

VOG Extra Virgin Olive Oil

Analysis

Extra Virgin Olive Oils from Victorian Olive Grove continue to excel and the current season yield extraordinary results. International and domestic awards attest to the exceptional quality of the oils.

Consumers can be assured that the products that they purchase from Victorian Olive Groves are 100% Australian without any impurities or blending with cheaper imports.

For olive oil to be deemed *extra virgin*, it must be assessed by an approved panel of judges. At VOG we have our oils independently assessed each year by an IOOC approved organoleptic panel. In such assessments 4 criteria are used. The following table show our results for 2004.

Criteria	Harvest Blend	Manzanillo	Frantoio
Defects	0	0	0
Fruitiness	3.8	5.6	5.4
Bitterness	3.7	3	6.7
Pungency	3.1	3.5	5

Stringent chemical criteria must also be met. VOG 2004 results are listed below as well as the required standard. We have a commitment to providing quality products as well as a desire to make information freely available. To this end we regularly get our oils analysed and publish the results for all to see. Note the new European Union FFA levels that have now been reduced to 0.8%!

CRITERIA	STANDARD	HARVEST BLEND 04	MANZANILLO 2004	FRANTOIO 2004
FREE FATTY ACIDS	<1%	0.16%	0.18%	0.19%
PEROXIDE LEVEL	<20	3	3	5
POLYPHENOLS	None	183	199	360
RANCIMAT TEST	None	>8 Hours	>8 Hours	>10 Hours
MYRISTIC ACID	<0.05%	0	0	0
PALMITIC ACID	7.5 - 20%	10.1	11.7	10.03
HEPTADECANOIC ACID	0.3	0.2	0.2	0
STEARIC ACID	0.5 - 5%	2.4	3.8	2.1
OLEIC ACID	55 - 83%	77.2	75	77.8
LINOLEIC ACID	3.5 - 21%	6.01	6.03	7.6
LINOLENIC ACID	<1%	0.6	0.6	0.6
ARACHIDIC ACID	<0.6%	0.49	0.52	0.30
ERUCIC ACID	<0.05%	0	0	0
BEHENIC ACID	<0.2%	0.1	0.12	0.11
LIGNOCERIC ACID	<0.2%	0.03	0.04	0.04

Thus we have passed, with flying colours, all the chemical criteria set down by the IOOC and, in the case of Erucic Acid, FSANZ. As to organoleptic assessment it is the Oilmakers opinion that this is the best year yet for flavour in terms of aroma, full fruit flavour, depth, bitterness and pungency with each of the three oils having their own distinct characteristics. All are well balanced yet complex.

The Rancimat Testing measures the time taken for oil to oxidize at 130 degrees. Oils with higher concentrations of polyphenols and lower percentages of Linolenic Acid generally perform better. The longer the oil takes to oxidize the better the result. Some Australian oils tend to have higher levels of Linolenic Acid but it has been our pleasant experience for it never to have been a problem.

WAGGA AGRICULTURAL INSTITUTE SHELF LIFE STUDY

Our oil, submitted 11/05/01, was the earliest in the Study and continued to be extra virgin at the 27 month mark when the study was completed. It commenced it's life with a FFA reading of 0.31% and ended at 0.58% The Peroxide Level was 9 to begin with and ended at 9. Induction Time (Rancimat) was 3.72 and ended at 3.7. And, inexplicably, the Polyphenols rose from 154 to 193. All in all a very satisfying result and proof that Australia can rate their oils amongst the best.