



# The Soap Kitchen

## Certificate of Analysis

Description: Sesame Seed Oil, Refined

Batch: 18457

Inci Name: Sesamum Indicum (Sesame) Seed Oil

Cas No: 8008-74- 0

Einecs No: 232-370-6

ANALYTICAL DETAILS	RANGE	RESULT
APPEARANCE	Clear, light yellow liquid	Complies
ODOUR	Almost odourless	Complies
COLOUR (LOVIBOND 5.25" CELL)	≤ 25 Y, 2.5 R	19y, 1.9r
RELATIVE DENSITY @ 20°C	0.9165 – 0.923	Complies
REFRACTIVE INDEX @ 20°C	1.472 – 1.476	1.4726
FREE FATTY ACID (% AS OLEIC)	≤ 0.20	0.05
IODINE VALUE (CALC)	103 - 116	110.92
PEROXIDE VALUE (Meq O <sub>2</sub> / kg)	≤ 5.0	1.39
SAPONIFICATION VALUE	188 - 195	192.46
UNSAPONIFIABLE MATTER (%)	≤ 1.5	0.34
ACID VALUE (mg KOH/g)	≤ 0.5	0.1

FATTY ACID PROFILE (MAJOR ACIDS)	ACID NAME	C-CHAIN	RANGE	RESULT
	PALMITIC	C16:0	6.0 – 15.0	9.03
	PALMITOLEIC	C16:1	≤ 0.5	0.13
	STEARIC	C18:0	3.0 – 6.0	4.85
	OLEIC	C18:1	35.0 – 50.0	40.95
	LINOLEIC	C18:2	35.0 – 55.0	43.03
	ALPHA LINOLENIC	C18:3	≤ 1.0	0.31
	ICOSANOIC	C20:0	≤ 1.0	0.44
	ICOSENOIC	C20:1	≤ 0.5	0.16
	DOCOSANOIC	C22:0	≤ 0.5	0.25

Date Produced: January 2011

Best Before: January 2012

Spec: Z11-1/01

Revised: 22.03.2011 VG