



CERTIFICATE OF ANALYSIS



PRODUCT NAME (UE)	SWEET ALMOND ORGANIC OIL COSMETIC REFINED
PRODUCT NAME (ITA)	OLIO DI MANDORLE DOLCI BIOLOGICO COSMETICO RAFFINATO
INCI NAME (UE)	PRUNUS AMYGDALUS DULCIS OIL
INCI NAME (US)	PRUNUS AMYGDALUS DULCIS (Sweet almond) OIL
CAS NUMBER	8007-69-0 / 90320-37-9
EINECS NUMBER	- / 291-063-5
PRODUCTION DATE	03/2016
BATCH NUMBER	0032C16/01

	U.M.	TEST METHODS	RANGE	ANALYTICAL RESULTS
Physical status at 25 °C	/	Visual	Pale yellow	Conform
Acid value	mg KOH/g	AOCS Cd3d - 63	≤ 0.5	0.08
Peroxide value	meq O ₂ /Kg	AOCS Cd8 - 53	≤ 5.0	0.4
Absorbance	A	264 nm/276 nm	0.2 – 6.0	Conform
Unsaponifiable matter	%	AOCS Ca6b - 53	≤ 0.9	0.55
Colour	Yellow/Red	Lovibond cell 5" ¼	≤ 40.0(Y)/4.0(R)	7.7Y/0.8R
Density at 20 °C	g/cc	ASTM D1298-85	0.910 – 0.918	0.916
Refractive index	/	AOCS Tp1a-64	1.470 – 1.475	1.472
Pour point	°C	ASTM D97-87	≤ - 18	conform
Sesame, Apricot, mineral and foreign oil	/	Internal method	Absent	Conform
Water	%	Internal method	≤ 0.1	Tr.

Fatty acids composition % (GLC):

Others	≤ C14	≤ 0.1	Tr.
Palmitic acid	C16:0	4.0 – 9.0	6.38
Palmitoleic acid	C16:1	≤ 0.6	0.48
Margaric acid	C17:0	≤ 0.2	Tr.
Stearic acid	C18:0	≤ 3.0	2.16
Oleic acid	C18:1	62.0 – 86.0	67.38
Linoleic acid	C18:2	20.0 – 30.0	23.24
Alpha-Linolenic acid	C18:3	≤ 0.4	0.04
Arachidic acid	C20:0	≤ 0.2	0.10
Eicosenoic acid	C20:1	≤ 0.3	0.12
Behenic acid	C22:0	≤ 0.2	0.09
Erucic acid	C22:1	≤ 0.1	Tr.

Special advise for storage conditions: The product must kept into the original packages, protected from moisture, properly closed under cover. Storage temperature between 10 to max 22°C. The min shelf life is 12 month and the max shelf life is 24 month Effect of temperature <10°C partially solidification of the saturated fatty acids and of the natural fraction that are added into the product. Effect of temperature >40°C possible autoxidation and peroxide value increases.