

**The Soap Kitchen (2011) Ltd**

Unit 8, Caddsdow Industrial Park,
Clovelly Road, Bideford, Devon,
EX39 3DX, United Kingdom

Email: enquiries@thesoapkitchen.co.uk

Call: +44 (0) 1237 420 872

CERTIFICATE OF ANALYSIS
ORGANIC SWEET ALMOND OIL

Customer:		Order No:	
Quantity:	1 x 25 kilos	Batch No:	KMO6315
Date:	28.09.2020	Code No:	OIL060
Supplier Ref:	3529001		

Appearance: 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	0.14
Peroxide value (Meq/kg)	≤ 5.0	2.0
Unsaponifiable Matter (%)	≤ 0.9	0.3
Absorbance (K 264- 276nm)	0.2 – 6.0	2.4
Solidification Point (°C)	-18	Complies
FATTY ACID PROFILE	SPECIFICATION	ANALYSIS
< C16:0	≤ 0.1	Complies
C 16:0 Palmitic Acid	4.0 – 9.0	8.7
C 16:1 Palmitoleic Acid	≤ 0.8	0.8
C 17:0 Margaric Acid	≤ 0.2	0.1
C 18:0 Stearic Acid	≤ 3.0	1.9
C 18:1 Oleic Acid	62.0 – 86.0	67.5
C 18:2 Linoleic Acid	20.0 – 30.0	20.0
C 18:3 Alpha Linolenic Acid	≤ 0.4	0.3
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	0.0
Campesterol	≤ 5.0	4.2
Stigmasterol	≤ 4.0	3.0
Beta Sitosterol	73.0 – 87.0	75.0
Δ ⁵ - Avenasterol	≥ 5.0	8.5
Δ ⁷ - Stigmasterol	≤ 3.0	2.3
Δ ⁷ -Avenasterol	≤ 3.0	1.5

Date of Manufacture: June 2020

Date of Expiry: June 2022

This COA is produced electronically therefore no signature is required.