

CERTIFICATE of ANALYSIS (COA)

COMMON NAME	Allspice Essential Oil
BOTANICAL NAME	Pimenta Oil Specifications
COUNTRY OF ORIGIN	India
PART USE	Berries
EXTRACTION METHOD	Steam Distillation
SHELF LIFE	3 Years

	SPECIFICATIONS (Range)	RESULT
SPECIFIC GRAVITY @ 20°C	1.5320 - 1.5350	1.5340
REFRACTIVE INDEX @ 20°C	1.525 – 1.536	1.1532
OPTICAL ROTATION @ 20°C	-4.0° to 0.0°	-3.0°

COLOR	Pale Yellow	
ODOUR	Fresh, Warm, Spicy	
SOLUBILITY	Soluble in alcohol, insoluble in water	
QUALITY	100% Pure and Natural	
USES	Aromatherapy, Massage, Pain relief, Digestive aid, Topical application in skin care products, Culinary use in cooking and baking, Natural insect repellent	

COMMENTS	Quality is excellent.
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Storage: store in cool, dry place in tightly sealed containers, protected from heat and light. When stored for more than 24 months, quality should be checked before use.

Disclaimer: The information contained in this Certificate of Analysis is obtained from current and reliable sources. EOC provides the information contained herein in good faith. Tested batches may vary slightly between each Certificate of Analysis produced, but each batch will meet the required specifications before approved for bottling.

