

## AgEnviro Labs - South Oil Testing Service

### Olive Oil Sample Submission Form

#### Submitter Details (Please PRINT clearly)

Name:	Company:
Address:	
Phone:	Email:
Are you submitting this sample(s) on behalf of another person? <input type="radio"/> YES <input type="radio"/> NO	If Yes, Name:
Additional Email:	

#### Account Details

Contact Name:	Company:
Address:	
Phone:	Email:
ABN:	Quote Number (if received):
Purchase Order required? <input type="radio"/> YES <input type="radio"/> NO	DPI & LLS ONLY
PO Number:	WBS: GL:

Purchase Order (PO) Number, if required on invoice, **must** be supplied on submission.

#### Authorisation

By signing below, I declare that I am authorised to request analysis of the samples as listed. I have read & agree to the NSW DPI Laboratory Services Terms & Conditions

Name:	Number of Samples:
Signature:	Date:

#### Report Requirements

Do you require all samples listed on the same report?	<input type="radio"/> Yes - all samples listed on one report
	<input type="radio"/> No - individual reports for each sample required
Will the report be used in legal proceedings?	<input type="radio"/> No
	<input type="radio"/> Yes - Wet Chemistry testing is required (additional costs may apply)

*Note: Test results and findings may be provided to authorised staff and used for statistical, surveillance, extension, certification and regulatory purposes in accordance with Departmental policies. The source of information will remain confidential unless otherwise required by law or regulatory policies.*

#### Send your sample(s) and this form to:

AgEnviro Labs - South  
NSW Department of Primary Industries  
Locked Bag 700, Wagga Wagga NSW 2650

For further information including Terms & Conditions and current pricing contact  
AgEnviro Labs - South, Customer Service team on:  
1800 675 623 prompt 2 or (02) 6938 1957 Email [wagga.labs@dpi.nsw.gov.au](mailto:wagga.labs@dpi.nsw.gov.au)  
or visit the website at: [www.dpi.nsw.gov.au/labs](http://www.dpi.nsw.gov.au/labs)

#### Laboratory Use Only

Date Accessioned:	Accession No:	Total Number of Samples:
Accessioned by:	Samples Checked:	Testing Authorised:

### Test Requirements

- Has your Olive Oil been grown/ produced in Australia or New Zealand?  Yes - Grown/produced in Australia or New Zealand  
 No
- Do you require the Australian or IOC (International Olive Council) Trade Standard?  Australian Standard, AS5264, applied to results  
 IOC Trade Standard applied to results

### Sample Details

	Unique Sample ID (as shown on report)	Variety	Contains Refined Oil? (Y/N)	Infused/Argumato (Y/N)	Harvest Date (DD/MM/YYYY)
1					
2					
3					
4					
5					
6					

If additional samples, please attach list and email an excel spreadsheet to the laboratory.

### Analysis Required (Please tick)

#### Near-Infrared Spectrophotometry (NIR) Packages<sup>1</sup>

Available for Australian and New Zealand, Non-Infused Extra Virgin Olive Oil (EVOO) only

- Quality NIR Package<sup>1\*</sup> FFA, PV, UV & PP
- Quality NIR Package<sup>1\*</sup> + Sensory<sup>\*\*</sup> FFA, PV, UV, PP & Sensory<sup>\*\*</sup>

#### Wet Chemistry Packages

- Quality Wet Chemistry Package FFA, PV, UV & PP\*
- Quality Wet Chemistry + Sensory Package<sup>\*\*</sup> FFA, PV, UV, PP\* & Sensory<sup>\*\*</sup>
- Shelf-life Prediction Package FFA, Induction Time\*, DAGs & PPP
- Nutritional Information Package FAC, Trans & Alpha Tocopherols
- Labelling Package<sup>\*\*</sup> FFA, PV, UV, Induction Time\*, DAGs, PPP, FAC, Trans, Alpha Tocopherols & Sensory<sup>\*\*</sup>

#### Individual Analysis by Wet Chemistry

- |   |   |
|---|---|
| 1,2-Diacylglycerol Content (DAGs) <input type="radio"/>       | Palmitic Acid in 2 Position (2-Palmitic)* <input type="radio"/> |
| Acid Value* <input type="radio"/>                             | Peroxide Value (PV) <input type="radio"/>                       |
| Alkyl/Ethyl Esters* <input type="radio"/>                     | Polyphenol Content (PP)* <input type="radio"/>                  |
| Alpha Tocopherols <input type="radio"/>                       | Pyropheophytins Content (PPP) <input type="radio"/>             |
| ECN42 Triacylglyceride Value* <input type="radio"/>           | Sterols <input type="radio"/>                                   |
| Fatty Acid Composition (FAC) <input type="radio"/>            | Stigmastidienes EVOO (Stigs) <input type="radio"/>              |
| Free Fatty Acid Content (FFA) <input type="radio"/>           | Total Aliphatic Alcohols Content* <input type="radio"/>         |
| Induction Time (Rancimat)* <input type="radio"/>              | Trans Fatty Acids (Trans) <input type="radio"/>                 |
| Insoluble Impurities * <input type="radio"/>                  | Unsaponifiable Matter (UM)* <input type="radio"/>               |
| Moisture & Volatile Matter (MVM)* <input type="radio"/>       | UV Absorbance <input type="radio"/>                             |
| Organoleptic (Sensory) Classification** <input type="radio"/> | Waxes <input type="radio"/>                                     |

<sup>1</sup>NIR Analysis - Australian & New Zealand Non Infused EVOO ONLY

<sup>2</sup>Wet chemistry analysis will be required for all NIR tests that report an outlier result. Customers will be advised of the additional cost for testing before wet chemistry analyses are commenced.

\*Denotes analyses not covered under the laboratory's NATA Scope of Accreditation.

\*\*500ml Oil Required for Sensory

Please note any other details or requirements here:

## General Information Oil Testing Service

The Oil Testing Service (OTS) is qualified to classify Extra Virgin Olive Oil (EVOO) status, against the International Olive Council (IOC) standard and the Australian Standard AS5264-2011 and to determine if olive oils meet export standards.

This form is not a comprehensive list of available testing.

For further information please visit the website [www.dpi.nsw.gov.au/labs](http://www.dpi.nsw.gov.au/labs) or contact our Laboratory Customer Service team.

P: (02) 69381957 or 1800 675 623 - Option 2, E: [wagga.labs@dpi.nsw.gov.au](mailto:wagga.labs@dpi.nsw.gov.au)

Near Infrared Spectrophotometry (NIR) Packages		
Available for Australian and New Zealand, Non-Infused Extra Virgin Olive Oil (EVOO) only		
Package	Included Tests	Suitable For
Olive Oil Quality NIR*	Free Fatty Acids, Peroxide Value, UV-absorbance & Polyphenol Content	Provides a basic quality assessment of EVOO by NIR (predicted) analysis. Also provides results required for olive oil show entry.
Olive Oil Quality NIR* + Sensory	Free Fatty Acids, Peroxide Value, UV-absorbance, Polyphenol Content & Organoleptic Classification	Provides a basic quality assessment of EVOO using NIR (predicted) analysis including Sensory. Also provides results required for EVOO Certification according to Australian Standards.
Wet Chemistry Packages		
Package	Included Tests	Suitable for
Quality Wet Chem	Free Fatty Acids, Peroxide Value, UV-absorbance & Polyphenol Content*	Provides a basic quality assessment of olive oil, including those that don't meet NIR analysis requirements, or those requiring official testing against the Australian or IOC standards.
Quality Wet Chem + Sensory	Free Fatty Acids, Peroxide Value, UV-absorbance, Polyphenol Content* & Organoleptic Classification	Provides a basic quality assessment of olive oil with Sensory, including those that don't meet NIR analysis requirements or those requiring official testing against the Australian or IOC standards.
Nutritional Information	Fatty Acid Composition, Trans Fatty Acids & Alpha Tocopherols	Provides a summary of the nutritional components of an EVOO including percentages of monounsaturated, polyunsaturated and saturated fatty acids, percentage of trans fatty acids and Vitamin E (Alpha Tocopherol) content.
Labelling	Free Fatty Acids, Peroxide Value, UV-absorbance, Induction Time*, 1,2-Diacylglycerol Content, Pyropheophytins Content, Fatty Acid Composition, Trans Fatty Acids, Alpha Tocopherols & Organoleptic Classification	Combines the Quality Wet Chem + Sensory, Shelf-Life Prediction and Nutrition Information packages to cover all analyses recommended for labelling. For further details on Australian food labelling requirements please refer to <a href="http://foodstandards.gov.au">foodstandards.gov.au</a>
Shelf-Life Prediction	Free Fatty Acids, Induction Time*, 1,2-Diacylglycerol Content & Pyropheophytins Content	Results are used to provide a calculated prediction of the shelf-life of an EVOO.
Organoleptic Classification (Sensory)		

A panel of tasters trained to IOC standards assess the positive and negative attributes of olive oil to determine the quality and classification of the oil.

Positive attributes assessed include fruit, bitterness and pungency.

Negative attributes indicate a defect in the oil including rancidity, fusty/muddy, musty, winy and frostbitten. Defects are often due to errors along the production line from poor fruit quality and environmental conditions to issues during processing and storage.

Olive oils can be classified as Extra Virgin, Virgin, Ordinary and Lampante depending on the Australian or IOC Standard guidelines.

By both standards, to be classified as EVOO, olive oils must have the presence of a fruity characteristic and an absence of any sensory defects. To be certified as EVOO in Australia, olive oils must comply with both sensory and chemistry (Free Fatty Acids, Peroxide Value & UV-absorbance) standards.

*\*Denotes analyses not covered under the laboratory's NATA Scope of Accreditation.*