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Certificate of Analysis Sheet

Organic REFINED Grapeseed Oil - Pure and Natural (Vitis vinifera)

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|--------------|-------------------------------------|--------------|---|------|------------|
| Product Name | Organic Refined Grapeseed Oil CP FG | | | | |
| Customer | - | | | | |
| Batch | 181217-3 | Product Code | - | Date | 12/09/2017 |

TEST RESULTS

| ANALYTICAL TEST | SPECIFICATION RANGE | RESULT |
|--------------------------------|----------------------------------|--|
| Appearance | Clear light yellow –green liquid | Conforms |
| Odour | Characteristic | Conforms |
| Country of Origin : | | South Africa |
| Relative Density @ 25°C (g/ml) | 0.910 - 0.930 | 0.916 |
| Refractive Index @ 20°C | 1.464 - 1.478 | 1.466 |
| Acid value (mgKOH/g) | ≤ 2.0 | 0.04 |
| Free Fatty Acid (% as Oleic) | ≤ 1.0 | 0.02 |
| Iodine value (mg/g) | 124.0 - 145.0 | 130.8 |
| Peroxide value (Meq/kg) | ≤ 5.0 | 0.8 <i>(at time of production analysis)</i> |
| Fatty Acid Profile (%) | | |
| C 16:0 Palmitic Acid | 5.0 - 11.0 | 6.9 |
| C 18:0 Stearic Acid | 2.0 - 8.0 | 3.8 |
| C 18:1 Oleic Acid | 12.0 - 33.0 | 25.8 |
| C 18:2 Linoleic Acid | 55.0 - 81.0 | 61.8 |
| C 18:3 α Linolenic Acid | ≤ 1.5 | 0.3 |
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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

| | |
|-------------------------|-------|
| Date of packing: | 09/17 |
| Re-test date: | 03/19 |
| Commercial expiry date: | 09/19 |