

CERTIFICATE OF ANALYSIS

Product Name	Blueberry Infused Oil
Product Code	AL00514
Botanical Name	Vaccinium Myrtillus
Carrier Oil	Helianthus Annuus Seed Oil, Prunus Amygdalus Dulcis Oil
Plant Part Used	Fruit
Extraction Method	Cold Maceration
Lot Number	ALU160525/037
Manufacture Date	05/2025
Re-test Date	05/2027

PHYSICO-CHEMICAL CHARACTERISTICS

Analytical Tests	Specification	Result
Appearance	Pale yellowish / greenish	Conforms
Odor	Characteristic	Conforms
pH (5% solution)	4.0 - 6.5 at 25°C	Conforms
Refractive Index	1.470 - 1.480 at 25°C	Conforms
Solubility	Soluble in oils	Conforms
Specific Gravity	0.90 - 0.95 at 20°C [g/cm ³]	Conforms
Arsenic content (As)	3 max. [mg/kg]	< 0.50
Cadmium content (Cd)	3 max. [mg/kg]	< 0.50
Lead content (Pb)	10 max. [mg/kg]	< 0.50
Nickel content (Ni)	10 max. [mg/kg]	< 0.50
Mercury content (Hg)	1 max. [mg/kg]	< 0.01
Organochlorine pesticides	1 max. [mg/kg]	< LOQ *

*LOQ indicates that the concentration of the substance in the sample is below the limit of quantification and therefore cannot be reliably measured with sufficient accuracy and precision.

LIST OF ANALYZED PESTICIDES (LOQ [mg/kg])

Parameter (LOQ)	Parameter (LOQ)	Parameter (LOQ)
alpha HCH (0.01)	aldrin (0.01)	endrin aldehyde (0.01)
beta HCH (0.01)	dieldrin (0.01)	endrin ketone (0.01)
delta HCH (0.01)	endosulfan I (0.01)	p,p' DDT (0.01)
gamma HCH – lindane (0.01)	endosulfan II (0.01)	p,p' DDD (0.01)
heptachlor (0.005)	endosulfan sulphate (0.01)	p,p' DDE (0.01)
heptachlor epoxide (0.01)	endrin (0.01)	methoxychlor (0.01)

Disclaimer: The details provided here are specific to the identified material and may not remain accurate if that material is combined with other substances or used in different processes. The information presented is, to the best of the company's knowledge, considered precise and trustworthy as of the date mentioned. However, the company does not make any explicit or implied assurance, guarantee, or claim regarding the information's precision, trustworthiness, or comprehensiveness, and will not be held accountable for any losses, damages, or costs, whether direct or indirect, that arise from its use. Users are encouraged to independently verify the appropriateness and thoroughness of this information for their specific purposes.

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MICROBIOLOGICAL ANALYSIS

Parameter	Ref. value [Unit]	Result
Total aerobic mesophilic microorganisms (bacteria + yeasts and molds)	< 10 ³ [cfu/g]	< 10
Aerobic mesophilic bacteria count	/ [cfu/g]	< 10
Yeast and mold count	/ [cfu/g]	< 10
Escherichia coli	Absence [cfu/g]	Absent
Pseudomonas aeruginosa	Absence [cfu/g]	Absent
Staphylococcus aureus	Absence [cfu/g]	Absent
Candida albicans	Absence [cfu/g]	Absent

FATTY ACID COMPOSITION

Fatty Acid / Group	Result (g/100g)
C14:0 (Myristic acid)	0.07
C16:0 (Palmitic acid)	6.22
C18:0 (Stearic acid)	3.00
C18:1-cis-9 (Oleic acid)	36.93
C18:2-cis-9,12 (Linoleic acid)	51.94
C18:3-cis-6,9,12 (Gamma-Linolenic acid)	0.14
C20:5 (EPA)	< 0.05
C22:6 (DHA)	< 0.05
Total saturated fatty acids	10.68
Total monounsaturated fatty acids	36.93
Total polyunsaturated fatty acids	52.00
Total trans-fatty acids	0.27

STABILITY AND STORAGE:

Keep in tightly closed container in a cool and dry place, protected from sunlight.
When stored for a period longer than the one specified above, quality should be checked before use.

As it is electronically generated document, hence no signature required

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