

# The only specialist olive oil laboratory in Australia

## QUALITY ANALYSIS

Free fatty acid  
Peroxide value  
UV coefficients  
Fatty acid profile  
Induction time  
Total polyphenols  
Bitterness index  
Moisture content

## AUTHENTICITY ANALYSIS

Trans fatty acids  
Sterols & total sterols  
Erythrodiol and uvaol  
Waxes  
ECN42  
Total aliphatic alcohol  
Stigmastadienes content  
Palmitic acid position 2  
Unsaponifiable matter  
Triglycerides by GC  
Alkyl esters

## FRESHNESS ANALYSIS

Pyropheophytins  
Diacylglycerols

## SENSORY ANALYSIS

According to IOC  
Descriptive analysis  
Styles and blending

## LABELLING ANALYSIS

Nutritional information  
Best before  
Sensory description



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