

CERTIFICATE OF ANALYSIS

Product Description	Batch	Re-Test Date	Customer Reference
OLIVE OIL EXTRA VIRGIN ORGANIC	8933	12/2022	

PARAMETERS	SPECIFICATION	RESULTS
Colour and Appearance:	Yellow to green yellow liquid	Comparable to standard
Odour:	Characteristic olive odour	Satisfactory
Acid Value mg KOH/g oil:	≤ 1.0	0.3
Peroxide Value meq O₂/kg oil:	≤ 10.0	4.6
Iodine Value:	75 - 90	83.1
Saponification Value	185 - 195	186
Specific Gravity @ 20°C:	0.910 - 0.916	0.916
FATTY ACID PROFILE:	%	%
Palmitic C16	7.5 - 20.0	10.30
Palmitoleic acid C16:1	0.3 - 3.5	0.60
Stearic C18	0.5 - 5.0	3.30
Oleic C18:1	55.0 - 83.0	79.41
Linoleic C18:2	3.5 - 21.0	4.70
Linolenic C18:3	1.5 max	0.42
Arachidic C20	0.8 max	0.30

DECLARATION

The information contained herein is true and accurate to the best of our knowledge and belief, but does not claim to be all inclusive. Users should conduct their own tests to determine the suitability of the product for their own specific use. Since the conditions of use are out of our control, Bay House Ingredients shall not be held liable for any damage resulting from handling, application or processing of this material.

The original plant material has not in any way been genetically modified or derived from G.M.O's or produced using G.M.O's or their derivatives, and all reasonable steps have been take to avoid contamination from G.M.O's or their derivatives.

This product has not been tested on animals.

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