NSW DEPARTMENT OF
PRIMARY INDUSTRIES

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ABN 51 73 412 4190-004

Company: Nuggetty Creek Olives

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LAANECOORIE VIC 3463

REPORT OF CHEMICAL ANALYSIS

Test Report No: RO09/192

Sample(s) arrived on:	25 June 2009	
Report Completion Date:	1 July 2009	
Number of Samples:	TWO	
Sample Description:	Olive Oil	
Sample Identification:	R09/192-1	Barnea
	R09/192-2	Frantoio

Requested tests:	**Analytical Meth**
NATA Endorsed Tests	
Fatty Acids Profile	IOC DOC. NO. 24-2001
Free Fatty Acids	AOCS Ca 5a-40
Peroxide Value	IUPAC: 2-501
Total Polyphenol Content	WWAI 2-1605

*** *NATA Accreditation does not cover the performance of this service.*

Organoleptic Assessment	IOOC COI / T.20 / Doc. No. 15 / Rev. 2

Results of RO09/192

Fatty Acids Profile		09/192-1	09/192-2	IOC* Limits	Units
Client ID		**Barnea**	**Frantoio**		
Myristic acid	C14:0	<0.1	<0.1	≤0.05	% of total fatty acids
Palmitic acid	C16:0	11.3	11.6	7.5- 20.0	% of total fatty acids
Palmitoleic acid	C16:1	0.8	0.7	0.3-3.5	% of total fatty acids
Heptadecanoic acid	C17:0	0.1	0.1	≤ 0.3	% of total fatty acids
Heptadecenoic acid	C17:1	0.1	0.1	≤ 0.3	% of total fatty acids
Stearic acid	C18:0	2.4	2.5	0.5 - 5.0	% of total fatty acids
Oleic acid	C18:1	74.6	75.4	55.0 - 83.0	% of total fatty acids
Linoleic acid	C18:2	9.4	8.0	3.5 - 21.0	% of total fatty acids
Linolenic acid	C18:3	0.6	0.8	≤ 1.0	% of total fatty acids
Arachidic acid	C20:0	0.4	0.4	≤ 0.6	% of total fatty acids
Eicosenoic acid	C20:1	0.2	0.3	≤ 0.4	% of total fatty acids
Behenic acid	C22:0	0.1	0.1	≤ 0.2	% of total fatty acids
Lignoceric acid	C24:0	<0.1	<0.1	≤ 0.2	% of total fatty acids
Total		100.0	100.0		
Saturation Ratio					
Polyunsaturated:	(C18:3+C18:2)	10	9	N/A	% of total fatty acids
Monounsaturated:	(C16:1+C17:1+C18:1 +C20:1	76	76	N/A	% of total fatty acids
Saturated:	(C14:0+C16:0+C17:0+C18:0+ C20:0+C22:0+C24:0	14	15	N/A	% of total fatty acids

Myristic acid See 14:0 Shown to 1 decimal place as that is the limit of reporting.

Free Fatty Acids	0.25	0.16	≤ 0.8	% as oleic acid
Peroxide Value	7	7	≤ 20	mEq O_2/kg oil
Total Polyphenol Content	527	279	N/A	mg as caffeic acid/ kg of oil

***International Olive Council limit for classification of Extra Virgin Olive Oil quality**

This report does not take account of the IOC sensory classification criteria for Extra Virgin Olive Oil.

Analyst: Donna Seberry

Date: 2 July 2009

Jamie Ayton
Technical Officer

NATA

NATA Accredited Laboratory Number 14949

This document is issued in accordance with NATA's accreditation requirements. Accredited for compliance with ISO/IEC 17025

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Oil Testing Service Wagga Agricultural Institute
Document No.: Form LOR 2
Version No.: 1-29/02/08

Test Abbreviation	Method Description	Results Reported As:	Method	Limit Of Reporting	NATA Accreditation
FAP	Fatty Acids Profile	% of Total Fatty Acids	2-1701 & 2-1702	**0.1**	**Y**
FFA	Free Fatty Acids	% as Oleic Acid	2-1602	**0.10**	**Y**
PV	Peroxide Value	milliequivalents of Peroxide Oxygen / kg of Oil	2-1603	**3**	**Y**
PP	Total Polyphenols	mg (as Caffeic Acid) / kg of Oil	2-1605	**50**	**Y**
U V	UV Absorption	K1%1cm (AU - Absorbance Units) Specific Extinction at 232nm and 270nm and ΔK (Variation of the specific extinction	2-1604	**270nm = 0.070, ΔK = 0.003**	**Y**
Sterol	Sterols Content	Individual = % of Total Sterols & Total = mg / kg of Oil	2-1608	**0.1**	**Y**
Diols	Erythrodiol and Uvaol	% of Total Sterols	2-1608	**0.1**	**Y**
Stig	Stigmastadienes Content	mg / kg of Oil	2-1610	**0.05**	**Y**
Waxes	Wax Content	mg / kg of Oil	2-1617	**23.0**	**Y**
Gluc - Wet	Glucosinolate Analysis (Wet Chemistry)	µmoles / g in Whole Seed @ 6 % Moisture	2-1503	**3**	**Y**
FOSFA	Oil Content by FOSFA Extraction Method	% in Whole Seed at 6 % Moisture	2-1706	**6.5**	**Y**