

Certificate of Analysis



The Soap Kitchen (2011) Ltd
Unit 8, Caddisdown Industrial Park, Clovelly Road,
Bideford, Devon, EX39 3DX, United Kingdom

Email: enquiries@thesoapkitchen.co.uk
Call: +44 (0) 1237 420 872

Product: Oat Lipid e
Reference: DW1119ALIPID9201
Production Date: 2nd November 2019
Expiry Date: 1st November 2021

Parameter	Actual Result	Unit	Specification	Test Method
Appearance	Clear yellow/ brown liquid		Clear yellow/brown liquid	Visual
Odour	Natural Oat		Natural Oat	Visual
Peroxide Value	4.3	meq O ₂ /kg	NMT 12.0	BS EN ISO 3960:2017
Free Fatty Acid as a percent oleic	2.5	g/100g	NMT 5.0	BS EN ISO 660:2009
Acid Value	4.9	mg KOH/g	NMT 15.0	BS EN ISO 3596:2001
Lipid Class Composition (% Total Lipid)				
Total Neutral Lipids	87.1	%	83.0 to 95.0	AOCS Ce 1b-89 using internal standard
Triacylglycerols:	48.6	%	NLT 44.0	AOCS Ce 1b-89 using internal standard
Cholesterol/Sterols/Sterol Esters:	19.0	%	NLT 9.0	AOCS Ce 1b-89 using internal standard
Polar Lipids	12.9	%	5.0 to 16.0	AOCS Ce 1b-89 using internal standard
Glycolipids (MGDG & DGDG):	4.7	%	NLT 1.0	AOCS Ce 1b-89 using internal standard
Ceramides:	1.8	%	NLT 1.0	AOCS Ce 1b-89 using internal standard
Phosphatidyl-choline/ethylamine (PC/PE):	1.0	%	NLT 0.5	AOCS Ce 1b-89 using internal standard
Total Saturated Fat	16.57	%	16.0 to 17.5	AOCS Ce 1b-89 using internal standard
C16:0 Palmitic:	14.36	%	14.2 to 15.2	AOCS Ce 1b-89 using internal standard
C18:0 Stearic:	1.76	%	1.5 to 1.9	AOCS Ce 1b-89 using internal standard
Total Monounsaturated Fat	44.85	%	41.0 to 47.5	AOCS Ce 1b-89 using internal standard
C18:1 Oleic:	42.9	%	39.7 to 42.9	AOCS Ce 1b-89 using internal standard
Total Polyunsaturated Fats	38.58	%	37.2 to 41.5	AOCS Ce 1b-89 using internal standard
Omega 6 Fatty Acids:	37.31	%	NLT 36.0	AOCS Ce 1b-89 using internal standard
Omega 3 Fatty Acids:	1.27	%	NLT 1.0	AOCS Ce 1b-89 using internal standard
Saponification value	190.8	mg KOH/g	185.0 to 200.0	BS EN ISO 3657:2013
Unsaponifiable Matter	1.0	g/100g	NMT 3.0	BS EN ISO 3596:2001
Loss on drying (Moisture content)	NMT 0.3	% (w/w)	NMT 0.3	Karl Fisher method AOCS Cd8b:90 (09)
Vitamin E				
*Tocotrienol & Tocopherol:	421.5	ppm	NLT 400.0	BS EN ISO 9936:2016
Gluten				
*Gluten Immunoassay	NMT 5.0	ppm	MNT 20.0	TES-AC-648 (ELISA R-Biopharm)
Microbial				
Total Aerobic Microbial Count	NMT 10.0	cfu g/ml	NMT 10.0	EP (Harmonised) 2.6.12
Total combined yeast and moulds count	NMT 10.0	cfu g/ml	NMT 10.0	EP (Harmonised) 2.6.12
<i>Echerichia coli</i>	Absent	in 1g	Absent	EP (Harmonised) 2.6.13
<i>Enterobacteriaceae</i>	Absent	in 1g	Absent	Based on EP (Harmonised) 2.6.12 & 2.6.13
<i>Pseudomonas aeruginosa</i>	Absent	in 1g	Absent	EP (Harmonised) 2.6.13
<i>Salmonella</i>	Absent	in 25g	Absent	EP (Harmonised) 2.6.13
<i>Staphylococcus aureus</i>	Absent	in 1g	Absent	EP (Harmonised) 2.6.13
<i>Candida albicans</i>	Absent	in 1g	Absent	EP 7.7, section 2.1.3
Residual Ethanol	NMT 100.0	ppm	NMT 150.0	BS EN ISO 9832: (modified)

NMT: Not more than. NLT: Not less than. Results accurate at the time of manufacture.

*Analysis performed once a year.

Date of Pass Declaration: 26th November 2019