



Department of
Primary Industries

Wagga Wagga Agricultural Institute

Our Ref: R17-01220

Your Ref: HILLCREST
ESTATE

Prev. Ref:

Laboratory Enquiries: 1800 675 623

Invoice Enquiries: 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: 10 Jul 2017

Date Received: 13 Jul 2017

Submitter Subject:

Samples Received: 1 x OLIVE OIL

Analysis Method

Method ID

Date of Test

*Olive Oil Free Fatty Acid Content - NIR	2-1510	18 Jul 2017
*Olive Oil Total Polyphenol Content - NIR	2-1510	18 Jul 2017
*Olive Oil Peroxide Value - NIR	2-1510	14 Jul 2017
*Olive Oil UV Absorption - NIR	2-1510	14 Jul 2017 to 17 Jul 2017
Olive Oil Organoleptic Assessment - IOC Doc No. 15	2-1621	20 Jul 2017

* NATA Accreditation does not cover the performance of this service

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

STOP PRESS: From 1 May 2017, NSW DPI Laboratory Services will introduce its Terms and Conditions for testing. For further information, please visit our website at www.dpi.nsw.gov.au/labs or contact the Customer Services on 1800 675 623.

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

	0001
	Hillcrest Estate
Results	Olive Oil
Defects	No
Fruity	5.0
Bitter	4.1
Pungent	4.5
Classification	EVOO
Standard	AS 5264

Comment(s): 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 Estate
			Olive Oil
Free Fatty Acid	%	0.0 - 0.8	0.1

***Olive Oil Peroxide Value - NIR**

Test	Units	AS5264-2011Range	Sample
			0001
			Hillcrest Estate
			Olive Oil
Peroxide Value	mEq O2/kg	0 - 20	5

***Olive Oil UV Absorption - NIR**

Test	Units	AS5264-2011Range	Sample
			0001
			Hillcrest Estate
			Olive Oil
Delta K	K 1% 1cm	-0.01 - 0.01	<0.01
Specific extinction @ 232 nm	K 1% 1cm	0.00 - 2.50	1.66
Specific extinction @ 268 nm	K 1% 1cm	0.00 - 0.22	0.11

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

		Analysis	Total Polyphenols
		Units	mg/kg
		LOR	50
Lab No.	Sample ID	Sample Desc	
0001	Hillcrest Estate	Olive Oil	405

IOC accreditation for chemical analysis and sensory classification is valid from 1st December 2016 until 30th November 2017.

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

Donna Seberry is the Job Manager for:
Analyses performed by the Australian Olive Oil Sensory Panel.

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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