



24 CHATHAM PLACE, BRIGHTON, BN1 3TN (UK)  
 TEL. (UK) 0845 310 8066 International Tel. +44 1273 746505  
 EMAIL: info@nhrorganicoils.com Web Site: [www.nhrorganicoils.com](http://www.nhrorganicoils.com)

## Certificate of Analysis Sheet

### Organic Almond Oil \*Sweet\* Oil (*Prunus amygdalus dulcis*)

Product Name		Organic Sweet Almond Oil CP FG			
Customer		-			
Batch	201017-2	Product Code	-	Date	19/10/2017

#### TEST RESULTS

ANALYTICAL TEST	SPECIFICATION RANGE	RESULT
Appearance	Clear pale yellow liquid	Conforms
Odour	Characteristic	Conforms
Relative Density @ 20°C (g/ml)	0.911 – 0.920	0.916
Acid value (mgKOH/g)	≤ 0.5	0.10
Peroxide value (Meq/kg)	≤ 5.0	0.80 <i>(at time of production analysis)</i>
Unsaponifiable Matter (%)	≤ 0.9	0.10
Absorbance (K 264- 276nm)	0.2 – 6.0	4.1
Solidification Point (°C)	-18	Complies
<b>Fatty Acid Profile (%)</b>		
< C16:0	≤ 0.1	Complies
C 16:0 Palmitic Acid	4.0 – 9.0	6.5
C 16:1 Palmitoleic Acid	≤ 0.8	0.5
C 17:0 Margaric Acid	≤ 0.2	0.1
C 18:0 Stearic Acid	≤ 3.0	1.8
C 18:1 Oleic Acid	62.0 – 86.0	67.8
C 18:2 Linoleic Acid	20.0 – 30.0	22.7
C 18:3 Alpha Linolenic Acid	≤ 0.4	0.1
C 20:0 Arachidic Acid	≤ 0.2	0.1
C 20:1 Eicosenoic Acid	≤ 0.3	0.2
C 22:0 Behenic Acid	≤ 0.2	0.1
C 22:1 Erucic Acid	≤ 0.1	0.0
<b>Sterol Analysis (%)</b>		
Cholesterol	≤ 0.7	0.3
Brassicasterol	≤ 0.3	0.1
Campesterol	≤ 5.0	4.3
Stigmasterol	≤ 4.0	2.5
Beta Sitosterol	73.0 – 87.0	78.0
Δ5- Avenasterol	≥ 5.0	5.9
Δ7- Stigmasterol	≤ 3.0	1.0
Δ7-Avenasterol	≤ 3.0	0.9



24 CHATHAM PLACE, BRIGHTON, BN1 3TN (UK)  
TEL. (UK) 0845 310 8066 International Tel. +44 1273 746505  
EMAIL: [info@nhrorganicoils.com](mailto:info@nhrorganicoils.com) Web Site: [www.nhrorganicoils.com](http://www.nhrorganicoils.com)

## *Certificate of Analysis Sheet*

# **Organic Almond Oil \*Sweet\* Oil (*Prunus amygdalus dulcis*)**

### **STORAGE**

Shelf life of this product is influenced by many conditions of which temperature, exposure to light / air and general good storage are the major factors. Material stored in adverse conditions may deteriorate much faster. Our suggested "Re-test" date shown on this certificate reflects a minimum period in which we would expect product to remain in good usable conditions if stored as recommended. Thereafter its continued shelf life may be very much longer and we advise re-test at the indicated date and then every 3-6 months up to a suggested commercial expiry date as shown below. The expiry date is subjective and should be controlled by QC/QA. Typical indicators of re-test failure would be changes in organoleptic properties (clarity / colour / sediment / haze / off odour etc) Such changes may be gradual and slight and the commercial expiry date is intended to reflect a viable maximum proposal subject to earlier re-test approvals

### **STABILITY**

<b>Date of packing:</b>	<b>10/17</b>
<b>Re-test date:</b>	<b>04/19</b>
<b>Commercial expiry date:</b>	<b>10/19</b>