



Department of  
Primary Industries  
NSW DPI Laboratory Services

Our Ref: R17-01686  
Your Ref: 7/2017  
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: 12 Sep 2017  
Date Received: 20 Sep 2017

Submitter Subject:

Samples Received: 1 x OLIVE OIL

| Analysis Method                                    | Method ID | Date of Test |
|--|-----------|--------------|
| *Olive Oil Free Fatty Acid Content - NIR           | 2-1510    | 20 Sep 2017  |
| *Olive Oil Peroxide Value - NIR                    | 2-1510    | 20 Sep 2017  |
| *Olive Oil UV Absorption - NIR                     | 2-1510    | 20 Sep 2017  |
| Olive Oil Organoleptic Assessment - IOC Doc No. 15 | 2-1621    | 29 Sep 2017  |

\* 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 Agricultural Institute

Accredited for compliance with ISO/IEC 17025 - Testing

**STOP PRESS:** From 1 May 2017, NSW DPI Laboratory Services will introduce its Terms and Conditions for testing. For further information, please visit our website at [www.dpi.nsw.gov.au/labs](http://www.dpi.nsw.gov.au/labs) or contact the Customer Services on 1800 675 623.

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

|                |             |
|----------------|-------------|
|                | <b>0001</b> |
|                | 7/2017      |
| <b>Results</b> | Olive Oil   |
| Defects        | No          |
| Fruity         | 4.8         |
| Bitter         | 2.8         |
| Pungent        | 3.5         |
| 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

**Wagga Wagga Oil Testing Service****\*Olive Oil Free Fatty Acid Content - NIR**

| Test            | Units | AS5264-2011Range | Sample    |
|-----------------|-------|------------------|-----------|
|                 |       |                  | 0001      |
|                 |       |                  | 7/2017    |
|                 |       |                  | Olive Oil |
| Free Fatty Acid | %     | 0.0 - 0.8        | 0.1       |

**\*Olive Oil Peroxide Value - NIR**

| Test           | Units     | AS5264-2011Range | Sample    |
|----------------|-----------|------------------|-----------|
|                |           |                  | 0001      |
|                |           |                  | 7/2017    |
|                |           |                  | Olive Oil |
| Peroxide Value | mEq O2/kg | 0 - 20           | 7         |

**\*Olive Oil UV Absorption - NIR**

| Test                         | Units    | AS5264-2011Range | Sample    |
|------------------------------|----------|------------------|-----------|
|                              |          |                  | 0001      |
|                              |          |                  | 7/2017    |
|                              |          |                  | Olive Oil |
| Delta K                      | K 1% 1cm | -0.01 - 0.01     | <0.01     |
| Specific extinction @ 232 nm | K 1% 1cm | 0.00 - 2.50      | 1.67      |
| Specific extinction @ 268 nm | K 1% 1cm | 0.00 - 0.22      | 0.08      |

IOC accreditation for chemical analysis and sensory classification is valid from 1st December 2016 until 30th November 2017.

**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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