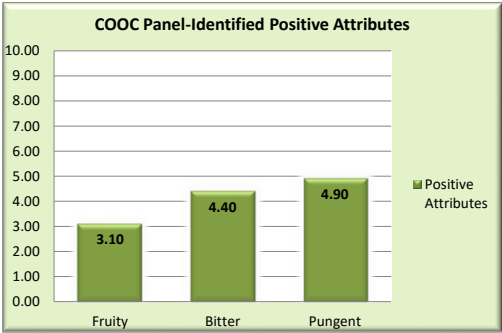
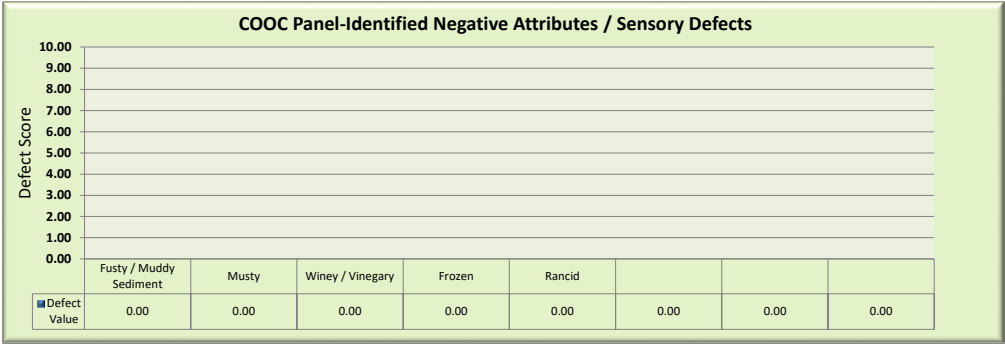


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COOC Panel-Identified Robustness and Astringency

Robustness:

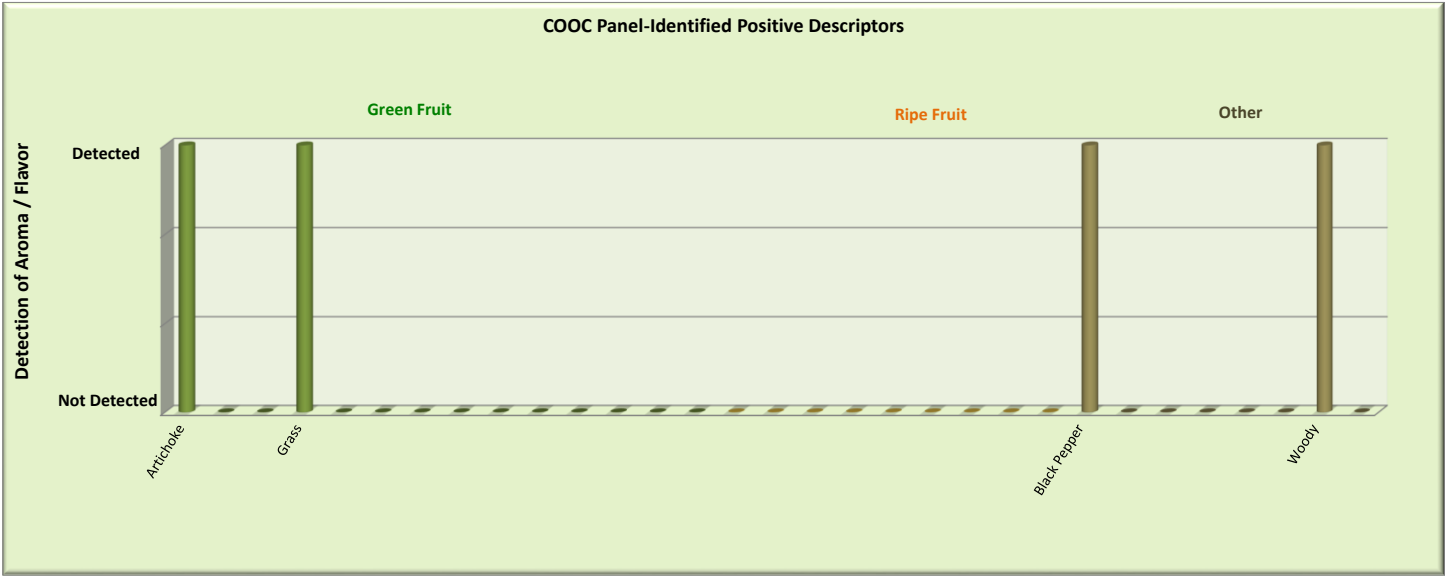
Astringency:

Strong

High

Additional Comments:

* Out of Balance *





California Olive Oil Council

2016 Harvest Certified Extra Virgin



Certified Entity: **Partridge Family Olive Co.**

Date of Certification: **12/2/16**

Oil: **Coratina**

EXTRA VIRGIN GRADE

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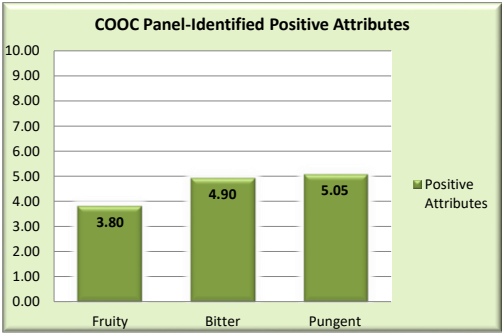
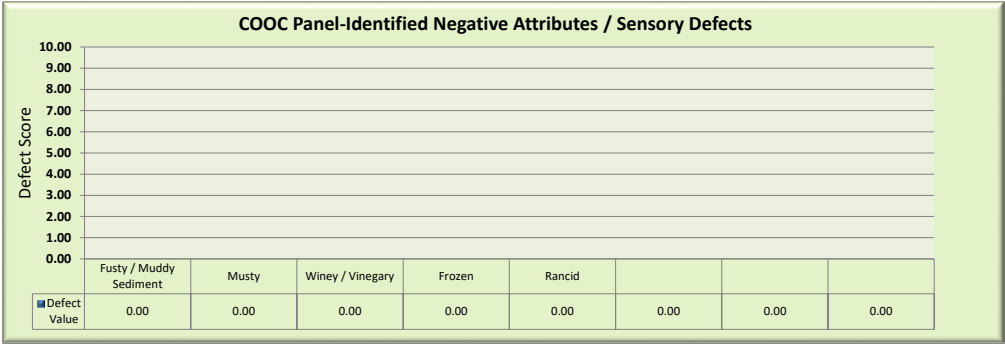


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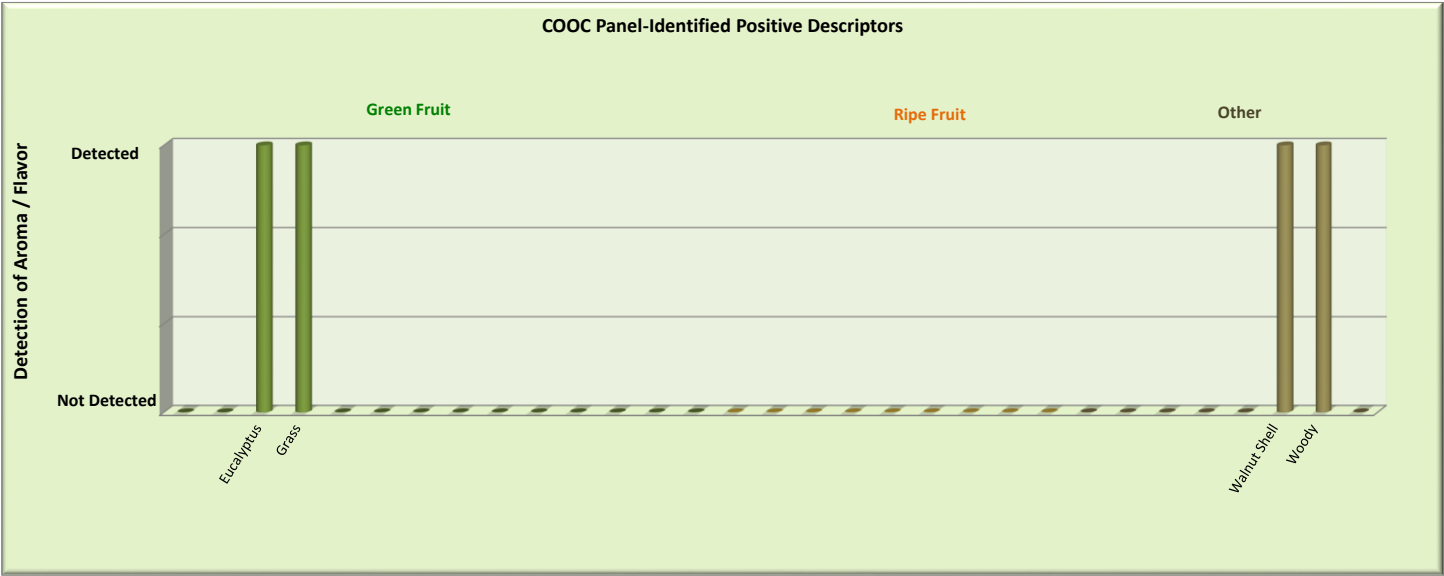
****This sample has been assessed as EXTRA VIRGIN.****



COOC Panel-Identified Robustness and Astringency

Robustness: **Strong**

Astringency: **High**





California Olive Oil Council

2016 Harvest Certified Extra Virgin



Certified Entity: **Partridge Family Olive Co.**

Date of Certification: **12/2/16**

Oil: **Mission**

EXTRA VIRGIN GRADE

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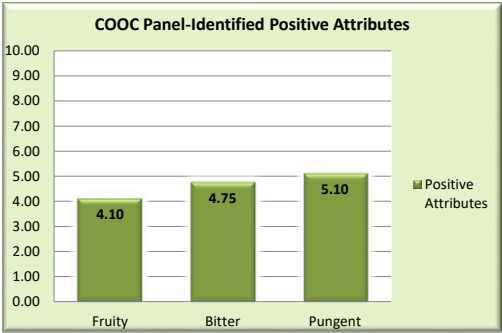
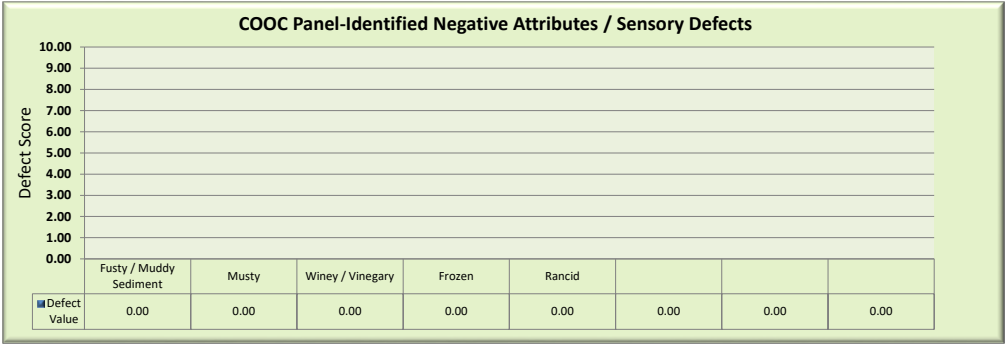


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COOC Panel-Identified Robustness and Astringency

Robustness: Strong

Astringency: High

