

Olive Oil Sample Submission Form

Submitter Details

Name:	
Company:	
Address:	Mobile:
Town/City:	Phone:
State/Postcode:	ABN:
Email:	
Notification of Results to: <i>(if different from above)</i>	

Owner Details (if not the same as submitter)

Name:	
Company:	
Address:	
Town/City:	State/Postcode:
Email:	

Accounts

Name:	
Company:	
Address:	
Town/City:	State/Postcode:
Email:	

Authorisation

By ticking this box, I have read and agree to the NSW DPI Laboratory Services Terms and Conditions.			
By signing below, I declare that I am authorised to request analysis of the samples listed on this form			
Name:		Number of Samples:	
Signature:		Date:	
Have you been given a quote?	Yes	No	Quote Number: \$
Internal Client Project Task:			

For further information including Terms & Conditions and current pricing contact NSW Department of Primary Industries Oil Testing Service on:
1800 675 623 prompt 2 or (02) 69381957, email: wagga.csu@dpi.nsw.gov.au
or visit the website at www.dpi.nsw.gov.au/labs

Laboratory Use Only

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

Report Requirements

Is your oil for the Australian Market?	Yes (Australian Standard, AS5264, applied to results) No (IOC Trade Standard applied to results)
Do you require Individual Reports?	Yes Bulk sample analysis discount WILL NOT apply No Bulk sample analysis discount MAY apply
Will the report be used in legal proceedings?	Yes Additional information may be required No

Sample Details

#	Sample ID (As seen on report)	Variety	Harvest Date
1			
2			
3			
4			
5			

Customer Comments:

Analysis Required

NIR Packages* (Only available for Non Infused EVOO)

AOA Certification Package Package A (1-3) with Sensory	
NIR Package A (1-3)	
NIR Package B (1,2&4)	
NIR Package C (1-4)	

Quality Packages by Wet Chemistry

Quality Package A (1-3)	
Quality Package B (1-6)	
Quality Package C (1-8)	
Quality Package D (7-8)	

Adulteration Packages

Adulteration Package E (9-11)	
Adulteration Package F (9-17)	

Sensory Analysis***

Organoleptic Classification	
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* NIR is only available for Australian EVOO that has NOT been infused.

* NIR is only available at package prices.

** WC - Wet Chemistry Analysis

*** Sensory Analysis requires 500mL of oil

Individual Analysis

		NIR*	WC**
1	Free Fatty Acid (FFA)		
1a	Acid Value (AV)		
2	Peroxide Value (PV)		
3	UV Absorbance (ΔK , K232 & K270)		
4	Total Polyphenols (PP)		
5	Fatty Acid Profile (FAP)		
6	Induction Time (Rancimat)		
7	1,2-Diacylglycerols (DAGs)		
8	Pyropheophytin a (PPP)		
9	Sterols		
10	Wax Content		
11	Stigmastadienes - EVOO		
11a	Stigmastadienes - Refined Olive Oil		
12	Trans Fatty Acids		
13	Triacylglycerols by HPLC (ECN42)		
14	Insoluble Impurities		
15	Moisture and Volatile Matter		
16	Unsaponifiable Matter		
17	Palmitic Acid in 2-Position		
18	Aliphatic Alcohols Content		
19	Alkyl Esters		
20	Smoke Point		
21	α -Tocopherol (Vitamin E)		

Send your sample(s) and this form to:

Customer Service Unit
NSW Department of Primary Industries
Locked Bag 700
Wagga Wagga NSW 2650

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 information assists disease and residue control programs and underpins market access for agricultural products. The source of information will remain confidential unless otherwise required by Law or regulatory policies.