

Certificate of Analysis

Name of Product: Almond Oil, Sweet (BP)
Batch Number: BBB2401A
INCI Name: Prunus Amygdalus Dulcis Oil

Test	Standards/Methods	Results
Description	Oily liquid	-
Colour	Pale yellow - clear	-
Odour	Odourless	-
Colour Lovibond (5.25" Cell)	≤25Y, 2.5R	4.7Y, 1.0R
Specific Gravity @ 20°C	0.910 – 0.915	0.915
Refractive Index @ 20°C	1.470 – 1.473	1.4710
Free Fatty Acid (% as Oleic)	≤1.0	0.05
Peroxide Value (mEq O ₂ /kg)	<10.0	0.6
Iodine Value (Calc)	95 – 102	100.0
Acid Value	<2.0	0.1
Saponification Value (mg KOH/gr)	188.00 – 196.00	189.0

Fatty Acid Profile		Range %	Results
C-Chain	Acid Name		
C16:0	Palmitic	4.0 – 9.0	4.9
C16:1	Palmitoleic	≤0.6	0.1
C17:0	Margaric	≤0.1	<0.1
C18:0	Stearic	≤4.0	3.4
C18:1	Oleic	60.0 – 75.0	64.6
C18:2	Linoleic	20.0 – 30.0	25.3
C22:0	Behenic	≤0.9	0.8