



NHR ORGANIC OILS  
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## Certificate of Analysis Sheet

### Organic Watermelon Seed Oil (*Citrullus lanatus*)

Watermelon oil is the fixed oil obtained from the seeds of Watermelon, *Citrullus lanatus*, Cucurbitaceae.

| Product description             |   |  |
|---------------------------------|---|--|
| Product name                    | Organic watermelon seed oil, cold pressed |  |
| Batch number:                   | 250425-3                                  |  |
| Latin name                      | CITRULLUS LANATUS SEED OIL                |  |
| INCI (EU)                       | Citrullus lanatus, Cucurbitaceae          |  |
| CAS Registry Number (EU)        | 90244-99-8                                |  |
| EC (EINECS/ ELINCS)             | 290-802-9                                 |  |
| Physicochemical characteristics |   |  |
| Parameter                       | Method                                    | Range                                  |
| Density                         | 20 °C, DGF C-IV 2                         | 0.923 g/ml                             |
| Refractive index                | 20 °C, DGF C-IV 5                         | 1.4728                                 |
| Acid value                      | DGF C-V 2, Titration                      | ≤ 8,0 mg KOH/g (KOH = NaOH)            |
| Saponification value            | DGF C-V 3                                 | 189 mg KOH/g (KOH =NaOH)               |
| Iodine alue                     | DGF-C-V 11d, Wijs                         | 120 g I <sub>2</sub> /100g Semi-drying |
| Peroxide value                  | DGF C-VI 6a                               | ≤ 15,0 meq O <sub>2</sub> /kg oil      |
| Extractant                      | -   | (mechanical pressing)                  |

The acid value, peroxide value and free fatty acids increase steadily during storage. However the product will have under suitable storage conditions at the end of the best before date an acid value ≤ 4.0 mg KOH / g, a peroxide value ≤ 10.0 meq O<sub>2</sub> / kg oil and free fatty acids ≤ 2.02 %.

| Fatty Acids composition<br>According to DGF C-VI 10a |                           |          |    |
|--|---------------------------|----------|----|
| Name   | Family                    | Symbol 1 | %* |
| Palmitic acid  | Saturated                 | 16:0     | 10 |
| Stearic acid   | Saturated                 | 18:0     | 6  |
| Oleic acid   | Omega-9, mono unsaturated | 18:1     | 19 |
| Linoleic acid  | Omega-9, poly unsaturated | 18:2     | 52 |

| Further ingredients | mg/kg (ppm) |
|---------------------|-------------|
| Sterols             |             |
| Tocopherols         |             |
| Vitamin E, active   |             |

### **Allergen status**

According to the REGULATION (EU) No 1169/2011 of 2011-October-25, Annex II, in this regard the oil contains the following allergens subject to labeling: none

However, the oil may also contain minimal traces of soy, peanut, sesame and nuts (cross contaminations). The information regarding the allergen status shall not give the impression that the oil may be marketed as a food.

### **Allergen status (if cosmetic product)**

The oil does not contain substances listed in Annex II to VI of REGULATION (EC) No 1223/2009 of 2009-November-30 as ingredients. Contaminations with forbidden/restricted substances are not expected but not analysed.

### **Important information**

The specification and the Material Safety Data Sheet of the oil has to be observed. Due to this analysis report all former versions become invalid. All the values underlie natural fluctuations. This analysis report was provided to the best of our knowledge and belief. It serves information purposes only. A legally binding assurance of certain characteristics or of the appropriateness in a specific context of usage cannot be derived from our analysis report. The Analysis report is only binding, when explicitly agreed upon in written form. Hence, all values have to be validated by the customer himself and do not release him from his quality responsibility and duty to take care when processing our oils.