

The Australian Standard (AS5264-2011)

Classification under the Australian Standard (AS5264-2011)	Test Parameters	Extra Virgin Olive Oil (EVOO)	Virgin Olive Oil (VOO)	Lampante Olive Oil	Refined Olive Oil	Olive Oil (Blend of Refined and Virgin Olive Oils)	Crude Olive Pomace Oil	Refined Pomace Oil	Refined Pomace Oil and Olive Oil Blend
Explanations									
Reflects care taken in producing oil, condition of fruit before crushing, & oil storage conditions	Free Fatty Acid (FFA) %m/m	≤0.8	≤2.0	>2.0	≤0.3	≤1.0	N/A	≤0.3	≤1.0
Measure of oil oxidation during processing and storage	Peroxide Value (PV) meqO₂/kg oil	≤20.0	≤20.0	>20.0	≤5.0	≤15.0	N/A	≤5.0	≤15.0
Measure of secondary oxidation of oil	Absorbency in UV K232	≤2.50	≤2.60	>2.60	N/A	N/A	N/A	N/A	N/A
Measure of heat and other treatments of oil	Absorbency in UV K270	≤0.22	≤0.25	>0.25	≤1.10	≤0.90	N/A	≤2.00	≤1.70
Measure of addition of refined olive oil	Absorbency in UV Delta K	≤0.01	≤0.01	>0.01	≤0.16	≤0.15	N/A	≤0.20	≤0.18
Measure of thermal or age related degradation -Detects deodorized oils	Pyropheophytins a (PPPs) %	≤17	N/A	N/A	N/A	N/A	N/A	N/A	N/A
Good indicator of initial quality of oil, storage conditions and freshness	1,2 Diacylglycerides (DAGs) %	≥35	N/A	N/A	N/A	N/A	N/A	N/A	N/A
Negative sensory attributes include: fusty, muddy sediment, musty, rancid, winey-vinegary	Median of Defects (MeD)	=0.0	0.0<MeD≤2.5	>2.5	≤2.5	≤2.50	N/A	≤2.50	≤2.50
Positive sensory attributes include: Fruitiness, Bitterness, Pungency(FBP)	Median of Fruitiness Attribute (MeF)	>0.0	>0.0	N/A	N/A	>0.0	N/A	N/A	>0.0
Indicator of poor processing	Moisture and volatile matter (MOI) %m/m	≤0.2	≤0.2	≤0.3	≤0.1	≤0.1	≤1.5	≤0.1	≤0.1

Measure of solid contaminants	Insoluble impurities (INI) %m/m	≤0.1	≤0.1	≤0.2	≤0.1	≤0.1	N/A	≤0.1	≤0.1
#Sterols (steroid alcohols) are a subgroup of steroids	Total sterol content mg/kg	≥1000	≥1000	≥1000	≥1000	≥1000	≥2500	≥1800	≥1600
#Used to determine the presence of pomace oil or seed oil	Wax content mg/kg C40+C42+C44+C46 C42+C44+C46	≤250	≤250	≤300 Note 1	≤350	≤350	>350 Note 2	>350	>350
# Used to determine if any processing has occurred eg deodorization or de-colouring	Trans fatty acids % C18:1 T C18:2 T + C18:3 T	≤0.05 ≤0.05	≤0.05 ≤0.05	≤0.10 ≤0.10	≤0.20 ≤0.30	≤0.20 ≤0.30	≤0.20 ≤0.10	≤0.40 ≤0.35	≤0.40 ≤0.35
#Detects small amounts of seed oils (rich in linoleic acid), verified authenticity and origin of oils	Max difference between actual and theoretical ECN42 triacylglycerol (TAGs) content	≤/0.2/	≤/0.2/	≤/0.2/	≤/0.3/	≤/0.3/	≤/0.6/	≤/0.5/	≤/0.5/
#Detection of presence of refined vegetable oils in virgin olive oils	Stigmastadienes mg/kg	≤0.10	≤0.10	≤0.50	N/A	N/A	N/A	N/A	N/A
#Test to determine if oil has been re-esterified by synthetic means or addition of animal fat.	Content of 2-glyceryl monopalmitate %	≤1.5	≤1.5	≤1.5	≤1.8	≤1.8	≤2.2	≤2.2	≤2.2

Bold Indicates tests routinely undertaken in the market survey

Additional test parameters which detect product adulteration, and refining processes including soft deodorisation will be undertaken on selected olive oil products in future market surveys.

Note 1 When oil has a wax content between 300 and 350 mg/kg, it is considered a Lampante olive oil if the erythrodiol + uvaol content is ≤3.5% and the total aliphatic alcohol content is ≤350 mg/kg.

Note 2 When oil has a wax content between 300 and 350 mg/kg, it is considered a Crude olive pomace oil if the erythrodiol + uvaol content is >3.5% and the total aliphatic alcohol content is >350 mg/kg.