



**The only specialist
olive oil laboratory in
Australia**



International Olive Council



AOA accredited laboratory
for Australian Extra Virgin certification



Accredited for compliance with ISO/IEC 17025
Accreditation N° 15594



First Place in AOCS Proficiency Program

Sending Your Samples

For submission forms, prices and additional information
about olives and olive oil analysis please call our office
or visit our website.

modern



olives

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Olive & Olive Oil Laboratory Services



Modern Olives

Modern Olives is the leading advisory company to the Australian olive industry, covering all aspects related with project development, technical advice and applied research. A highly qualified team with solid horticultural knowledge, extensive experience in modern olive production combined with a vast national and international olive network strengthen our leadership position.

The company's state of the art olive and olive oil laboratory is another important step in our endeavour to offer the best possible technical advice. Our objective is not only to provide the analytical results but also to work together with growers and associations in applied research projects trying to solve their specific needs with an integrated approach. Much of the research we undertake is uniquely Australian and extremely relevant to our clients.

Why do we analyse our fruit?

Monitoring with precision the oil and moisture content of olive fruit during the oil accumulation period is extremely important in determining: irrigation management prior to harvest, optimal harvest time, processing plant set up, and also to measure the extraction efficiency of the processing plant. Testing over a number of years will help understand and manage the behaviour and performance of individual varieties. This test uses a Near Infra Red analyser and requires a sample of only two handfuls of olives. A small investment in analysis may result in much higher quantity of oil being extracted from the same amount of fruit.

Why do we analyse our oils?

The classification of olive oil is determined by chemical and organoleptic (sensory) analysis according to the relevant legislations (IOC, DGF, Codex, etc).

The chemical and sensory tests listed are required to classify your oil according to national and international standards.

Chemical and sensory analysis is essential for the evaluation of quality. Quality is a measure of the health of the olive fruit and processing and storage practices. Chemical and sensory analysis is also important for making informed decisions regarding blending and marketing and provides accurate nutritional information for labelling requirements.

Laboratory Tests

Our modern facilities enable us to perform all tests required to completely characterise your oil or your olives (according to national and/or international legislation). These include:

Basic Quality Tests (NIR)

Quick, inexpensive tests for quality control.

- Free fatty acids
- Peroxides value
- UV coefficients

Labelling Requirements

- Nutritional information
- Best before date

Fruit and Pomace

- Total oil and moisture content (with NIR)
- Total oil content (Solvent)
- Partial extraction (Abencor®)

Oil Quality Tests

- Free fatty acids
- Peroxides value
- UV coefficients
- Induction time (Rancimat®)
- Polyphenols
- Moisture
- Fatty acid profile
- Panel test
- Bitterness

Oil Authenticity Tests

- Sterols individuals and totals
- Trans fatty acids
- Triglycerides by GC
- Erythrodiol + Uvaol
- Waxes
- Palmitic acid position 2
- Δ ECN42
- Unsaponifiable matter
- Stigmastadienes - Sterenes
- Total Aliphatic Alcohol

Please refer to our price list for convenient quality, authenticity and nutritional panel test packs.

