

## CERTIFICATE OF ANALYSIS

<b>Product Name</b>	<b>Olive Oil Extra Virgin</b>
<b>Botanical Name</b>	Olea Europaea
<b>Product Code</b>	PCO4062
<b>INCI Name</b>	Olea Europaea Fruit Oil
<b>CAS#</b>	8001-25-0
<b>EINECS#</b>	232-277-0

<b>Batch #</b>	I30055
<b>Manufacturing Date</b>	12/2025
<b>Best Before Date</b>	12/2027

<b>Extraction Method</b>	Cold Pressed
<b>Quality</b>	100% Pure and Natural

<u>PROPERTIES</u>	<u>SPECIFICATIONS</u>	<u>RESULTS</u>
<b>Appearance</b>	Clear oily liquid, pale yellow or greenish yellow color	CONFORMS
<b>Acidity Index</b>	< 2	0,16
<b>Peroxides Value</b>	< 10 meq O <sub>2</sub> /Kg	1,2
<b>Specific Gravity at 25°C</b>	0.910 - 0.923	0,9154

### Saturated fatty acids as chain length:

<u>FATTY ACID</u>	<u>C-CHAIN</u>	<u>SPECIFICATIONS (%)</u>	<u>RESULTS (%)</u>
<b>Palmitic Acid</b>	C14:0	4.00 - 20.00%	6,63
<b>Stearic Acid</b>	C18:0	0.50 - 5.00 %	3,10
<b>Oleic Acid</b>	C18:1	56.00 - 85.00 %	71,00
<b>Linoleic Acid</b>	C18:2	3.50 - 30.00 %	17,11
<b>Behenic Acid</b>	C18:3	Max 1.20 %	0,62

### STABILITY AND STORAGE:

Keep in tightly closed container in a cool and dry place, protected from sunlight.  
When stored for more than 24 months, quality should be checked before use.

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