

AMANACI Rohstoffe UG & Co. KG, Hauptstrasse 33, 01609 Groeditz, Germany

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Certificate Of Analysis Sheet
BRAZIL NUT OIL (COLD PRESSED)
(Bertholletia Excelsa Seed Oil)

Customer:		Origin:	BRAZIL
Quantity:	Drum(s)	Cultivation:	Wild Grown
Date:	28.04.18	Class:	Nut-Oil
Order No:		Extraction:	screw-pressing
Batch No:	AM102BNO-2018	Quality:	homogeneous

TLC (Identification): Yellow transparent liquid, when cooled becomes solid below 0°C.

Odor:	nutty	Taste:	Slightly sweetish / nutty
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Solubility: Practically insoluble in ethanol, miscible with chloroform & petroleum spirit.

TEST	SPECIFICATION	ANALYSIS
Acid Value	10 maximum	3.91
Unsaponifiable Matter	1 – 5%	Complies
Peroxide Value	20.0 maximum	9.24
FFA	2.0% maximum	Complies
Relative Density	0.960 – 0.820	0.975
Moisture	3.0% maximum	Complies
Sterols	Complies	Complies
Light Absorption (270 nan) EP	<5.00 maximum	0.79
Ratio Absorption	8 minimum	Complies

FATTY ACID COMPOSITION (%)		
C12:0 Lauric Acid	0.5 maximum	0.17
C12:0 Myristic Acid	0.5 maximum	<0.10
C16:0 Palmitic	10 – 15	13.53
C16:1 Palmitoleic	1.5 maximum	0.21
C18:0 Stearic	8 – 12	10.84
C18:1 Oleic	35 – 45	38.15
C18:2 Linoleic	30 – 40	35.19
C18:3 Alpha Linolenic	2.0 maximum	N/A
C20:0 Icosanoic	N/A	N/A
C20:1 Icosenoic	N/A	N/A
C22:0 Behenic	N/A	N/A
C24:0 Lignoceric	N/A	N/A
Non-detectable other FA's	Trace	Trace

Manufacturer: Amanaci Holding Limited, 1 Infinite Loop Cupertino, Manaus-AM
Subsidiary: Amanaci Rohstoffe UG & Co. KG, Hauptstrasse 33, D-01609 Gröditz
Date of Manufacture: Apr. 2018
Re-test date: Okt. 2019
Commercial expiry date: Apr. 2020

The suggested "Re-test" date shown on this certificate reflects a minimum period in which we would expect product to remain in good usable conditions if stored as recommended. Thereafter its continued shelf life may be very much longer and we advise re-test at the indicated date and then every 3-6 months up to a suggested commercial expiry date as shown below. Certificate of analysis does not release customers from their quality responsibility when processing our products. This COA is produced electronically therefore no signature is required.