

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

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**Certificate Of Analysis Sheet**  
**PATAUA OIL (COLD PRESSED)**  
(Oenocarpus Bataua Fruit Oil)

Customer:		Origin:	BRAZIL
Quantity:	Drum(s)	Cultivation:	Wild Grown
Date:	11.05.18	Class:	Fruit-Oil
Order No:		Extraction:	screw-pressing
Batch No:	AM102PAO-2018	Quality:	homogeneous

TLC (Identification): Chartreuse-yellow transp. liquid, when cooled becomes solid below 0°C.

Odor:	basil-like	Taste:	Slightly sweetish / tartly
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Solubility: Practically insoluble in ethanol, miscible with chloroform & petroleum spirit.

TEST	SPECIFICATION	ANALYSIS
Acid Value	4 maximum	0.18
Unsaponifiable Matter	1 – 5%	Complies
Peroxide Value	15.0 maximum	2.74
FFA	2.0% maximum	Complies
Relative Density	0.890 – 0.920	0.916
Moisture	1.5% maximum	1.09
Sterols	Complies	Complies
Light Absorption (270 nan) EP	<0.30 maximum	0.21
Ratio Absorption	8 minimum	Complies

FATTY ACID COMPOSITION (%)		
C12:0 Lauric Acid	5.0 maximum	4.19
C16:0 Palmitic	5 – 12	8.53
C16:1 Palmitoleic	2.5 maximum	0.73
C18:0 Stearic	2.0 maximum	2.18
C18:1 Oleic	75 – 85	81.35
C18:2 Linoleic	2.0 maximum	0.93
C18:3 Alpha Linolenic	2.0 maximum	0.81
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.