



Department of  
Primary Industries

Wagga Wagga Agricultural Institute

Our Ref: R16-00967

Your Ref: 2016

Prev. Ref:

Laboratory Enquiries: 1800 675 623

Invoice Enquiries: 1300 720 773

## LABORATORY REPORT

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

**Owner:** Peter Jeffery  
**Property:**

**Job Type:** Olive  
Blend

**Job Manager:** Donna Seberry  
**Date Sampled:**  
**Date Sent:** 29 Jun 2016  
**Date Received:** 5 Jul 2016

**Submitter Subject:**

**Samples Received:** 1 x Olive Oil

### Analysis Method

### Method ID

### Date of Test

\*Olive Oil Free Fatty Acid Content - NIR

2-1510

6 Jul 2016

\*Olive Oil Peroxide Value - NIR

2-1510

6 Jul 2016

\*Olive Oil UV Absorption - NIR

2-1510

6 Jul 2016

Olive Oil Organoleptic Assessment - IOC Doc No. 15

2-1621

8 Jul 2016

\* NATA Accreditation does not cover the performance of this service

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.

**STOP PRESS:** Saturday, after hours and same day deliveries **MUST** be pre-approved by the laboratory or courier fees will be charged back to the submitter. Please contact the Customer Service Unit on 1800 675 623 to seek approval.

**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	2016	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	2016	Olive Oil	5

**\*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	2016	Olive Oil	<0.01	1.48	0.09

**Olive Oil Organoleptic Assessment - IOC Doc No. 15**

	<b>0001</b>
	2016
<b>Results</b>	Olive Oil
Defects	No
Fruity	5.1
Bitter	3.6
Pungent	4.8
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 2015 until 30th November 2016.

Donna Seberry is the Job Manager for the Organoleptic Assessment and Christine Wallace is the Job Manager for all other analyses.

**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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