



Bulk Naturals Wholesale LLC

bulknaturalswholesale.com

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AVOCADO OIL - REFINED

CERTIFICATE OF ANALYSIS

LOT: BN0122/C

Manufacture Date: May 2022

Expiration Date: May 2025

QA Signature: Steven Konert

Specification	Units	Limits		Results
		Min.	Max.	
Free Fatty Acids	%		1.0	0.1
Peroxide Value	meqO ₂ /kg		5.0	1.6
Color	R/Y		3.5 R / 35 Y	1.0 R / 5.4 Y
Saponification Value	mg KOH/g	170	198	189.9
Unsaponifiable Matter	%		1	0.9
Fatty Acid Profile (Area %)				
Palmitic Acid (C16:0)	%	5.0	25.0	12.9
Palmitoleic Acid (C:16:1)	%		10.0	2.6
Stearic Acid (C18:0)	%		3.5	2.2
Oleic Acid (C18:1)	%	50.0	75.0	68.7
Linoleic Acid (C18:2)	%	5.0	20.0	11.8
Linolenic Acid (C18:3)	%		3.0	0.7

Shelf life is guaranteed for three 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 Buyer.