

## LABORATORY REPORT

### Oil Testing Service

<b>DATE OF ISSUE:</b>	8/08/22	<b>REPORT NO:</b>	R22-01072-[R00]
<b>LABORATORY:</b>	OIL TESTING SERVICE	<b>LABORATORY REF:</b>	R22-01072
<b>JOB MANAGER:</b>	CHRIS WALLACE	<b>SUBMITTER REF:</b>	RUSSELL LEWIS - 6 X OLIVE OIL
<b>DATE SAMPLES RECEIVED:</b>	28/07/2022	<b>PURCHASE ORDER:</b>	
<b>SAMPLES RECEIVED:</b>	6 X OLIVE OIL		

<b>SUBMITTER:</b>	RUSSELL LEWIS	<b>OWNER:</b>	RUSSELL LEWIS
<b>COMPANY:</b>	CHAPMAN RIVER OLIVES	<b>ADDRESS:</b>	CHAPMAN RIVER OLIVES
<b>ADDRESS:</b>	PO BOX 1596 GERALDTON WA 6531,  AUSTRALIA		PO BOX 1596 GERALDTON WA 6531,  AUSTRALIA

**PIC:**

METHOD ID	ANALYSIS METHOD
LMOP 2-1510*	*Near-Infrared Reflectance by NIR

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

Approved by:

Anna Fang  
Technical Officer  
OIL TESTING SERVICE

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**ANALYSIS RESULTS**

Olive Oil Free Fatty Acid - NIR	Date of Test	UNITS	Upper Limit	1	2	3
				Frantoio	Mission	Pical
Olive Oil FFA Content - NIR	4/08/22	%	0.8	0.2	0.2	0.3

Olive Oil Free Fatty Acid - NIR	Date of Test	UNITS	Upper Limit	4	5	6
				Queen of Spain	Picholine	Pendolino
Olive Oil FFA Content - NIR	4/08/22	%	0.8	0.2	0.4	0.4

Olive Oil Peroxide Value - NIR	Date of Test	UNITS	Upper Limit	1	2	3
				Frantoio	Mission	Pical
Olive Oil Peroxide Value - NIR	4/08/22	mEq O <sub>2</sub> /kg	20	5	4	4

Olive Oil Peroxide Value - NIR	Date of Test	UNITS	Upper Limit	4	5	6
				Queen of Spain	Picholine	Pendolino
Olive Oil Peroxide Value - NIR	4/08/22	mEq O <sub>2</sub> /kg	20	5	6	4

Olive Oil UV Absorption - NIR	Date of Test	UNITS	Upper Limit	1	2	3
				Frantoio	Mission	Pical
Delta K - NIR	4/08/22	K 1% 1cm	0.01	0.00	0.00	0.00
Specific extinction @232nm NIR	4/08/22	K 1% 1cm	2.50	1.83	1.80	1.80
Absorbance @268nm NIR	4/08/22	K 1% 1cm	0.22	0.11	0.11	0.11

Olive Oil UV Absorption - NIR	Date of Test	UNITS	Upper Limit	4	5	6
				Queen of Spain	Picholine	Pendolino
Delta K - NIR	4/08/22	K 1% 1cm	0.01	0.00	0.00	0.00
Specific extinction @232nm NIR	4/08/22	K 1% 1cm	2.50	1.64	1.72	1.79
Absorbance @268nm NIR	4/08/22	K 1% 1cm	0.22	0.12	0.12	0.12

<b>Olive Oil Polyphenols - NIR</b>	<b>Date of Test</b>	<b>UNITS</b>	<b>Upper Limit</b>	<b>1 Frantoio</b>	<b>2 Mission</b>	<b>3 Picual</b>
Olive Oil Tot PP Content - NIR	4/08/22	mg/kg		324	308	229

<b>Olive Oil Polyphenols - NIR</b>	<b>Date of Test</b>	<b>UNITS</b>	<b>Upper Limit</b>	<b>4 Queen of Spain</b>	<b>5 Picholine</b>	<b>6 Pendolino</b>
Olive Oil Tot PP Content - NIR	4/08/22	mg/kg		148	203	187

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#### ATTACHMENTS

SubmissionForm2022-07-28\_093430\_R22-01072\_28-07-2022-093524.pdf

#### LABORATORY COMMENTS

#### NOTE

- I. Christine Wallace is the Job Manager for analyses performed by the Wagga Wagga Oil Testing Service
- II. Information supplied by the submitter may be transcribed from the Submission Form attached to this report. Validity of results is dependent on supplied information being correct.
- III. The results apply to the samples as provided to the laboratory.
- IV. The Wagga Wagga Oil Testing Service is recognised by the IOC for the period from 1st December 2021 until 30th November 2022 for Physico-Chemical Testing of olive oil as a Public Laboratory: Recognition Type A.
- V. The laboratory report shall not be reproduced except in full without approval of the laboratory.