

Please Note: Free fatty
Acid & Total Polyphenol
Content Is Highlighted In
Red On Page 2.



LABORATORY REPORT

AgEnviro Labs -South

DATE OF ISSUE:	15/09/23	REPORT NO:	R23-01405-[R00]
DATE RECEIVED:	7/09/2023	SAMPLES RECEIVED:	
LABORATORY:	OIL TESTING SERVICE	LABORATORY REF:	R23-01405
JOB MANAGER:	CHRIS WALLACE	PURCHASE ORDER:	

SUBMITTER:		COMPANY:	
ADDRESS:			NSW , 2560 AUSTRALIA

PIC:

SUBMITTED ON BEHALF OF:

METHOD ID	ANALYSIS METHOD
LMO_ 2-1510*	*Near-Infrared Reflectance by NIR
LMOP 2-1621A	Organoleptic Assessment of Olive Oil- Appendix to standard

***NATA Accreditation does not cover the performances of this service**

Approved by:

Anna Fang
Technical Officer
OIL TESTING SERVICE



Accreditation No. 14949
Accredited for compliance
with ISO/IEC 17025 -
Testing

Wagga Wagga Agricultural Institute (WWAI)
P MB Pine Gully Road
Wagga Wagga NSW 2650
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W: www.dpi.nsw.gov.au

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ANALYSIS RESULTS

Quality NIR + Sensory Package				1
	Date of Test	UNITS	Upper Limit	<input type="text"/>
Olive Oil Free Fatty Acid Content - NIR	14/09/23	%	0.8	0.2
Olive Oil Peroxide Value- NIR	14/09/23	mEq O ₂ /kg	20	9
Delta K- NIR	14/09/23	K1% 1cm	0.01	0.00
Specific extinction @232nm NIR	14/09/23	K1% 1cm	2.50	1.88
Absorbance @268nm NIR	14/09/23	K1% 1cm	0.22	0.13
Total Polyphenol Content- NIR	14/09/23	mg/kg		313

Olive Oil Organoleptic (Sensory)				1
	Date of Test	UNITS	Upper Limit	<input type="text"/>
Defects	14/09/23			No
Fruity	14/09/23	Scale 0-10		3.7
Bitter	14/09/23	Scale 0-10		3.6
Pungent	14/09/23	Scale 0-10		3.7
Classification	14/09/23			EVOO
Standard	14/09/23			AS 5264

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ATTACHMENTS

Submission Forms2023-09-07_102227_R23-01405_07-09-2023-102242.pdf

LABORATORY COMMENTS

NOTE

- I. Christine Wallace is the Job Manager for analyses performed by the Wagga Wagga Oil Testing Service
- II. Asumi Nand is the Job Manager for analyses performed by the Australian Olive Oil Sensory Panel
- III. Information supplied by the submitter may be transcribed from the Submission Form attached to this report. Validity of results is dependent on supplied information being correct.
- IV. The results apply to the samples as provided to the laboratory.
- V. Standard- AS 5264 = Classification determined by the parameters set in AS 5264-2011
- VI. IOC Trade = Classification determined by the parameters set in the International Olive Council (IOC) Trade Standard
- VII. The Wagga Wagga Oil Testing Service is recognised by the IOC for the period from 1st December 2022 until 30th November 2023 for Physico-Chemical Testing of olive oil as a Public Laboratory: Recognition Type A.
- VIII. The Australian Olive Oil Sensory Panel is recognised by the IOC for the period from 1st December 2022 until 30th November 2023.
- IX. The laboratory report shall not be reproduced except in full without approval of the laboratory.
- X. WS = Whole Seed
- XI. OF M = Oil Free Meal