

CERTIFICATE OF ANALYSIS

PRODUCT NAME: AVOCADO OIL, REFINED

LOT NUMBER: Q0944 (LOT0015551)

PRODUCT INCI: PERSEA GRATISSIMA OIL

PRODUCT CODE: K0042

CAS NUMBER: 8024-32-6

EINECS NUMBER: 232-428-0

MANUFACTURING METHOD: EXPPELLER PRESSED, REFINED

MANUFACTURING DATE: 09/06/22

BEST BEFORE DATE: 09/06/24

| ANALYTICAL DETAILS | RANGE % | RESULTS |
|--|-------------------|---------|
| APPEARANCE | CLEAR OILY LIQUID | - |
| ODOUR | ODOURLESS | - |
| COLOUR | LIGHT YELLOW | - |
| REFRACTIVE INDEX @ 20°C | 1.460 – 1.475 | 1.470 |
| FREE FATTY ACID (% AS OLEIC) | < 0.5 | 0.1 |
| PEROXIDE VALUE (MEQ O ₂ / KG) | <10.0 | 0.4 |
| SAPONIFICATION VALUE (MG KOH/GR) | 178.0 – 200.0 | 189.0 |

| FATTY ACID PROFILE | | RANGE % | RESULTS |
|--------------------|-------------|---------------|---------|
| C-CHAIN | ACID NAME | | |
| C16:0 | PALMITIC | 2.0 - 25.0 % | 6.70 |
| C16:1 | PALMITOLEIC | 0.0 - 10.0 % | 0.50 |
| C18:0 | STEARIC | MAX. 5.0 % | 3.20 |
| C18:1 | OLEIC | 55.0 - 75.0 % | 64.10 |
| C18:2 | LINOLEIC | 10.0 - 25.0 % | 23.10 |
| C18:3 | LINOLENIC | 0.5 - 3.0 % | 2.0 |