



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

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

CERTIFICATE OF ANALYSIS

PRODUCT NAME: OLIVE EXTRA VIRGIN OIL, COLD PRESSED (FOOD GRADE) ORGANIC

LOT NUMBER: LOT0004019

PRODUCT INCI: OLEA EUROPAEA FRUIT OIL

PRODUCT CODE: K0316

CAS NUMBER: 8001-25-0

EINECS NUMBER: 232-277-0

MANUFACTURING METHOD: COLD PRESSED

MANUFACTURING DATE: 30/08/2019

BEST BEFORE DATE: 30/09/2021

ANALYTICAL DETAILS	RANGE %	RESULTS
APPEARANCE	OILY LIQUID	-
COLOUR	LIGHT GREEN – DARK GREEN	-
ODOUR	CHARACTERISTIC	-
SPECIFIC GRAVITY @ 20°C	0.910 – 0.920	0.913
SAPONIFICATION VALUE	185.0 – 200.0	191.0
ACID VALUE	<3.0	0.4
UNSAPONIFIABLE MATTER	<1.5	1.08
PEROXIDE VALUE	<20.0	7.5
FREE FATTY ACID	<1.5	-

FATTY ACID PROFILE		RANGE %	RESULTS
C-CHAIN	ACID NAME		
C14:0	MYRISTIC	<0.05	0.01
C16:0	PALMITIC	7.0 – 14.0	10.92
C16:1	PALMITOLEIC	<4.0	0.87
C18:0	STEARIC	0.5 - 5.0	2.5
C18:1	OLEIC	55.0 – 85.0	74.75
C18:2	LINOLEIC	3.5 – 21.0	9.09
C18:3	GAMMA LINOLENIC	<1.0	0.81
C20:0	ICOSANOIC	<0.6	0.37
C20:1	ICOSENOIC	<1.0	0.3
C22:0	DOCOSANOIC	<0.2	0.11
C24:0	TRANSOLEIC ISOMERS	<0.05	-
C24:0	TRANSLINOLEIC & ISOMERS	<0.05	-

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