

OLIVE ANALYSIS WITH QTA®



The QTA® Solution for Olive

Olive is high value crop. The maturity and chemical composition of olive fruit are critical to produce high quality olive oil. Historically, numerous tests have been used throughout the supply chain of olive oil production to ensure oil products meet the quality standards set by the OCCC and commercial specifications. Most of these methods are time consuming and require intensive training. Accuracy and precision varies among labs and operators.

Eurofins QTA introduces a rapid testing solution with reliable performance as an alternative to expensive and time consuming, conventional wet chemistry. The QTA® solution combines NIR/IR technology and advanced modeling techniques into a user-friendly system capable of providing results in real time. The system is cloud-based, ensuring consistent results across multiple sites and instrument platforms. QTA® handles technical development, configuration, management and monitoring, enabling farmers, brokers and processors to monitor critical specifications in a 60-second test cycle, using a small sample size.

Benefits of Olive Analysis with QTA®

- Taking the guess work out of the optimum harvest
- Proven science for maximum harvest and yield
- Method development using reliable primary data
- Intensive database including large material varieties
- QTA® handles model validations and regular updates
- Accuracy and precision are monitored and maintained constantly
- No capital equipment expense, only a monthly subscription fee

Testing Capabilities

Olive Fruit and Pomace

- Moisture
- Total fat

Olive Oil

- Fatty acid profile
- Diglyceride ratio (DAGs)
- UV coefficients
- Pyrophenophytin (PPP)
- FAME
- Free fatty acid
- Peroxide value
- Others

QUALITY TESTING IN 60 SECONDS



Eurofins QTA = Higher profitability = Higher Quality EVOO = Higher yields per acre

QTA® User Interface

Results For: Olive_5789

Select Material		Analysis ID: B45678
Material Type	Olive	Fat, % 23.11
Category	Paste	Moisture, % 50.06
Subcategory	Any	Fat, % Dry Base 46.28
Presentation	Rotating cup or Vial	
Identify Sample		
Sample ID	Olive_5789	

- After contacting QTA® at 1-866-yourQTA, we will develop a testing package for your specific analysis needs.
- An instrument will be installed on-site and you will be able to begin using the QTA® solution immediately.
- As part of our package, QTA® provides 24/7 technical support, instrument training for all users, on-site installation, validation testing, data management and model updates.

A Partial List of Our Olive Oil Testing Capabilities

Trait	Range
1,2 Diglycerides, %	38.4-96
Acid Value, meq _{KO2H} /kg oil	0.23-0.86
Fatty Acid Methyl Ester (FAME), mg/kg	7.0-15.0
Free Fatty Acid (FFA), as oleic, %	0.09-0.64
K 232	1.53-2.24
K 268	0.1-0.23
K 270	0.072-0.23
Palmitoyl, Oleoyl, Palmitoyl (POP), %	3.3-6.4
Pyropheophytin, (PPP)%	0.3-13.2
Peroxide Value, ISO, meq/kg	3.6-9.0