



**CERTIFICATE OF ANALYSIS**  
**ORGANIC SWEET ALMOND OIL**

Customer:	The Soap Kitchen	Order No:	-
Quantity:	2 x 25 litre drum	Batch No:	KMO7717
Date:	22.11.2018	Code No:	-
Supplier Ref:	191186		

**Appearance @20°C:** A clear yellow liquid.  
**Odour & Taste:** Free from rancid and foreign odours and flavours.

TEST	SPECIFICATION	ANALYSIS
Relative Density @ 20°C (g/ml)	0.911 – 0.920	0.916
Acid value (mgKOH/g)	≤ 0.5	0.08
Peroxide value (Meq/kg)	≤ 5.0	0.30
Unsaponifiable Matter (%)	≤ 0.9	0.1
Absorbance (K 264- 276nm)	0.2 – 6.0	3.80
Solidification Point (°C)	-18	complies

FATTY ACID PROFILE	SPECIFICATION	ANALYSIS
< C16:0	≤ 0.1	Complies
C 16:0 Palmitic Acid	4.0 – 9.0	7.0
C 16:1 Palmitoleic Acid	≤ 0.8	0.6
C 17:0 Margaric Acid	≤ 0.2	0.1
C 18:0 Stearic Acid	≤ 3.0	0.1
C 18:1 Oleic Acid	62.0 – 86.0	65.8
C 18:2 Linoleic Acid	20.0 – 30.0	23.9
C 18:3 Alpha Linolenic Acid	≤ 0.4	0.1
C 20:0 Arachidic Acid	≤ 0.2	0.1
C 20:1 Eicosenoic Acid	≤ 0.3	0.1
C 22:0 Behenic Acid	≤ 0.2	0.1
C 22:1 Erucic Acid	≤ 0.1	0.0

STEROL ANALYSIS (%)	SPECIFICATION	ANALYSIS
Cholesterol	≤ 0.7	0.2
Brassicasterol	≤ 0.3	0.1
Campesterol	≤ 5.0	3.6
Stigmasterol	≤ 4.0	1.5

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Quantity:	2 x 25 Kilos	Batch No:	KMO7717
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<b>Beta Sitosterol</b>	73.0 – 87.0	78.2
<b>Δ5- Avenasterol</b>	≥ 5.0	8.5
<b>Δ7- Stigmasterol</b>	≤ 3.0	0.8
<b>Δ7-Avenasterol</b>	≤ 3.0	0.7

**Date of Manufacture:** May 2018  
**Date of Expiry:** May 2020

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