

# AVOCADO OIL

### CERTIFICATE OF ANALYSIS

Product Name	AVOCADO OIL
Botanical Name	Persea americana syn P. gratissima
CAS#	8024-32-6; 8007-72-5
EINECS #	232-428-0
INCI Name	Persea gratissima (Avocado) Oil

Part Used	Fruit
Extraction Method	Cold Pressed
Quality	100% Pure and Natural

PROPERTIES	SPECIFICATIONS	RESULTS
Appearance	Pale yellow to green yellow colored liquid	CONFORMS
Odour	Almost odorless	CONFORMS
Refractive Index	1.460 - 1.480 @ 20°C	1.467
Specific Gravity (g/mL)	0.910 - 0.928 @ 20°C	0.919
Saponification Value (mgKOH/g)	190 - 210	196
Peroxide Value (meq O <sub>2</sub> /kg)	Less than 4.0	CONFORMS
Iodine Value (g I <sub>2</sub> /100g)	64 - 95	84
Free Fatty Acids (% oleic)	Less than 0.5	0.1
Acid Value (mgKOH/g)	Less than 1.0	0.2
Moisture (%)	Less than 0.1%	0.02
Vitamin E (mg/kg)	70 - 190	CONFORMS
Solubility	Soluble in Cosmetic esters and fixed oils; Insoluble in water	CONFORMS

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## **AVOCADO OIL**

#### **CERTIFICATE OF ANALYSIS**

#### **FATTY ACID COMPOSITION:**

FATTY ACID	C-CHAIN	SPECIFICATIONS (%)	RESULTS (%)
Palmitic Acid	C16:0	10.00 ± 25.00	13.70
Palmitoleic Acid	C16:1 (n-7)	2.00 ± 8.00	5.50
Stearic Acid	C18:0	0.10 ± 0.40	0.40
Oleic Acid	C18:1 (n-9)	60.00 ± 80.00	65.20
Linoleic Acid	C18:2 (n-6)	7.00 ± 20.00	14.30
Alpha-Linolenic Acid	C18:3 (n-3)	0.20 ± 1.00	0.70

MICROBIAL ANALYSIS	<b>SPECIFICATIONS</b>	<b>STANDARDS</b>	RESULTS
Aerobic Mesophilic Bacterial Count	< 100 CFU/g	ISO 21149	CONFORMS
Yeast and Mould	< 10 CFU/g	ISO 16212	CONFORMS
Candida albicans	ABSENT / 1g	ISO 18416	CONFORMS
Escherichia coli	ABSENT /1g	ISO 21150	CONFORMS
Pseudomonas aeruginosa	ABSENT /1g	ISO 22717	CONFORMS
Staphylococcus aureus	ABSENT /1g	ISO 22718	CONFORMS

HEAVY METAL TESTS	<b>SPECIFICATIONS</b>	<b>STANDARDS</b>	<u>RESULTS</u>
Lead: Pb (mg/kg or ppm)	< 10 ppm	na	CONFORMS
Arsenic: As (mg/kg or ppm)	< 2 ppm	na	CONFORMS
Mercury: Hg (mg/kg or ppm)	< 1 ppm	na	CONFORMS

#### STABILITY AND STORAGE:

Keep in tightly closed container in a cool and dry place, protected from sunlightWhen stored for more than 24 months, quality should be checked before use.

As it is electronically generated document, hence no signature required.