

- (i) Import and distrubition for Serbia: Avena Lab Farmadria d.o.o.
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CERTIFICATE OF ANALYSIS

Product Name	Cacao (Cocoa) Absolute Oil	
Botanical Name	Theobroma cacao	
Product Code	PAO2004	
CAS#	8002-31-1; 84649-99-0	
INCI Name	Cacao Absolute Oil	

Batch #	20042303	
Manufacturing Date	MARCH 2023	
Best Before Date	FEBRUARY 2026	

Part Used	Seeds (Beans)
Note	Middle to Base Note
Quality	100% Pure and Natural

PROPERTIES	<u>SPECIFICATIONS</u>	RESULTS
Appearance	Pale brown colores thick liquid	CONFORMS
Odour	Warm, sweet, odour of dark chocolate	CONFORMS
Refractive Index	1.460 - 1.490 @ 25°C	1.471
Specific Gravity (g/mL)	1.180 - 1.250 @ 20°C	1.182
Solubility	Soluble in alcohols and fixed oils; Insoluble in water	CONFORMS

MICROBIAL ANALYSIS	SPECIFICATIONS	<u>STANDARDS</u>	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



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

STABILITY AND STORAGE:

Keep in tightly closed container in a cool and dry place, protected from sunlight. When stored for more than 36 months, quality should be checked before use.

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