



Department of
Primary Industries
NSW DPI Laboratory Services

Our Ref: R21-01528

Your Ref: AOAS5

Prev. Ref:

Laboratory Enquires: 1800 675 623

Invoice Enquires: 1300 720 773

LABORATORY REPORT

To: WYMAH ORGANIC OLIVES
2159 WYMAH ROAD
WYMAH
2640 NSW AU
Attn: MARY DONE

Owner: MARY DONE
Property:

Job Type: Olive
Various

Job Manager: Christine Wallace
Date Sampled:
Date Sent:
Date Received: 02 Aug 2021

Submitter Subject:

Samples Received: 1 X OLIVE OIL

Replaces R21-01528-F-V1 of 09 Aug 2021

Analysis Method	Method ID	Date of Test
Olive Oil 1,2 Diacylglycerols Content	2-1623	04 Aug 2021
*Olive Oil Free Fatty Acid Content - NIR	2-1510	02 Aug 2021
*Olive Oil Total Polyphenol Content - NIR	2-1510	11 Aug 2021
*Olive Oil Peroxide Value - NIR	2-1510	04 Aug 2021
*Olive Oil UV Absorption - NIR	2-1510	02 Aug 2021
Olive Oil Organoleptic Assessment - IOC Doc No. 15	2-1621	09 Aug 2021
Olive Oil Pyropheophytin a Content	2-1622	06 Aug 2021
*Edible Oil Induction Time (@ 110°C)	2-1615	05 Aug 2021

Christine Wallace
Technical Officer

NATA Accreditation Numbers

14173 Environmental Laboratory Wollongbar
14488 Orange Agricultural Institute

14495 Elizabeth Macarthur Agricultural Institute
14949 Wagga Wagga Chemistry Services Laboratory



Accredited for compliance with ISO/IEC 17025 - Testing. Specimens tested as received.
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Replaces R21-01528-F-V1 of 09 Aug 2021

Wagga Wagga Oil Testing Service**Olive Oil 1,2 Diacylglycerols Content**

			Sample
			0001
			Oil
Test	Units	Comments	
1,2 Diacylglycerols	%	>34.9	95.2

Comment(s): The result for '1,2 Diacylglycerol' is a percentage of total 1,2 and 1,3 diacylglycerols

***Olive Oil Free Fatty Acid Content - NIR**

			Sample
			0001
			Oil
Test	Units	Comments	
Free Fatty Acid	%	0.0 - 0.8	0.3

Comment(s):

***Olive Oil Peroxide Value - NIR**

			Sample
			0001
			Oil
Test	Units	Comments	
Peroxide Value	mEq O ₂ /kg	0 - 20	6

Comment(s):

***Olive Oil UV Absorption - NIR**

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			Sample
			0001
			Oil
Test	Units	Comments	
Delta K	K 1% 1cm	-0.01 - 0.01	<0.01
Specific extinction @ 232 nm	K 1% 1cm	0.00 - 2.50	1.62
Specific extinction @ 268 nm	K 1% 1cm	0.00 - 0.22	0.14

Comment(s):

Olive Oil Pyropheophytin a Content

			Sample
			0001
			Oil
Test	Units	Comments	
Pyropheophytin a	%	0.0 - 17.0	1.4

Comment(s): The result for 'Pyropheophytin a' is a percentage of total pheophytins

***Olive Oil Total Polyphenol Content - NIR**

		Analysis	Total Polyphenols
		Units	mg/kg
Lab.No	Sample ID	Sample Desc	
0001	AOAS5	Oil	153

Comment(s):

***Edible Oil Induction Time (@ 110°C)**

		Analysis	Induction Time @ 110 oC
		Units	
Lab.No	Sample ID	Sample Desc	
0001	AOAS5	Oil	29 hr29 min

Comment(s):

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Australian Olive Oil Sensory Panel**Olive Oil Organoleptic Assessment - IOC Doc No. 15**

		Analysis	Defects	Fruity	Bitter	Pungent
		Units				
Lab.No	Sample ID	Sample Desc				
0001	AOAS5	Oil	No	4.3	3.5	3.8

		Analysis	Classification	Standard
		Units		
Lab.No	Sample ID	Sample Desc		
0001	AOAS5	Oil	EVOO	AS 5264

Comment(s): 'Classification' applies to Olive Oil Organoleptic Assessment only. If an olive oil fails any parameter, sensory or chemistry, then it cannot be identified as EVOO.
The results may not be published until they have been checked in a counter-assessment as described in the IOC organoleptic assessment method (COI/T20/Doc.15 Rev.8 Section 10.4).
Standard - AS 5264 = Classification determined by the parameters set in AS 5264-2011
IOC Trade = Classification determined by the parameters set in the International Olive Council (IOC) Trade Standard

The Australian Olive Oil Sensory Panel is recognised by the IOC for the period from 1st December 2020 until 30th November 2021.

Christine Wallace is the Job Manager for:
Analyses performed by the Wagga Wagga Oil Testing Service

Rojina Maharjan is the Job Manager for:
Analyses performed by the Australian Olive Oil Sensory Panel

Please note:- this is the second version of the final report that includes the Polyphenol result by NIR as requested.

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