

CERTIFICATE OF ANALYSIS

Product Name	Safflower Butter
INCI Name	Carthamus Tinctorius Seed Oil, Palmitic/Stearic Triglyceride, Beeswax
CAS Number	8001-23-8, 67701-30-8, 8012-89-3
Lot Number	ALB020262808
Manufacture Date	08/2026
Re-test Date	08/2028
Quality	100% Pure and Natural

PROPERTIES	SPECIFICATIONS	RESULTS
Appearance	White to off-white butter	CONFORMS
Odour	Characteristic	CONFORMS
Melting Point (°C)	29° - 42°	CONFORMS
Moisture (%)	Maximum 0.2	0.15
Saponification Value (mgKOH/g)	165 - 190	187
Peroxide Value (meq O₂/kg)	Maximum 5.0	CONFORMS
Iodine Value (g I₂/100g)	40 - 74	70
Free Fatty Acids (% oleic)	Less than 0.9	CONFORMS
Acid Value (mgKOH/g)	Less than 1.2	CONFORMS
Solubility	Soluble in cosmetic esters and fixed oils; Insoluble in water	CONFORMS

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

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

As it is electronically generated document, hence no signature required.