

Certificate of Analysis AU 20/0391

Company: Stefani Estate	Report Date: 9/06/2020
Attention: Janie Ogilvie	Date Received: 1/06/2020
Address: 14-19/ 993 North Road MURRUMBEENA VIC 3163	Sample Type: Extra Virgin Olive Oil
Phone: 03 9570 8750	
Email: stefaniestatewines@bigpond.com	

Your Sample Reference	Your Batch Reference(if applicable)	Laboratory Reference
2020 OIL		AU 20/0391-1

RESULTS

	Units	AU 20/0391-1					Method
Tests							
Free fatty acid (*)	% (m/m) as oleic acid	0.13					MO-SM-P-15
Peroxide value (*)	meq O2/Kg	4.2					MO-SM-P-22
UV coefficient diff. (K) (*)	Difference	-0.003					MO-SM-P-36
UV coefficient K232 (*)	Extinction at 232nm	1.455					MO-SM-P-36
UV coefficient K268 (*)	Extinction at 268nm	0.076					MO-SM-P-36
Fatty Acid Profile (*)							
C14:0 Myristic acid	%	0.01					MO-SM-P-13
C16:0 Palmitic acid	%	10.4					MO-SM-P-13
C16:1 Palmitoleic acid	%	0.6					MO-SM-P-13
C17:0 Heptadecanoic acid	%	0.1					MO-SM-P-13
C17:1 Heptadecenoic acid	%	0.1					MO-SM-P-13
C18:0 Stearic acid	%	1.9					MO-SM-P-13
C18:1 Oleic acid	%	78.7					MO-SM-P-13
C18:2 Linoleic acid	%	6.7					MO-SM-P-13
C18:3 Linolenic acid	%	0.7					MO-SM-P-13
C20:0 Arachidic acid	%	0.4					MO-SM-P-13
C20:1 Eicosenoic acid	%	0.4					MO-SM-P-13
C22:0 Behenic acid	%	0.1					MO-SM-P-13
C22:1 Erucic acid	%	[ND]					MO-SM-P-13
C24:0 Lignoceric acid	%	0.1					MO-SM-P-13
Sensory Analysis (*)							
Sensorial Analysis - Defect	Scale 0 - 10	0.0					MO-SM-P-26
Sensorial Analysis - Fruitiness	Scale 0 - 10	5.0					MO-SM-P-26

modern olives laboratory services

PO BOX 92 LARA VIC 3212 TEL: 03 5272 9570 FAX: 03 5272 9599 EMAIL: lab@modernolives.com.au



	Units	AU 20/0391-1					Method
Sensorial Analysis - Bitternes	Scale 0 - 10	2.5					MO-SM-P-26
Sensorial Analysis - Pungency	Scale 0 - 10	2.3					MO-SM-P-26

Comments:

Samples are tested as received. This report is only valid for the samples detailed above. This report shall not be reproduced, except in full, without the approval of the laboratory.

(*) Asterisk denotes tests covered under our NATA scope of accreditation.

(^) Circumflex denotes tests subcontracted to a designated approved supplier. All subcontractors are regularly evaluated as part of our approved supplier program; however, their NATA or TGA accreditation status is not.

Uncertainty values are available upon request

American Oil Chemists' Society (AOCS) recognition for chemical and sensory analysis is valid for this current year.

AOCS chemist approval since 2009.

International Olive Council (IOC) recognition for chemical analysis is valid for this current year.

TGA approved for olive oil and olive derivatives.

TGA licence N°: MI-2017-LI-01351-1



Claudia Guillaume
Laboratory Manager

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