



The Soap Kitchen  
Unit E Swinton Bridge Industrial Estate  
Whitelee Road  
Swinton  
South Yorkshire  
S64 8BH  
Telephone : 01237 420 872  
enquiries@thesoapkitchen.co.uk

## CERTIFICATE OF ANALYSIS

**PRODUCT NAME:** Avocado Oil, Refined

|                           |                     |                                |                                           |
|---------------------------|---------------------|--------------------------------|-------------------------------------------|
| <b>Trade Name:</b>        | Avocado Oil Refined | <b>Inci Name:</b>              | <i>Persea Gratissima</i><br>(Avocado) Oil |
| <b>Cas No:</b>            | 8024-32-6           | <b>Einecs No:</b>              | 232-428-0                                 |
| <b>Country of Origin:</b> | Italy               | <b>Country of Manufacture:</b> | Italy                                     |
| <b>Manufactured:</b>      | April 2023          | <b>Shelf Life:</b>             | 24 Months                                 |
| <b>Lot No:</b>            | 107985              | <b>Application:</b>            | 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             | 0.922    |
| Free Fatty Acid (as Oleic) | %                      | ≤ 0.5                     | 0.10     |
| Peroxide Value             | meq O <sub>2</sub> /kg | ≤ 10.0                    | 0.4      |
| Saponification Value       | mg KOH/g               | 178 - 200                 | 191.0    |
| Iodine Value               | mg/g                   | 75 - 95                   | 88.6     |
| Flash Point (Closed Cup)   | °C                     | >280°                     | Conforms |

| TYPE  | ACID NAME   | UNIT | RANGE   | RESULT |
|-------|-------------|------|---------|--------|
| C16:0 | Palmitic    | %    | 2 - 25  | 12.7   |
| C16:1 | Palmitoleic | %    | ≤ 10.0  | 1.0    |
| C18:0 | Stearic     | %    | ≤ 5.0   | 3.0    |
| C18:1 | Oleic       | %    | 50 - 75 | 63.2   |
| C18:2 | Linoleic    | %    | 10 - 25 | 17.4   |
| C18:3 | Linolenic   | %    | ≤ 3.0   | 1.2    |

**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.