



CERTIFICATE OF ANALYSIS
REFINED AVOCADO OIL

Customer:	The Soap Kitchen	Order No:	179941
Quantity:	1 x 25 Kilos	Batch No:	KMO2641
Date:	22.06.2022	Code No:	OIL073
Supplier Ref:	00421		

Appearance: A clear light yellow to light green oil at 25°C which solidifies at lower temperatures.
Taste: Bland.
Odour: Characteristic.

TEST	SPECIFICATION	ANALYSIS
Acid Value	0.3% maximum	0.1
Peroxide Value (at time of drumming)	2.0 maximum	0.9
Unsaponifiable Matter	1.0% maximum	0.7
Saponification Value	187 – 197	193
Refractive Index @ 40°C	1.468 – 1.475	1.472
Iodine Value	80 – 95	89
Specific Gravity @ 25°C	0.912 – 0.920	0.914
Colour (Lovibond 5.25" cell)	2.5 Red maximum	1.4

FATTY ACID PROFILE (%)		
C16:0 Palmitic	10.0 – 23.0	14.2
C16:1 Palmitoleic	12.0 maximum	1.1
C18:0 Stearic	3.0 maximum	3.1
C18:1 Oleic	50.0 – 75.0	67.5
C18:2 Linoleic	8.0 – 16.0	12.0
C18:3 Alpha Linolenic	2.0 maximum	1.2

Date of Manufacture: March 2022
Date of Expiry: March 2024

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