

## CERTIFICATE OF ANALYSIS

<b>Product Name</b>	Mango Butter
<b>INCI Name</b>	Mangifera Indica Seed Butter
<b>CAS Number</b>	90063-86-8
<b>Lot Number</b>	LOT0021521
<b>Manufacture Date</b>	09/2025
<b>Re-test Date</b>	09/2027
<b>Quality</b>	100% Pure and Natural

PROPERTIES	SPECIFICATIONS	RESULTS
<b>Appearance</b>	Off-white to pale yellow colored soft to semi solid butter	CONFORMS
<b>Odour</b>	Odourless	CONFORMS
<b>Colour Lovibond (5.25" CELL)</b>	≤ 45Y/ ≤ 5R	3.5R
<b>Free Fatty Acids (% oleic)</b>	≤ 0.3	0.05
<b>Iodine Value (g I<sub>2</sub>/100g)</b>	38 - 48	41.92
<b>Saponification Value (mgKOH/g)</b>	180 - 195	189.50
<b>Unsaponifiable matter (%)</b>	≤ 2.0	1.2
<b>Slip melting point (C)</b>	30 - 40	33.2
<b>Peroxide Value (meq O<sub>2</sub>/kg)</b>	≤10.0	0.2

### FATTY ACID COMPOSITION:

<u>FATTY ACID</u>	<u>C-CHAIN</u>	<u>SPECIFICATIONS (%)</u>	<u>RESULTS (%)</u>
<b>Palmitic Acid</b>	C16:0	4.00 – 9.00	6.80
<b>Stearic Acid</b>	C18:0	35.00 – 50.00	43.50
<b>Oleic Acid</b>	C18:1	35.00 – 50.00	41.20
<b>Linoleic Acid</b>	C18:2	1.00 – 4.00	2.40
<b>Arachidic Acid</b>	C20:0	2.00 – 6.00	4.80

**Disclaimer:** This information relates only to the specific material designated and may not be valid for such material used in combination with any other materials or in any other process. Such information is to be the best of the company's knowledge and believed accurate and reliable as of the date indicated. However, no representation, warranty or guarantee of any kind, express or implied, is made as to its accuracy, reliability or completeness and we assume no responsibility for any loss, damage or expense, direct or consequential, arising out of use. It is the user's responsibility to satisfy himself as to the suitability & completeness of such information for his own particular use.

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

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

### STABILITY AND STORAGE:

This butter should be stored in cool temperatures away from sunlight and moisture in an air-tight container. The butter will become liquid above ambient temperatures, but will re-solidify upon cooling without affecting functionality. This butter has a shelf-life of 24 months when stored properly.

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