

LABORATORY REPORT

Oil Testing Service

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|-----------------------|---------------------|--------------------------|--------------------|
| DATE OF ISSUE: | 20/07/23 | REPORT NO: | R23-01017(1)-[R00] |
| DATE RECEIVED: | 12/07/2023 | SAMPLES RECEIVED: | 5 X OLIVE OIL |
| LABORATORY: | OIL TESTING SERVICE | LABORATORY REF: | R23-01017 |
| JOB MANAGER: | CHRIS WALLACE | PURCHASE ORDER: | |

| | | | |
|-------------------|---|-----------------|---|
| SUBMITTER: | RUSSELL LEWIS | OWNER: | RUSSELL LEWIS |
| COMPANY: | CHAPMAN RIVER OLIVES | COMPANY: | CHAPMAN RIVER OLIVES |
| ADDRESS: | PO BOX 1596 GERALDTON WA 6531, AUSTRALIA | ADDRESS: | PO BOX 1596 GERALDTON WA 6531, AUSTRALIA |

PIC:

| METHOD ID | ANALYSIS METHOD |
|-------------|-----------------------------------|
| LMO_2-1510* | *Near-Infrared Reflectance by NIR |

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

Approved by:

Christine Wallace
Technical Officer
OIL TESTING SERVICE

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ANALYSIS RESULTS

| Quality NIR Package | Date of Test | UNITS | Upper Limit | 1 Queen 27.04.23 |
|---|--------------|------------------------|-------------|---------------------|
| Olive Oil Free Fatty Acid Content - NIR | 19/07/23 | % | 0.8 | 0.1 |
| Olive Oil Peroxide Value - NIR | 19/07/23 | mEq O ₂ /kg | 20 | 6 |
| Delta K - NIR | 19/07/23 | K 1% 1cm | 0.01 | 0.00 |
| Specific extinction @232nm NIR | 19/07/23 | K 1% 1cm | 2.50 | 1.29 |
| Absorbance @268nm NIR | 19/07/23 | K 1% 1cm | 0.22 | 0.11 |
| Total Polyphenol Content - NIR | 19/07/23 | mg/kg | | 267 |

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ATTACHMENTS

SubmissionForm2023-07-12_100535.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