

**CERTIFICATE OF ANALYSIS**  
**REFINED SWEET ALMOND OIL**

Batch No:  
Manufacturing Date:  
Best Before:  
Quantity: 185 KG

| PARAMETERS                                       | SPECIFICATIONS   | RESULTS   |
|--|--|-----------|
| Appearance                                       | Clear pale yellow oily liquid,<br>almost odorless  | Pass test |
| Solubility                                       | Slightly soluble in ethanol 96°,<br>soluble in chloroform and ether.<br>Insoluble in water | Pass test |
| Relative density                                 | 0.911 - 0.921 g/cm <sup>3</sup>  | 0.913     |
| Acid value                                       | max. 0.5   | 0.2       |
| Peroxide value (meq/kg at time of<br>pack, 20°C) | max. 10meq O <sub>2</sub> /kg  | 1.2       |
| <b>FATTY ACID FRACTION</b>                       |  |           |
| Palmitic   | 4.0 - 9.0 %  | 5.0       |
| Palmitoleic                                      | max. 0.6 %   | 0.1       |
| Margaric   | max. 0.1 %   | <0.1      |
| Stearic  | max. 4.0 %   | 3.1       |
| Oleic  | 62.0 - 86.0 %  | 65.0      |
| Linoleic   | 20.0 - 30.0 %  | 25.4      |
| Linolenic & higher                               | max. 2.0 %   | <2.0      |

**Observations**

Keep full and well closed in a dry place and away from light.

*Anthony O'Halloran*

**Conclusion**

Complies with specifications.

Certificate of analysis does not release customers from their quality responsibility when processing our product. Shelf life date refers to our standard specification and assumes appropriate storage conditions in sealed original containers.