

Gracefruit Ltd
CERTIFICATE OF ANALYSIS
HAZELNUT OIL

Batch No: KMO240

Appearance: Clear bright golden yellow oil, with virtually no odour or flavour.

TEST	SPECIFICATION	ANALYSIS
Acid Value	0.2 maximum	0.1
Free Fatty Acid (% as oleic)	0.1 maximum	0.05
Peroxide Value (meqO ₂ /kg)	2.0 maximum	0.9
Iodine Value	87 - 102	96
Refractive Index @ 20°C	1.462 – 1.464	1.464
Saponification Value	187 – 195	192
Colour (Lovibond 5.25" cell)	25.0 Yellow maximum	10.0
	3.5 Red maximum	1.1

FATTY ACID PROFILE (%)		
C16:0 Palmitic Acid	4 - 10	4.7
C18:0 Stearic Acid	1 - 4	2.5
C18:1 Oleic Acid	70 - 84	76.8
C18:2 Linoleic Acid	9 - 19	14.0
C18:3 Alpha Linolenic Acid	1.5 maximum	0.2
C20:0 Arachidic	1.0 maximum	0.3

Date of Manufacture: December 2016

Date of Expiry: June 2018

This COA is produced electronically therefore no signature is required.