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CERTIFICATE OF ANALYSIS

PRODUCT NAME: Avocado Oil Refined

Trade Name:	Avocado Oil Refined	Inci Name:	<i>Persea Gratissima</i> (Avocado) Oil
Cas No:	8024-32-6	Einecs No:	232-428-0
Country of Origin:	Italy	Country of Manufacture:	Italy
Manufactured:	December 2022	Shelf Life:	24 Months
Lot No:	106005	Application:	Cosmetics

Description:

The oil is obtained by pressing the dehydrated sliced flesh of the avocado pear, *Persea gratissima*, *Lauraceae*. It consists principally of the glycerides of fatty acids. It is then refined.

ANALYTICAL DETAILS	UNIT	RANGE	RESULT
Appearance	Organoleptic	Mobile liquid	Conforms
Colour	Organoleptic	Pale yellow to pale green	Conforms
Odour	Organoleptic	Characteristic	Conforms
Refractive Index @ 20°C	-	1.455 – 1.475	1.471
Specific Gravity @ 20°C	g/ml	0.910 – 0.925	0.921
Free Fatty Acid (as Oleic)	%	≤ 0.5	0.10
Peroxide Value	meq O ₂ /kg	≤ 10.0	1.4
Saponification Value	mg KOH/g	178 - 200	190.0
Iodine Value	mg/g	75 - 95	94.9
Flash Point (Closed Cup)	°C	>280°	Conforms

TYPE	ACID NAME	UNIT	RANGE	RESULT
C16:0	Palmitic	%	2 - 25	7.4
C16:1	Palmitoleic	%	≤ 10.0	0.6
C18:0	Stearic	%	≤ 5.0	3.0
C18:1	Oleic	%	50 - 75	62.6
C18:2	Linoleic	%	10 - 25	22.9
C18:3	Linolenic	%	≤ 3.0	1.9

Storage: Store in tightly closed original container in a dry, cool and well-ventilated place. Keep away from heat, sparks and open flame. Protect from freezing and direct sunlight.

Shelf Life: The shelf life is 24 months from the date of manufacture, if unopened. Once opened the shelf life of the oil is limited by temperature, light and oxygen exposure. Any remaining oil should be blanketed with nitrogen and used as soon as possible.