Department of Primary Industries

Department of Regional NSW



LABORATORY REPORT

Oil Testing Service

DATE OF ISSUE: 2/06/23 REPORT NO: R23-00786-[R00]

DATE RECEIVED: 1/06/2023 SAMPLES RECEIVED: 1/6/23 LABORATORY: OIL TESTING SERVICE LABORATORY REF: R23-00786

JOB MANAGER: CHRIS WALLACE PURCHASE ORDER:

SUBMITTER: RUSSELL LEWIS OWNER: RUSSEL LEWIS

COMPANY: CHAPMAN RIVER OLIVES **COMPANY**: CHAPMAN RIVER OLIVES

ADDRESS: PO BOX 1596 ADDRESS: PO BOX 1596

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AUSTRALIA AUSTRALIA

PIC:

METHOD ID ANALYSIS METHOD

LMOP 2-1510* *Near-Infared Reflectance by NIR

*NATA Accreditation does not cover the performances of this service

Approved by:

Christine Wallace Technical Officer

OIL TESTING SERVICE

W: www.dpi.nsw.gov.au

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ANALYSIS RESULTS

Olive Oil Free Fatty Acid - NIR				1
	Date of Test	UNITS	Upper Limit	FRANTOIO 090423
Olive Oil FFA Content - NIR	2/06/23	%	0.8	0.3
Olive Oil Peroxide Value - NIR				1
	Date of Test	UNITS	Upper Limit	FRANTOIO 090423
Olive Oil Peroxide Value - NIR	2/06/23	mEq O2/kg	20	9
Olive Oil UV Absorption - NIR				1
	Date of Test	UNITS	Upper Limit	FRANTOIO 090423
Delta K - NIR	2/06/23	K 1% 1cm	0.01	0.00
Specific extinction @232nm NIR	2/06/23	K 1% 1cm	2.50	1.80
Absorbance @268nm NIR	2/06/23	K 1% 1cm	0.22	0.10
Olive Oil Polyphenols - NIR				1
	Date of Test	UNITS	Upper Limit	FRANTOIO 090423
Total Polyphenol Content - NIR	2/06/23	mg/kg		241

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ATTACHMENTS

SubmissionForm2023-06-01_143401_R23-00786_01-06-2023-143641.pdf

LABORATORY COMMENTS

NOTE

- I. Christine Wallace is the Job Manager for analyses performed by the Wagga Wagga Oil Testing Service
- II. Asumi Nand is the Job Manager for analyses performed by the Australian Olive Oil Sensory Panel
- III. 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.
- IV. The results apply to the samples as provided to the laboratory.
- V. Standard AS 5264 = Classification determined by the parameters set in AS 5264-2011
- VI. IOC Trade = Classification determined by the parameters set in the International Olive Council (IOC) Trade Standard
- VII. The Wagga Wagga Oil Testing Service is recognised by the IOC for the period from 1st December 2022 until 30th November 2023 for Physico-Chemical Testing of olive oil as a Public Laboratory: Recognition Type A.
- VIII. The Australian Olive Oil Sensory Panel is recognised by the IOC for the period from 1st December 2022 until 30th November 2023.
- IX. The laboratory report shall not be reproduced except in full without approval of the laboratory.
- X. WS = Whole Seed
- XI. OFM = Oil Free Meal