

The Soap Kitchen

Certificate of Analysis

Description: Avocado Oil, RBDW

Batch No: 18571

Inci Name: Persea Gratissima (Avocado) Oil

Cas No: 8024-32-6

Einecs No: 232-428-0

ANALYTICAL DETAILS	RANGE	RESULT
APPEARANCE @ 20°C	Clear, light Yellow liquid	Conforms
ODOUR	Almost odourless	Conforms
COLOUR (LOVIBOND 5.25" CELL)	≤ 35y, 3.5r	17 y, 1.5 r
SPECIFIC GRAVITY @ 20°C	0.910 – 0.925	0.916
REFRACTIVE INDEX @ 20°C	1.468 – 1.475	Conforms
FREE FATTY ACID (% AS OLEIC)	≤ 0.5	0.10
IODINE VALUE (grI ₂ /100gr)	80 - 95	84
PEROXIDE VALUE (MeqO ₂ / kg)	≤ 8.0	1.2
SAPONIFICATION VALUE	177 – 198	191
UNSAAPONIFIABLE MATTER	≤ 1.5	0.8

FATTY ACID PROFILE (MAJOR ACIDS)	ACID NAME	C-CHAIN	RANGE	RESULT
	PALMITIC	C16:0	10.0 – 20.0	13.0
	PALMITOLEIC	C16:1	1.0 – 10.0	2.2
	STEARIC	C18:0	≤ 3.0	2.4
	OLEIC	C18:1	50.0 – 75.0	70.8
	LINOLEIC	C18:2	6.0 – 20.0	10.2
	ALPHA LINOLENIC	C18:3	≤ 2.0	0.2
	ICOSANOIC	C20:0	≤ 1.0	0.3
	EICOSENOIC	C20:1	≤ 1.0	Conforms
	BEHENIC	C22:0	≤ 0.5	Conforms

Production Date: February 2011

Best Before: February 2012

Spec: Z15-1/01

Revised: 10.03.2011 VG