



Department of  
Primary Industries  
NSW DPI Laboratory Services

Our Ref: R18-01298  
Your Ref: HILLCREST  
Prev. Ref: BATCH 0518-  
Laboratory Enquiries: B  
Invoice Enquiries:  
1800 675 623  
1300 720 773

## LABORATORY REPORT

To: HILLCREST ESTATE  
12 MAVERICK CLOSE  
DONCASTER  
3108 VIC AU  
Attn: KENT GARLAND  
Fax: 03 9840 7575

Owner: KENT GARLAND-HILLCREST ESTATE  
Property:

Job Type: Olive  
Blend

Job Manager: Donna Seberry  
Date Sampled:  
Date Sent: 27 Jun 2018  
Date Received: 2 Jul 2018

Submitter Subject:

Samples Received: 1 x OLIVE OIL

Analysis Method	Method ID	Date of Test
*Olive Oil Free Fatty Acid Content - NIR	2-1510	4 Jul 2018
*Olive Oil Total Polyphenol Content - NIR	2-1510	4 Jul 2018
*Olive Oil Peroxide Value - NIR	2-1510	4 Jul 2018
*Olive Oil UV Absorption - NIR	2-1510	4 Jul 2018
Olive Oil Organoleptic Assessment - IOC Doc No. 15	2-1621	9 Jul 2018

\* 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 Chemistry Services Laboratory

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

	<b>0001</b>
	Hillcrest Batch 0518-B
<b>Results</b>	Olive Oil
Defects	No
Fruity	4.6
Bitter	3.6
Pungent	4.3
Classification	EVOO
Standard	AS 5264

Comment(s): The results may not be published until they have been checked in a counter-assessment as described in the IOC organoleptic assessment method (COI/T20/Doc.15 Rev.8 Section 10.4).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

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

Test	Units	AS5264-2011Range	Sample
			0001
			Hillcrest Batch 0518-B
			Olive Oil
Free Fatty Acid	%	0.0 - 0.8	0.1

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

Test	Units	AS5264-2011Range	Sample
			0001
			Hillcrest Batch 0518-B
			Olive Oil
Peroxide Value	mEq O2/kg	0 - 20	6

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

Test	Units	AS5264-2011Range	Sample
			0001
			Hillcrest Batch 0518-B
			Olive Oil
Delta K	K 1% 1cm	-0.01 - 0.01	<0.01
Specific extinction @ 232 nm	K 1% 1cm	0.00 - 2.50	1.69
Specific extinction @ 268 nm	K 1% 1cm	0.00 - 0.22	0.10

**\*Olive Oil Total Polyphenol Content - NIR**

		Analysis	Total Polyphenols
		Units	mg/kg
		LOR	50
Lab No.	Sample ID	Sample Desc	
0001	Hillcrest Batch 0518-B	Olive Oil	312

The Australian Olive Oil Sensory Panel is recognised by the IOC for the period from 1<sup>st</sup> December 2017 until 30<sup>th</sup> November 2018.

The Wagga Wagga Oil Testing Service is recognised by the IOC for the period from 1<sup>st</sup> December 2017 until 30<sup>th</sup> November 2018 for Physico-Chemical Testing of olive oil as a Public Laboratory: Recognition Type B – Advanced Testing.

**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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