

The Soap Kitchen Certificate of Analysis

Description: Olive Oil, Pomace, Refined

Batch No: 18725

Inci Name: Olea Europaea (Olive) Fruit Oil

Cas No: 8001-25-0

Einecs No: 232-277-0

ANALYTICAL DETAILS	RANGE	RESULT
COLOUR (LOVIBOND 5.25" CELL)	≤ 40 Y, ≤ 4.0 R	Complies
FREE FATTY ACID (% AS OLEIC)	≤ 1.5	0.066
IODINE VALUE (CALC)	80.0 – 88.0	82.0
PEROXIDE VALUE (Meq O ₂ / kg)	≤ 5.0	1.0
SAPONIFICATION VALUE	185 - 200	Complies
UNSAPONIFIABLE MATTER	≤ 2.0	Complies
ACID VALUE	≤ 3.0	0.13

FATTY ACID PROFILE (MAJOR ACIDS)	ACID NAME	C-CHAIN	RANGE	RESULT
	PALMITIC	C16:0	7 – 20	11.49
	PALMITOLEIC	C16:1	0.3 – 3.5	0.94
	STEARIC	C18:0	0.5 – 5.0	3.11
	OLEIC	C18:1	55 – 83	73.59
	LINOLEIC	C18:2	3.0 – 21.0	8.98
	ALPHA LINOLENIC	C18:3	≤ 0.9	0.67
	ICOSANOIC	C20:0	≤ 0.7	0.40
	ICOSENOIC	C20:1	≤ 0.5	0.28
	DOCOSANOIC	C22:0	≤ 0.5	0.16

Date Produced: December 2010

Best Before: September 2011

Spec: Z5-40/01

Revised: 14.02.2011 AM