



Escentials of Australia

Certificate of Analysis

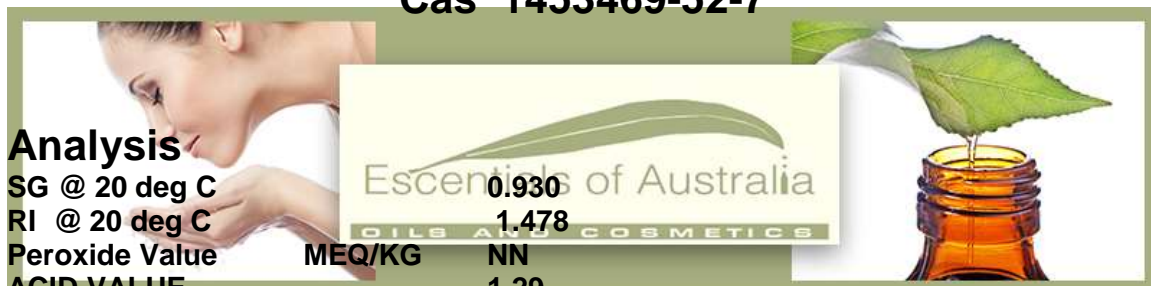
Cacay Oil

Botanical: *caryodendron orinocense*

Country of Origin: Colombia

Extraction: Cold Pressing

Cas 1453469-52-7



Analysis

| | | |
|----------------------|--------|---------------------|
| SG @ 20 deg C | | 0.930 |
| RI @ 20 deg C | | 1.478 |
| Peroxide Value | MEQ/KG | NN |
| ACID VALUE | | 1.29 |
| Saponification value | | 177 |
| Iodine Value | | NN |
| Colour: | | light yellow/yellow |
| Odour: | | slight/nil |

Fatty Acid profile

| | | |
|--------|-------------|-------|
| C:14:0 | Myristic | NN% |
| C:16:0 | Palmitic | 9.9% |
| C:16:1 | Palmitoleic | NN% |
| C:18:0 | Stearic | 3.6% |
| C:18:1 | Oleic | 12.4% |
| C:18:2 | Linoleic | 69.8% |
| C20:0 | Arachidic | NN% |

Batch 1501001;1505001

Shelf Life 2 years

Retest after 12 months. Not tested on animals. Not for internal use.

Compiled Jun 2022

Analysis

| | | |
|----------------------|--------|--------------|
| SG @ 20 deg C | | 0.920 |
| RI @ 20 deg C | | 1.474 |
| Peroxide Value | MEQ/KG | 1.9 |
| ACID VALUE | | 1.25 |
| Saponification value | | 184.70 |
| Iodine Value | | 132.92 |
| Colour: | | light yellow |
| Odour: | | slight/nil |

Fatty Acid profile

| | | |
|--------|-------------|--------|
| C:14:0 | Myristic | 0.10% |
| C:16:0 | Palmitic | 8.63% |
| C:16:1 | Palmitoleic | 0.10% |
| C:18:0 | Stearic | 3.42% |
| C:18:1 | Oleic | 12.29% |
| C:18:2 | Linoleic | 67.9% |
| C20:0 | Arachidic | 0.34% |

Batch 12...

Shelf Life 2 years

Retest after 12 months

Compiled May 2019

Cacay Oil
Botanical: *caryodendron orinocense*
Country of Origin: Colombia
Extraction: Cold Pressing

Analysis

| | | |
|----------------|--------|--------------|
| SG @ 20 deg C | | 0.919 |
| RI @ 20 deg C | | 1.474 |
| Peroxide Value | MEQ/KG | 1.9 |
| Colour: | | light yellow |
| Odour: | | slight/nil |

Fatty Acid profile

| | | |
|--------|----------------|-------|
| C:16:0 | Palmitic | 6.0% |
| C:18:0 | Stearic | 2.6% |
| C:18:1 | Oleic | 13.0% |
| C:18:2 | Linoleic | 70.2% |
| | Linolenic Acid | 1.5% |



Batch 110...

..Shelf life 18 months. Store in a cool dark place.

Retest after one year

Complied Jul 2018

Analysis

| | | |
|----------------|--------|--------------|
| SG @ 20 deg C | | 0.919 |
| RI @ 20 deg C | | 1.474 |
| Peroxide Value | MEQ/KG | 1.9 |
| Colour: | | light yellow |
| Odour: | | slight/nil |

Fatty Acid profile

| | | |
|--------|----------------|-------|
| C:16:0 | Palmitic | 6.0% |
| C:18:0 | Stearic | 2.6% |
| C:18:1 | Oleic | 13.0% |
| C:18:2 | Linoleic | 70.2% |
| | Linolenic Acid | 1.5% |

Batch 110...

..Shelf life 18 months. Store in a cool dark place.

Retest after one year

Complied Jul 2018



| | | |
|----------------|--------|---------------------------|
| SG @ 20 deg C | | 0.919 |
| RI @ 20 deg C | | NN |
| Acid Value | | 0.20 |
| Peroxide Value | MEQ/KG | 1.1 |
| Colour: | | Clear (very light yellow) |
| Odour: | | Nil |

Fatty Acid profile

| | | |
|--------|----------------|-------|
| C:16:0 | Palmitic | 5.6% |
| C:16:1 | Palmitoleic | NN |
| C:18:0 | Stearic | 2.6% |
| C:18:1 | Oleic | 63.8% |
| C:18:2 | Linoleic | 25.7% |
| | Linolenic Acid | 0.5% |
| | Arachidic acid | 0.3% |
| | Ecosenoic acid | 0.3% |

Erucic acid complies

Sesame oil test – complies

Notes – Apricot has a high content of natural vitamin A and Vitamin E which makes it very popular in cosmetics. It also is easily absorbed and leaves little or no oily residue (a “dry” oil). Its high content of unsaturated fats makes it unsuitable for long term storage.

Tip – for longer term storage keep it in the fridge or enrich it with natural Vitamin E.

Batch 1010001

..Shelf life 18 months

Retest after one year

Complied Sep 2017

