

CERTIFICATE OF ANALYSIS
UNREFINED AVOCADO OIL

Customer:	Zen Stores SRLS	Order No:	-
Quantity:	1 x 5 Kilos	Batch No:	KMO9340
Date:	11.12.2017	Code No:	-
Supplier Ref:	6893-01		

Appearance: A dark green/brown viscous liquid.
Taste: Bland.
Odour: Characteristic

TEST	SPECIFICATION	ANALYSIS
Specific Gravity @ 20°C	0.912 – 0.925	0.916
Refractive Index @ 20°C	1,465 – 1.478	1.468
Acid Value	10.0 maximum	Complies
Peroxide Value	20.0 maximum	5.4
Unsaponifiable Matter	4.0% maximum	Complies
Saponification Value	177 - 198	Complies
Iodine Value	75 - 102	Complies

FATTY ACID COMPOSITON (%)		
C16:0 Palmitic	5.0 – 32.0	19.09
C16:1 Palmitoleic	1.00 – 13.0	9.72
C18:0 Stearic	3.0 maximum	0.58
C18:1 Oleic	36.0 – 80.0	50.28
C18:2 Linoleic	6.0 – 20.0	12.08
C18:3 Alpha Linolenic	5.0 maximum	0.82

VAT No. 145 5270 74

