



## CERTIFICATE OF ANALYSIS



A0702.03.00

CODE	<b>0019</b>
PRODUCT NAME (UE)	<b>SWEET ALMOND ORGANIC OIL VIRGIN – FOOD GRADE</b>
PRODUCT NAME (ITA)	<b>OLIO DI MANDORLE DOLCI BIOLOGICO VERGINE</b>
INCI NAME (UE)	<b>PRUNUS AMYGDALUS DULCIS OIL</b>
INCI NAME (US)	<b>PRUNUS AMYGDALUS DULCIS (Sweet Almond) OIL</b>
CAS NUMBER	<b>8007-69-0</b>
EINECS NUMBER	<b>291-063-5</b>
ORIGIN	<b>ITALY</b>
PRODUCTION DATE	<b>01/2019</b>
BATCH NUMBER	<b>0019A19/01</b>

	U.M.	TEST METHODS	RANGE	ANALYTICAL RESULTS
Physical status at 25 °C	/	Visual	Liquid	<b>Conform</b>
Acid value	mg KOH/g	AOCS Cd3d - 63	≤ 2	<b>1.1</b>
Peroxide value	meq O <sub>2</sub> /Kg	AOCS Cd8 - 53	≤ 15	<b>2.8</b>
Colour	/	Visual	Pale Yellow	<b>Conform</b>
Density at 20 °C	g/cc	ASTM D1298-85	0.910 – 0.918	<b>0.915</b>
M.I.U.	%	Internal method	≤ 1.0	<b>Tr.</b>

### Fatty acids composition % (GLC):

Miristic acid	C14:0	≤ 0.1	<b>Tr.</b>
Palmitic acid	C16:0	4 – 9	<b>6.43</b>
Palmitoleic acid	C16:1	≤ 0.6	<b>0.55</b>
Margaric acid	C17:0	≤ 0.2	<b>Tr.</b>
Stearic acid	C18:0	≤ 3	<b>2.29</b>
Oleic acid	C18:1	62 – 86	<b>68.26</b>
Linoleic acid	C18:2	20 – 30	<b>22.17</b>
Alpha-Linolenic acid	C18:3	≤ 0.4	<b>0.07</b>
Arachidic acid	C20:0	≤ 0.2	<b>0.09</b>
Eicosenoic acid	C20:1	≤ 0.3	<b>0.07</b>
Behenic acid	C22:0	≤ 0.2	<b>0.06</b>
Erucic acid	C22:1	≤ 0.1	<b>Tr.</b>

**Storage and packing:** The product must be kept into the original packages, protected from light, moisture, properly closed. Storage temperature between 10°C to max 22°C.

**Best before date:** between 12 and 24 months from the date of production, stored in the original packing and in the recommended conditions. It's possible to extend the validity of the oil by reanalyzing some parameters.