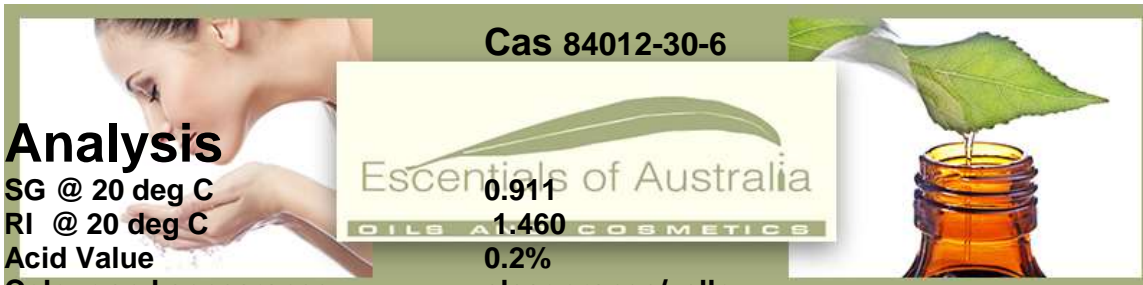





Escentials of Australia

Certificate of Analysis

Papaya oil Refined
Botanical: *Carica papaya L.*
Extraction: Cold Pressing
INCI carica papaya seed oil



	Cas 84012-30-6	
Analysis		
SG @ 20 deg C	0.911	
RI @ 20 deg C	1.460	
Acid Value	0.2%	
Colour and appearance :	clear orange/yellow	
Odour:	slight, oily	
Iodine Value	80	
Saponification Value mgKOH/g	190	

Fatty Acid profile

C:16:0	Palmitic	15.0%
C:16:1	Palmitoleic	0.2%
C:18:0	Stearic	4.4%
C:18:1	Oleic	71.0%
C:18:2	Linoleic	4.2%

Heavy Metal Test

Lead	<10ppm
Arsenic	<2ppm
Mercury	<1ppm

**Store in a cool dark place, away from children.
Not for internal use.**

**Batch No 13...1401... 1402...
Shelf Life 18 months
Retest after one year
Compiled Feb 2021**

