



📍 455 Harter Avenue, Woodland CA 95776, U.S.A

☎ (+1) 530 669-6921

✉ laboratory@modernolives.com

Certificate of Analysis US 26/069

Company: Sunhawk Farms
Attention: John Schaeffer
Address: 2001 Duncan Springs Rd

Report Date: 02/5/2026
Date Received: 01/27/2026
Sample Type: Extra Virgin Olive Oil

Phone: 707-972-9720
Email: john@sunhawkfarms.com

Your Sample Reference	Your Batch Reference(if applicable)	Laboratory Reference
375mL EVOO Bottle		US 26/069-1



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

RESULTS

	Units	US 26/069-1					Method
Biophenols profile							
Hydroxytyrosol	mg/kg	9.4					COI/T.20/Doc No 29
Tyrosol	mg/kg	5.2					COI/T.20/Doc No 29
Vanillic acid + Caffeic acid	mg/kg	0.2					COI/T.20/Doc No 29
Vanillin	mg/kg	1.3					COI/T.20/Doc No 29
p-Coumaric Acid	mg/kg	1.1					COI/T.20/Doc No 29
Hydroxytyrosol Acetate	mg/kg	0.0					COI/T.20/Doc No 29
Ferulic acid	mg/kg	0.6					COI/T.20/Doc No 29
o-Coumaric Acid	mg/kg	0.0					COI/T.20/Doc No 29
Decarb. oleuro aglycone, Ox Al	mg/kg	12.6					COI/T.20/Doc No 29
Oleacein	mg/kg	85.5					COI/T.20/Doc No 29
Oleuropein	mg/kg	25.3					COI/T.20/Doc No 29
Oleuro aglycone, Al	mg/kg	11.5					COI/T.20/Doc No 29
Tyrosol Acetate	mg/kg	25.0					COI/T.20/Doc No 29
Decarb. ligstr aglycone, Ox Al	mg/kg	15.2					COI/T.20/Doc No 29
Oleocanthal	mg/kg	79.8					COI/T.20/Doc No 29
Pinoresinol + 1 Acetoxy pinore	mg/kg	42.7					COI/T.20/Doc No 29
Cinnamic Acid	mg/kg	26.5					COI/T.20/Doc No 29
Ligstroside aglycone, Al	mg/kg	4.0					COI/T.20/Doc No 29
Oleuro aglycone, Ox Al Hy	mg/kg	39.2					COI/T.20/Doc No 29
Luteolin	mg/kg	22.8					COI/T.20/Doc No 29

	Units	US 26/069-1					Method
Oleuro aglycone, Al Hy	mg/kg	33.5					COI/T.20/Doc No 29
Ligstro aglycone, Ox Al Hy	mg/kg	7.7					COI/T.20/Doc No 29
Apigenin	mg/kg	9.8					COI/T.20/Doc No 29
Methyl-Luteolin	mg/kg	6.9					COI/T.20/Doc No 29
Ligstroside aglycone, Al Hy	mg/kg	9.5					COI/T.20/Doc No 29
Total Biophenols - HPLC	ppm	475.4					COI/T.20/Doc No 29
Sensory Analysis							
Sensory Analysis - Defect	Scale 0 - 10	0.0					COI/T.20/Doc No15
Sensory Analysis - Fruitiness	Scale 0 - 10	5.0					COI/T.20/Doc No15
Sensory Analysis - Bitterness	Scale 0 - 10	3.5					COI/T.20/Doc No15
Sensory Analysis - Pungency	Scale 0 - 10	3.8					COI/T.20/Doc No15

Comments: This oil presents green-driven aromas main notes are green almonds, fresh-cut grass, leafy greens, and hints of green tomato and green apple.
The profile of the oil is Medium to Robust , with a pungency that builds up and finishes late and sharp, chilli and peppery sensation.

(*) 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.

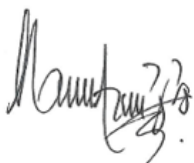
AOCS Chemist approval since 2016.

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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