



Department of
Primary Industries
NSW DPI Laboratory Services

Our Ref: R18-01298
Your Ref: HILLCREST
Prev. Ref: BATCH 0518-
B
Laboratory Enquiries:
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**

	0001
	Hillcrest Batch 0518-B
Results	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Comment(s): The results may not be published until they have been checked in a counter-assessment as described in the IOC organoleptic assessment method (COI/T20/Doc.15 Rev.8 Section 10.4).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 1st December 2017 until 30th November 2018.

The Wagga Wagga Oil Testing Service is recognised by the IOC for the period from 1st December 2017 until 30th 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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