

# CERTIFICATE OF AUTHENTICITY

Cibaria International, Inc. certifies the following regarding our products:

**EXTRA VIRGIN OLIVE OILS:** Our objective is to bring the highest quality and freshest single and multi-varietal Extra Virgin Olive Oils available from around the world, both Northern and Southern hemispheres. We have a strict vendor qualification program set in place, and only those suppliers who meet and surpass the standards set forth by the International Olive Oil Council are approved. Every lot number of oil has been tested, and as part of our documentation we have a Certificate of Analysis from an approved laboratory.

**ORGANIC EXTRA VIRGIN OLIVE OILS:** Our Company is certified and audited yearly by Organic Certifiers of California. The organic products we offer are purchased under the same strict guidelines as our traditional Extra Virgin Olive Oils.

**FLAVORED EXTRA VIRGIN OLIVE OILS:** We use our freshest Northern or Southern Hemisphere Extra Virgin Olive Oils that complement the spice or herb best, as a base. To this, we add natural flavor concentrates or extracts to achieve the perfect balance.

**INFUSED OLIVE OILS:** Our infused olive oils are made with 100% Pure, Refined Olive oil (no pomace or lampante oils or canola). This particular oil is chosen for these particular infusions because the strong flavor of an Extra Virgin Olive Oil fights with the subtle flavorings of the fresh herbs and spices. The infusions are produced over a 6-8 week period during which time the artisan process takes place under strict supervision and continued testing. The resultant product showcases the aroma and taste of

the herbs and spices infused into the oil.

**FUSED OILS:** By combining our flavored and infused olive oils, we have created an array of unique and creative taste treats. These contain both Extra Virgin and Pure olive oils.

**BALSAMIC VINEGAR:** Our 25 Star Balsamic Vinegar is from Modena, Italy and is an all-natural product. We have the product made especially for us by one of the most renowned balsamic producers in Italy who have perfected their artisan craft over generations. The high amount of grape must in this product gives the thick viscosity and the decadent smooth, sweet taste without the use of thickeners or sweeteners, nor do we adulterate the product with lesser grade vinegar. This is a winner in every dish and on every table.

**CAUTION:** Once tried, this balsamic can not only be addictive but your imagination may go wild with creativity. This affordable 25 Star Balsamic trumps all.

**FLAVORED BALSAMIC VINEGAR:** Using our 25 Star Balsamic Vinegar as a base, we introduce concentrates and extracts to create a world of flavors. From sweet to savory, dark or white, they are intoxicating.

**QUALITY ASSURANCE:** We stand behind our products 100%. Our Quality Assurance programs cover all aspects related to food quality and safety, from ingredient sourcing through production, packaging and distribution, providing confidence to all of our customers. We are Third Party audited, certification is available on our website. All of our other certifications are listed below.