



Department of
Primary Industries

NSW DPI Laboratory Services

Our Ref: R21-01114

Your Ref: HILLCREST BATCH 0521-B

Prev. Ref:

Laboratory Enquires: 1800 675 623

Invoice Enquires: 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
Property:

Job Type: Olive
Blend

Job Manager: Christine Wallace
Date Sampled:
Date Sent: 10 Jun 2021
Date Received: 16 Jun 2021

Submitter Subject:

Samples Received: 1 X OLIVE OIL

Replaces R21-01114-F-V1 of 24 Jun 2021

Analysis Method	Method ID	Date of Test
*Olive Oil Free Fatty Acid Content - NIR	2-1510	18 Jun 2021
*Olive Oil Total Polyphenol Content - NIR	2-1510	14 Jul 2021
*Olive Oil Peroxide Value - NIR	2-1510	18 Jun 2021
*Olive Oil UV Absorption - NIR	2-1510	18 Jun 2021
Olive Oil Organoleptic Assessment - IOC Doc No. 15	2-1621	24 Jun 2021

Christine Wallace
Technical Officer

NATA Accreditation Numbers

14173 Environmental Laboratory Wollongbar
14488 Orange Agricultural Institute

14495 Elizabeth Macarthur Agricultural Institute
14949 Wagga Wagga Chemistry Services Laboratory



Accredited for compliance with ISO/IEC 17025 - Testing. Specimens tested as received.
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Replaces R21-01114-F-V1 of 24 Jun 2021

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

			Sample
			0001
			Oil
Test	Units	Comments	
Free Fatty Acid	%	0.0 - 0.8	0.1

Comment(s):

***Olive Oil Peroxide Value - NIR**

			Sample
			0001
			Oil
Test	Units	Comments	
Peroxide Value	mEq O ₂ /kg	0 - 20	4

Comment(s):

***Olive Oil UV Absorption - NIR**

			Sample
			0001
			Oil
Test	Units	Comments	
Delta K	K 1% 1cm	-0.01 - 0.01	<0.01
Specific extinction @ 232 nm	K 1% 1cm	0.00 - 2.50	1.72
Specific extinction @ 268 nm	K 1% 1cm	0.00 - 0.22	0.12

Comment(s):

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

Replaces R21-01114-F-V1 of 24 Jun 2021

		Analysis	Total Polyphenols
		Units	mg/kg
Lab.No	Sample ID	Sample Desc	
0001	Hillcrest Batch 0521-B	Oil	401

Comment(s):

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

		Analysis	Defects	Fruity	Bitter	Pungent
		Units				
Lab.No	Sample ID	Sample Desc				
0001	Hillcrest Batch 0521-B	Oil	No	3.7	3.5	3.9

		Analysis	Classification	Standard
		Units		
Lab.No	Sample ID	Sample Desc		
0001	Hillcrest Batch 0521-B	Oil	EVOO	AS 5264

Comment(s): 'Classification' applies to Olive Oil Organoleptic Assessment only. If an olive oil fails any parameter, sensory or chemistry, then it cannot be identified as EVOO.
 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

The Australian Olive Oil Sensory Panel is recognised by the IOC for the period from 1st December 2020 until 30th November 2021.

Christine Wallace is the Job Manager for:
 Analyses performed by the Wagga Wagga Oil Testing Service

Rojina Maharjan is the Job Manager for:
 Analyses performed by the Australian Olive Oil Sensory Panel

Copies