



Department of
Primary Industries
NSW DPI Laboratory Services

Our Ref: R19-01950
Your Ref: LA GRUE
Prev. Ref: 2019
Laboratory Enquiries:
Invoice Enquiries: 1800 675 623
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: Christine Wallace
Date Sampled:
Date Sent: 14 Aug 2019
Date Received: 22 Aug 2019

Submitter Subject:

Samples Received: 1 X OLIVE OIL

Analysis Method	Method ID	Date of Test
*Olive Oil Free Fatty Acid Content - NIR	2-1510	26 Aug 2019
*Olive Oil Peroxide Value - NIR	2-1510	26 Aug 2019
*Olive Oil UV Absorption - NIR	2-1510	26 Aug 2019
Olive Oil Organoleptic Assessment - IOC Doc No. 15	2-1621	20 Sep 2019

* 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 - Testing. Specimens tested as received
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Information supplied by submitter may be transcribed from the Submission Form attached to this report. Validity of results is dependent on supplied information being correct.

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

Test	Units	AS5264-2011Range	Sample
			0001
			La Grue 2019
			Oil
Free Fatty Acid	%	0.0 - 0.8	0.1

***Olive Oil Peroxide Value - NIR**

Test	Units	AS5264-2011Range	Sample
			0001
			La Grue 2019
			Oil
Peroxide Value	mEq O2/kg	0 - 20	8

***Olive Oil UV Absorption - NIR**

Test	Units	AS5264-2011Range	Sample
			0001
			La Grue 2019
			Oil
Delta K	K 1% 1cm	-0.01 - 0.01	<0.01
Specific extinction @ 232 nm	K 1% 1cm	0.00 - 2.50	1.74
Specific extinction @ 268 nm	K 1% 1cm	0.00 - 0.22	0.09

Olive Oil Organoleptic Assessment - IOC Doc No. 15

	0001
	La Grue 2019
Results	Oil
Defects	No
Fruity	4.0
Bitter	3.3
Pungent	4.1
Classification	EVOO
Standard	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 The results may not be published until they have been checked in a counter-assessment as described in the IOC organoleptic assessment method (COI/T20/Doc.15 Rev.8 Section 10.4).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 Wagga Wagga Oil Testing Service is recognised by the IOC for the period from 1st December 2018 until 30th November 2019 for Physico-Chemical Testing of olive oil as a Public Laboratory: Recognition Type B – Advanced Testing.

This is the final report including the completed Organoleptic Assessment results.

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

Jamie Ayton is the Job Manager for:
Analyses performed by the Australian Olive Oil Sensory Panel

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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