



Essential Food Ingredients

CERTIFICATE OF ANALYSIS

Product: Plymouth AG Palm 12.5kg
KTC Specification: Issue # 5 (24th August 2017)
Production Code: 8208
Best Before End: MAY 2019

A sample of the above oil has been tested and found to return the following results –

Flavour: Bland, without rancid or foreign tastes.
Odour: Bland. Free from rancid or foreign notes.

Chemical Analysis

Test	Result	Specification
Free Fatty Acids (%)	0.049	0.1 Max
Peroxide Value (mEq O ₂ /Kg)	0.0	2.0 Max
Colour, Red (Lovibond 5¼")	1.7	3.0 Max
Colour, Yellow (Lovibond 5¼")	18.0	30.0 Max
Iodine Value (gI ₂ /100g)	52.0	60.0 Max

All examination and tests therefore indicate that this sample complies with the details of the product specification and meet the requirements of the Food Safety Act 1990 and the General Food Law Regulation (EC) 178/2002.

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