



Bulk Naturals Wholesale LLC

bulknaturalswholesale.com

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AVOCADO BUTTER - REFINED

CERTIFICATE OF ANALYSIS

LOT: BN161550250722/PB

Manufacture Date: July 2022

Expiration Date: July 2024

QA Signature: Steven Konert

Specification	Parameter	Result
Appearance	White to off-white soft semi-solid fat C	Complies
Odor	Mild to no scent.	Complies
Melting Point	35 - 40 °C.	Complies
Acid Value	175 - 200	Complies
Saponification Value	5 - 40 °C.	Complies
Solubility	Insoluble in water. Soluble in cosmetic esters/vegetable oils.	Complies

Storage: Store in air tight containers; in a cool dry area; away from direct sunlight.

Note: Product may change appearance if exposed to cold temperatures during shipment or storage. If this happens, please gently warm to 45-50°C and mix until normal appearance is restored.

Shelf life is guaranteed for two years from the date of production if the product is stored in the unopened original container between 15°C - 30°C, protected from light. Containers that have been opened should be tested at least yearly to ensure potency. Although Bulk Naturals Wholesale LLC. believes the above information to be accurate based on the information available to Bulk Naturals, it is the responsibility of the customer and user of the material to perform its own investigation and due diligence prior to using to verify that the product purchased from Bulk Naturals meets their quality requirements and is appropriate for the use to which the product is to be put. The information provided above shall be considered effective only for the lot with which the information is being provided. Use and purchase of this material are subject to Bulk Naturals Wholesale LLC. standard terms and conditions, which supersede any conflicting terms contained on the Buyer's purchase order or any document or instrument supplied by the Buyer.