

CERTYFIKAT ANALIZY / CERTIFICATE OF ANALYSIS

Dokument opracowany w formacie Ecoflores na podstawie raportu analizy dostawcy.

1. IDENTYFIKACJA PRODUKTU / PRODUCT IDENTIFICATION

Nazwa produktu / Product name	OLEJ LAUROWY / LAUREL BERRY OIL Batch No.202606002
Nazwa łacińska / Latin name	Laurus nobilis, Lauraceae
INCI (EU)	LAURUS NOBILIS FRUIT OIL
CAS Registry Number (EU)	8007-48-5
EC# (EINECS/ELINCS)	273-313-5
Funkcja w produkcie kosmetycznym / Function when cosmetic product	Skin conditioning
Kod taryfy celnej / Customs tariff number	1515 90 40
Rozprowadzanie / Spreading behaviour	Medium
Najlepiej zużyć przed / Best Before Date (BBD)	12 months after delivery (outgoing)

¹ Number of an expressed oil of vegetable origin consisting primarily of triglycerides of fatty acids (Vegetable oil / Olus oil).

2. WŁAŚCIWOŚCI FIZYKOCHEMICZNE / PHYSICOCHEMICAL CHARACTERISTICS

Parametr / Parameter	Metoda / Method	Wartości graniczne / Interval values	Wartość i jednostka / Value & unit
Unsaponifiable fraction	DGF: C-III 1b	1 - 6,8	2,0 %
Density	20 °C, DGF C-IV 2d	0,910 - 0.930 g/ml	0,917 g/ml
Refractive index	20 °C, DGF C-IV 5, refractometry	1,4700 - 1,4800	1,4750
Acid value	DGF C-V 2, titration	≤ 4,0 ¹ mg KOH/g (KOH = NaOH)	≤ 4,0 ¹ mg KOH/g (KOH = NaOH)
Free fatty acids (FFA)	Calculated in oleic acid (DGF C-V 2)	≤ 2,02 ¹ %	≤ 2,02 ¹ %
Saponification value	DGF C-V 3, calculated	190 - 210 mg KOH/g	200 mg KOH/g (KOH = NaOH)
Iodine value	DGF-C-V 11d, Wijs	68 - 99 g I2/100g	84 g I2/100g; Not drying
Peroxide value	DGF C-VI 6a, potentiometry	≤ 10,0 ¹ meq O2/kg oil	≤ 10,0 ¹ meq O2/kg oil
Solvent	-	-	None, free of alcohol (hot water extraction)

¹ The acid value, peroxide value and free fatty acids increase steadily during storage. However, the product will have under suitable storage conditions at the end of the best before date an acid value ≤ 4.0 mg KOH / g, a peroxide value ≤ 10.0 meq O2 / kg oil and free fatty acids ≤ 2.02 %.

3. SKŁAD GŁÓWNYCH KWASÓW TŁUSZCZOWYCH / COMPOSITION OF THE MAIN FATTY ACIDS

Nazwa / Name, molecular structure	Identyfikatory / Identifiers	Symbol ¹	Wartości graniczne (%) / Interval values (%)	%*
Lauric acid	Saturated	12:0	11 - 44	19,9
Myristic acid	Saturated	14:0	≤ 4	1,7
Palmitic acid	Saturated	16:0	6 - 19	15,2
Stearic acid	Saturated	18:0	≤ 4	1,4
Oleic acid (9-cis-octadecenoic acid)	Omega-9, mono unsaturated	18:1	29 - 42	33,9
Linoleic acid (9-cis,12-cis-octadecadienoic acid)	Omega-6, poly unsaturated	18:2	11 - 32	25,8
Linolenic acid	Omega-3, Poly unsaturated (ALA)	18:3	≤ 4	1,5

¹ Number of carbon atoms and of double bonds.

* The given values are to be considered as approximate average values, which are based on scientific references and/or analysis.

4. STATUS ALERGENÓW I INFORMACJE DODATKOWE / ALLERGEN STATUS AND IMPORTANT INFORMATION

Allergen status	This analysis report is a provisional and incomplete version. The allergen status still needs to be verified.
Important information	Our specifications and our Material Safety Data Sheet for this oil have to be observed. Due to this analysis report, all former versions become invalid. All the values underlie natural fluctuations. This analysis report was provided to the best of knowledge and belief of B&B Industrial Services Sp. z o.o.. It serves information purposes only. This data relates only to the substance designated and is not to be used in combination with any other material or in processing procedures. A legally binding assurance of certain characteristics or of the appropriateness in a specific context of usage cannot be derived from this analysis report. The Analysis report is only binding, when explicitly agreed upon in written form. Hence, all values have to be validated by the customer himself and do not release him from his quality responsibility and duty to take care when processing our oil.

Opracowano dla / Prepared for: Ecoflores**Produkt / Product: Laurel berry oil**