

COA mod. MR 13 10, based on

TDS Rev. 2, 02/2019

(mod. MR 13 21)

Date: 13/06/2022

## CERTIFICATE OF ANALYSIS

CLIENT TRADE NAME DESCRIPTION INCI NAME (UE) INCI NAME (US)

**GIANASSO** PARYOL 480 MR - ITA SWEET ALMOND OIL - COSMETIC GRADE

PRUNUS AMYGDALUS DULCIS OIL PRUNUS AMYGDALUS DULCIS

(SWEET ALMOND) OIL

CAS NUMBER EC NUMBER

8007-69-0

EC NUMBER PRODUCTION DATE BATCH NUMBER		06/2022 6193F22/01		
	U.M.	Test methods	Range	Analytical results
Physical status at 25°C Acid value Iodine value Saponification value Peroxide value* Colour Unsaponifiable matter Density at 20°C Cloud point Pour point *Guaranteed at drumming	mgKOH/g gI <sub>2</sub> /100g mgKOH/g mcqO2/kg Yellow/Red % g/cc °C	Visual AOCS Cd 3d-63 AOCS Cd 1-25 AOCS Cd 3-25 AOCS Cd 8-53 Lovibond cell 5"¼ AOCS Ca 6b-53 ASTM D1298-85 AOCS Cc 6-25 ASTM D97-87	Liquid $\leq 2.0$ 95.0 - 105.0 190.0 - 200.0 $\leq 5.0$ $\leq 40.0$ Y/4.0R $\leq 1.0$ abt. 0.916 $\leq -10$ $\leq -15$	Conform 0.07 103.5 196.6 0.6 6.3Y/0.8R Conform 0.917 Conform Conform
Fatty acids composition %(GLC):				
Myristic acid & Lower Palmitic acid Palmitoleic acid Margaric acid Margaroleic acid Stearic acid Oleic acid Linoleic acid Alpha-Linolenic acid Arachidic acid Eicosenoic acid Behenic acid Erucic acid	≤ C14:0 C16:0 C16:1 C17:0 C17:1 C18:0 C18:1 C18:2 C18:3 C20:0 C20:1 C22:0 C22:1		$ \leq 0.1 $ $ 3.0 - 9.0 $ $ \leq 2.0 $ $ \leq 0.1 $ $ \leq 0.1 $ $ 0.5 - 3.0 $ $ 60.0 - 75.0 $ $ 20.0 - 30.0 $ $ \leq 0.4 $ $ \leq 0.2 $ $ \leq 0.2 $ $ \leq 0.1 $	0.05 4.69 0.13 Tr. Tr. 2.98 65.40 26.16 0.08 0.19 0.19 0.12 Tr.

Note: Product obtained from unsorted sweet almond flours that may contain other seed and / or nuts residues. Sterol profile is not guaranteed. Not suitable for human consumption.

12 months minimum in cool conditions in unopened container Shelf life:

Note: the reported shelf life is referred to the product stored at room temperature, possibly in the original packaging and away from direct sunlight and heat sources. A&A Fratelli Parodi Spa shall not be held liable for a shelf life reduction (e.g. for unexpected increase in peroxides content) if the above conditions are not respected.