



CERTIFICATE OF ANALYSIS
ORGANIC SWEET ALMOND OIL

Customer:	The Soap Kitchen	Order No:	-
Quantity:	2 x 25 litre drum	Batch No:	KMO2760
Date:	02.05.2019	Code No:	-
Supplier Ref:	191186		

TEST	SPECIFICATION	ANALYSIS
Acid Value (mgKOH/g)	≤ 4,0	Pass
Peroxide Value (meqO ₂ /kg)	≤ 10,0	Pass
Unsaponifiable matter	≤ 0,9	Pass
Iodine value	92 – 106	Pass
Saponification value	188 – 200	Pass
Refractive index	1,471 – 1,472 (20° C)	Pass
Relative density	0,9110 – 0,9170 (20° C)	Pass
Fatty acid composition		
16:0 Palmitic Acid	6,0 – 8,0 %	5.7
16:1 Pamitoleic acid	n.d. – 1,0	0.45
18:0 Stearic Acid	1,0 – 2,0	1.9
18:1 Oleic acid	64,0 – 82,0	65.3
18:2 Linoleic acid	8,0 – 28,0	25.1
18:3 Linolenic acid	n.d. – 0,2	<0.10
20:0 Arachic acid	n.d. – 0,1	<0.10
20:1 Eicsenoic acid	n.d. – 0,1	<0.10
22:0 Behenic acid	n.d. – 0,2	<0.10
22:1 Erucic acid	n.d.	<0.10

We confirm this material has not been genetically modified

We confirm this material has not been irradiated.

As this is a wholly natural material some parameters may differ due to natural variation and climate change

Date of Packing: May 2019

Date of Expiry: May 2021

Re-test after 12 months recommended

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