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## Certificate Of Analysis

PRODUCT NAME & SKU: Olive Oil, Pomance TSK-OIL013

|               |                  |           |            |
|---------------|------------------|-----------|------------|
| Customer:     | The Soap Kitchen | Order No: | PO#480540  |
| Quantity:     | 3 x 950 Kilos    | Batch No: | KMO3787    |
| Date:         | 01.10.2024       | Code No:  | TSK-OIL013 |
| Supplier Ref: | 04802204         |           |            |

Appearance: Clear liquid, yellow  
Odour: Slight  
Taste: Characteristic

| TEST                                 | SPECIFICATION       | ANALYSIS                             |
|--------------------------------------|---------------------|--------------------------------------|
| Acid Value (KOH/g)                   | 1.0 maximum         | 0.2                                  |
| Free Fatty Acid (% as oleic)         | 0.5 maximum         | 0.1                                  |
| Peroxide Value (meq/kg)              | 3.0 maximum         | 0.2 (at time of production analysis) |
| Refractive Index @ 20°C              | 1.468 – 1.473       | 1.471                                |
| Relative Density @ 20°C              | 0.910 – 0.916       | 0.913                                |
| Iodine Value (gI <sub>2</sub> /100g) | 79.0 - 90.0         | 89.0                                 |
| Saponification Value                 | 188.0 - 195.0       | 190.1                                |
| Colour Lovibond 5¼" cell             | 35.0 Yellow maximum | 8.0                                  |
|                                      | 2.5 Red maximum     | 0.4                                  |

| FATTY ACID PROFILE (%) |             |      |
|------------------------|-------------|------|
| C16:0 Palmitic         | 7.5 - 20.0  | 8.8  |
| C16:1 Palmitoleic      | 3.5 maximum | 0.1  |
| C18:0 Stearic          | 0.5 - 5.0   | 3.1  |
| C18:1 Oleic            | 56.0 - 85.0 | 73.5 |
| C18:2 Linoleic         | 3.5 - 20.0  | 12.4 |
| C18:3 Linolenic        | 1.5 maximum | 0.1  |

Date of Packing: September 2024  
Date of Re-Test: September 2026

Storage: The shelf life of this product can be affected by storage conditions. Influencing factors such as Temperature, exposure to light and air will cause the product to deteriorate at a faster rate.  
The product should remain in good condition if stored as recommended