

## bulknaturalswholesale.com

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## MANGO BUTTER - VIRGIN

CERTIFICATE OF ANALYSIS LOT: BN1616710822/PB

Manufacture Date: September 2022 QA Signature: Steven Konert

**Expiration Date:** September 2024

Specification	Parameter	Result
Appearance	White to pale yellow solid fat	Complies
Odor	Slight fatty odor.	Complies
Free Fatty Acids	≤ 0.3%	0.07
Moisture	≤ 0.10%	0.003
Iodine Value	38 - 48	42.87
Peroxide Value	≤ 10 meq O2/kg	0.4
Unsaponifiables	≤ 2.0%	1.0
Slip Melting Point	30 - 40 °C	36.0
Palmitic Acid (C16:0)	4.0 - 9 .0%	5.5
Stearic Acid (C18:0)	35.0 - 50.0%	42.8
Oleic Acid (C18:1)	35.0 - 50.0%	38.3
Linoleic Acid (C18:2)	1.0 - 4.0%	3.4
Arachidic Acid (C20:0)	2.0 - 6.0%	4.9

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

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.