

Report Date: 10/07/2015

## Analysis Report N° 15/340

| Submitter Details |                              |
|-------------------|------------------------------|
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### SAMPLES

|           |   |                |            |
|-----------|---|----------------|------------|
| Number:   | 1   | Date sampled:  | -          |
| Type:     | Extra Virgin Olive Oil  | Date received: | 01/07/2015 |
| Sampling: | The laboratory is not responsible for the sampling. The samples are analysed as received. |                |            |

### SAMPLE REFERENCES

| Identification of sample | Laboratory reference code | Identification of sample | Laboratory reference code |
|--------------------------|---------------------------|--------------------------|---------------------------|
| EVOO                     | 15/340-01                 |                          |                           |
|                          |                           |                          |                           |

**NATA Accreditation N° 15594**

Accredited for compliance with ISO/IEC 17025  
 The results of the tests, calibration and/or measurements included  
 in this document are traceable to Australian/national Standards.



## RESULTS

| NUTRITION INFORMATION                           |                   |                    |
|---|-------------------|--------------------|
| Serving per package: (insert number of serving) |                   |                    |
| Serving size: 15 ml                             |                   |                    |
|   | Avg Qty per 15 ml | Avg Qty per 100 ml |
| Energy  | 518 kJ            | 3447 kJ            |
| Protein   | 0.0 g             | 0.0 g              |
| Fat, total                                      | 13.7 g            | 91.5 g             |
| - saturated                                     | 2.2 g             | 14.7 g             |
| - trans   | Less than 0.02    | Less than 0.1      |
| - polyunsaturated                               | 1.7 g             | 11.1 g             |
| - monounsaturated                               | 9.8 g             | 65.7 g             |
| Cholesterol                                     | 0.0 mg            | 0.0 mg             |
| Carbohydrate                                    | 0.0 g             | 0.0 g              |
| - sugars  | 0.0 g             | 0.0 g              |

Note: The fatty acid profile may vary between varieties and environmental conditions. These results are only valid for the batch number detailed above.

### Quality Parameters

| Lab ref        | FFA   | PV     | K232   | K270   | Δ K      |
|----------------|-------|--------|--------|--------|----------|
| 15/340-01      | 0.24  | 10.3   | 2.027  | 0.102  | -0.002   |
| AS 5264 limits | ≤ 0.8 | ≤ 20.0 | ≤ 2.50 | ≤ 0.22 | ≤ /0.01/ |

## Organoleptic assessment

| Lab ref   | Defects | Fruitiness | Bitterness | Pungency |
|-----------|---------|------------|------------|----------|
| 15/340-01 | 0.0     | 4.5        | 3.0        | 4.0      |

| AS 5264 limits | Md = 0.0       | Mf > 0.0 |  | EVOO     |
|----------------|----------------|----------|--|----------|
|                | 0.0 < Md ≤ 2.5 | Mf > 0.0 |  | VOO      |
|                | Md > 2.5       | -        |  | Lampante |



Claudia Guillaume  
Laboratory Manager

## ANALYSIS REQUIRED, METHODS, UNITS AND UNCERTAINTY.

| Description                  | Ref | Method used    | Results, units reported as    | U*                |
|------------------------------|-----|----------------|-------------------------------|-------------------|
| (*) Free fatty acids         | FFA | AOCS Ca 5a-40  | g % of oleic acid             | 0.02              |
| Moisture and Volatile matter | MOI | AOCS Ca 2c-25  | %                             | 0.02              |
| (*) Fatty acid profile       | FAP | IOC/T.20/Nº 24 | %                             | 0.07 <sup>1</sup> |
| Trans fatty acids            | TFA | IOC/T.20/Nº 17 | %                             | 0.008             |
| (*) Peroxides value          | PV  | AOCS Cd 8b-90  | meq O <sub>2</sub> / kg oil   | 0.64              |
| (*) UV coefficients          | UV  | AOCS Ch 5-91   | Extinction at 232nm and 270nm | 0.03; 0.02; 0.00  |

(\*)NATA accreditation covers the performance of these tests.

\* The uncertainty (U) is an expanded uncertainty using a coverage factor of 2, which gives a level of confidence of approximately 95%.

<sup>1</sup> The U corresponds to Oleic and Palmitic acids being the biggest of them.

Ref: Food Standards Australia New Zealand (FSANZ). Australian Standard® 5264-2011 limits are only for extra virgin olive oil category.

**NOTES:** This report is only valid for the samples detailed above. This report shall not be reproduced except in full, without approval of the laboratory.

Test results and findings may be provided to authorised staff and used for statistical and certification purposes in accordance with company policies. The source of the information will remain confidential unless otherwise required by Law or regulatory policies.