



Department of
Primary Industries

Wagga Wagga Agricultural Institute

Our Ref: R15-01010
Your Ref: 2015 LaGrue
Prev. Ref:
Laboratory Enquiries: 1800 675 623
Invoice Enquiries: 1300 720 773

LABORATORY REPORT

To: LA GRUE OLIVES
21 GRUYERE RD
GRUYERE
3770 VIC AUSTRALIA
Attn: PETER JEFFERY

Owner:
Property:

Job Type: Olive
Blend

Job Manager: Donna Seberry
Date Sampled:
Date Sent: 26 Jun 2015
Date Received: 6 Jul 2015

Submitter Subject:

Samples Received: 1 x Olive Oil

Analysis Method

Method ID

Date of Test

*Olive Oil Free Fatty Acid Content - NIR

2-1510

7 Jul 2015

*Olive Oil Peroxide Value - NIR

2-1510

7 Jul 2015

*Olive Oil UV Absorption - NIR

2-1510

13 Jul 2015

Olive Oil Organoleptic Assessment - IOC Doc No. 15

2-1621

16 Jul 2015

* NATA Accreditation does not cover the performance of this service

Donna Seberry
Technical Officer



NATA Accreditation Numbers

14173 Environmental Laboratory Wollongbar
14488 Orange Agricultural Institute

14495 Elizabeth Macarthur Agricultural Institute
14949 Wagga Wagga Chemistry Services Laboratory

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Wagga Wagga Oil Quality Testing Laboratory***Olive Oil Free Fatty Acid Content - NIR**

		Analysis	Free Fatty Acid
		Units	%
		LOR	0.1
Lab No.	Sample ID	Sample Desc	
0001	2015 LA GRUE	Olive Oil	0.1

***Olive Oil Peroxide Value - NIR**

		Analysis	Peroxide Value
		Units	meq O2/kg
		LOR	2
Lab No.	Sample ID	Sample Desc	
0001	2015 LA GRUE	Olive Oil	3

***Olive Oil UV Absorption - NIR**

		Analysis	Delta K	Specific extinction @ 232 nm	Specific extinction @ 268 nm
		Units	K 1% 1cm	K 1% 1cm	K 1% 1cm
		LOR	0.01	0.07	0.07
Lab No.	Sample ID	Sample Desc			
0001	2015 LA GRUE	Olive Oil	<0.01	1.52	0.10

Olive Oil Organoleptic Assessment - IOC Doc No. 15

	0001
	2015 LA GRUE
Results	Olive Oil
Defects	No
Fruity	5.0
Bitter	2.5
Pungent	4.5
Classification	EVOO
Standard	AS 5264

Comment(s): 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

IOC accreditation for chemical analysis and sensory determination is valid from 1st December 2014 until 30th November 2015.

For your convenience a copy of the current Sample Submission Form has been attached to the report email.

LOR = Limit of Reporting, the minimum quantity that can be reported with confidence.

The results apply to the sample(s) as provided to the laboratory.



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