Department of Primary Industries and Regional Development

NSW GOVERNMENT

AgEnviro Labs - South

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? ◯ YES ◯ NO	If Yes, Name:
Additional Email:	

Billing Details

Contact Name:	Company:
Address:	
Phone:	Email:
ABN:	Quote Number (if received):
Purchase Order required? ◯ YES ◯ NO	DPIRD & 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 DPIRD Laboratory Services Terms & Conditions

Name:	Number of Samples:
Signature:	Date:

Report Requirements

Do you require all samples listed on the same report?	◯ Yes - All samples listed on one report ◯ No - Individual reports for each sample required
Will the report be used in legal proceedings?	◯ No ◯ 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 and Regional Development

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@dpird.nsw.gov.au

or visit the website at: 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[1]

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

Quality NIR Package[1]*	FFA, PV, UV & PP	◯
Quality NIR Package[1]* + Sensory**	FFA, PV, UV, PP & Sensory**	◯

Wet Chemistry Packages

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

Individual Analysis by Wet Chemistry

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

[1]NIR Analysis - Australian & New Zealand Non Infused EVOO ONLY

[2]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 Olive Oil Testing

NSW DPIRD AgEnviro Labs - South 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 or contact our Laboratory Customer Service team.

P: (02) 69381957 or 1800 675 623 - Option 2, E: wagga.labs@dpird.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 foodstandards.gov.au
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, winey 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.*