

AsureQuality Limited | 131 Boundary Road | Blockhouse Bay | Auckland 0600 | New Zealand PO Box 41 | Auckland 1140 | New Zealand t. 00 64 9 626 8200 | e. lynfieldSR@asurequality.com | w. www.asurequality.com Global experts in food safety and quality

## Certificate of Analysis

**Final Report** 

Terri Edwards
Pigeon Rock Olive Oil Ltd
289 Cornish Point Road
Cornish Point
Cromwell 9384
New Zealand

Report Issued: 14-Aug-2015 AsureQuality Reference: 15-95023 Sample(s) Received: 07-Aug-2015 16:25

## Results

The tests were performed on the samples as received.

Customer Sample Name: Cold pressed olive oil extra virgin (pigeon book) (Olive Oil - Extra Virgin Olive Oil)

Lab ID: 15-95023-1

Sample Condition: Acceptable

Test	Result	Unit	Method Reference	
Fatty Acids (Free) *	0.08	% m/m	AOCS Ca 5a-40 (Modified)	
Peroxide Value	2.8	mEq O₂/kg fat	AOCS Cd 8b-90	

## **Analysis Summary**

## **Auckland Laboratory**

Analysis	Method	Accreditation	Authorised by
Free Fatty Acids			
GC-FFAC01, 02-OILS_FATS	AOCS Ca 5a-40 (Modified)	Not Accredited	Shalini Wadhawan
Peroxide Value			
GC-PVAL01, 01-AOCS	AOCS Cd 8b-90	IANZ	Shalini Wadhawan

Any tests marked with \* are not accredited for specific matrices or analytes.

Shalini Wadhawan Laboratory Supervisor

**Accreditation** 

**Auckland Laboratory** 



AsureQuality has used reasonable skill, care, and effort to provide an accurate analysis of the sample(s) which form(s) the subject of this report. However, the accuracy of this analysis is reliant on, and subject to, the sample(s) provided by you and your responsibility as to transportation of the sample(s). AsureQuality's standard terms of business apply to the analysis set out in this report.