



CERTIFICATE OF ANALYSIS

SWEET ALMOND OIL REFINED BP73

Batch Number: 4366403

Best Before End: July 2021

Analysis Description	Minimum Value	Maximum Value	Result	Compliance
Appearance			Clear mobile liquid	Pass
Colour			Pale yellow	Pass
Odour			Free from rancid odour	Pass
Specific Gravity at 20°C	0.910	0.915	0.911	Pass
Refractive Index at 20°C	1.470	1.473	1.472	Pass
Saponification Value	188	196	190	Pass
Iodine Value	95	102	102	Pass
Acid Value	0.0	2.0	0.1	Pass
Peroxide Value (at production)	0.0	10.0	1.46	Pass
Solubility				Pass
Sesame oil			Passes test	Pass
Arachis oil			Passes test	Pass
Cottonseed oil			Passes test	Pass
			Passes test	Pass
Solidification Point (°C)			Approx -18°C	Pass
C16:0 Palmitic %	4.0	9.0	5.4	Pass
C18:1 Oleic %	60.0	86.0	67.6	Pass
C18:0 Stearic %	0.0	5.0	2.8	Pass
C18:2 Linoleic %	20.0	30.0	22.4	Pass

Shelf life of this product depends very much on storage conditions, particularly temperature and exposure to light and air.

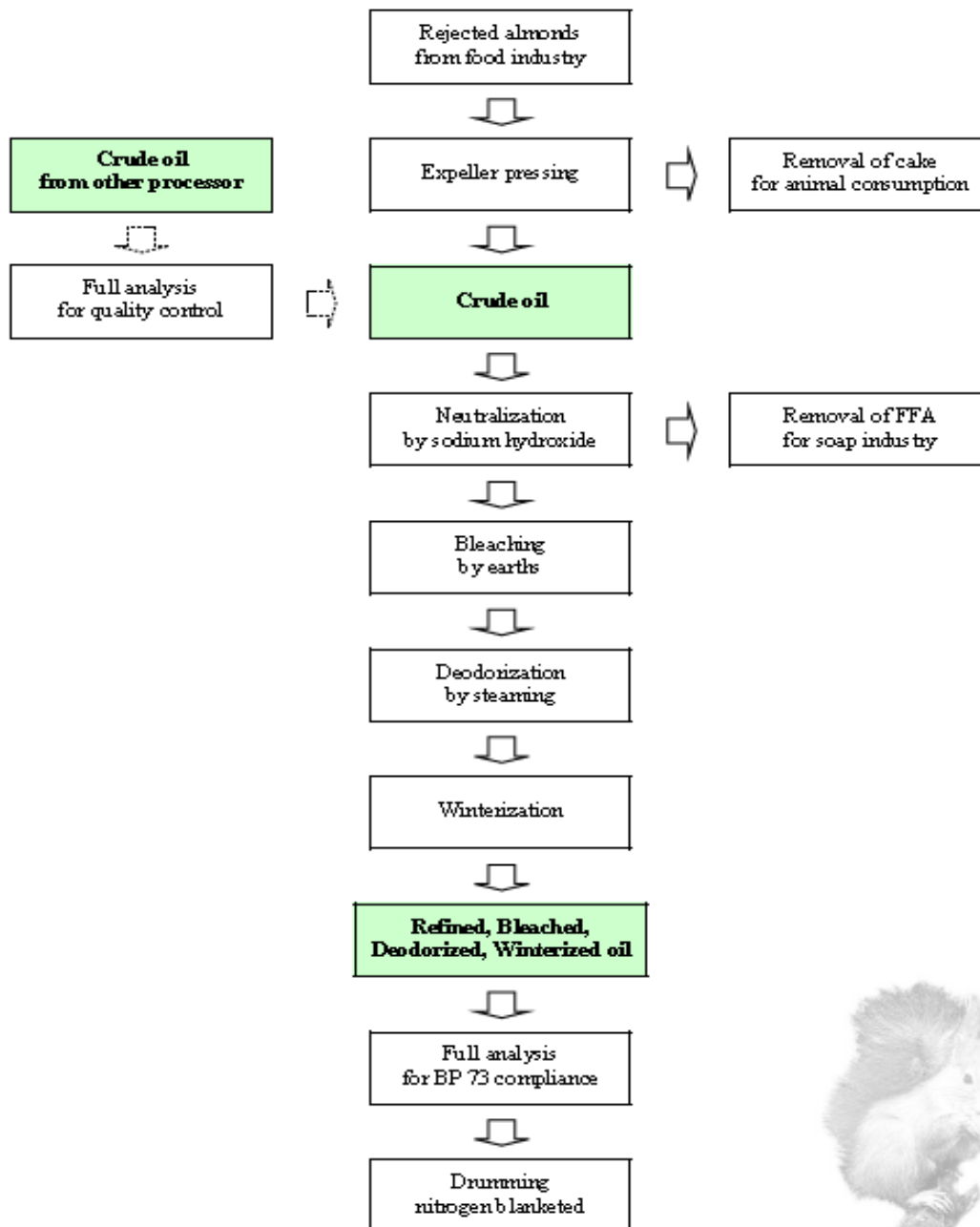
Expiry date must be considered as subjective; the expiry date given here is based on the best of our knowledge and experience of the material when stored under recommended conditions in original unopened containers.

Due to the natural ingredients contained in many of our products, there may be a slight batch to batch variation in the colour, odour or consistency. However, we ensure that this does not affect the quality and efficacy of the products in any way.

We hereby certify that the above material meets the required specification and is released for free sale.

PRODUCTION FLOW CHART

ALMOND SWEET OIL REFINED BP73



Revision Date: 27/04/2018
Revision: 0



MATERIAL SPECIFICATION

ALMOND SWEET OIL REFINED BP73

Analysis Description	Minimum Value	Maximum Value	Description
Appearance			Clear mobile liquid
Colour			Pale yellow
Odour			Free from rancid odour
Specific Gravity at 20°C	0.910	0.915	
Refractive Index at 20°C	1.470	1.473	
Saponification Value	188	196	
Iodine Value	95	102	
Acid Value	0.0	2.0	
Peroxide Value (at production)	0.0	10.0	
Unsaponifiable Matter %	0.0	1.0	
Solubility			Insoluble in alcohol 95%
Sesame oil			Passes test
Arachis oil			Passes test
Cottonseed oil			Passes test
Apricot Kernel&Peach Kernel oils			Passes test
C16:0 Palmitic %	4.0	9.0	
C18:0 Stearic %		4.0	
C18:1 Oleic %	60.0	86.0	
C18:2 Linoleic %	20.0	30.0	

Issue Date: 25/07/18

Shelf Life: 24 Months,

Revision: 6

Revision Date: 25/07/18

Shelf life of this product depends very much on storage conditions, particularly temperature and exposure to light and air. Shelf life must be considered as subjective; the shelf life given here is based on the best of our knowledge and experience of the material when stored under recommended conditions, see SDS, in original unopened containers. Due to the natural ingredients contained in many of our products, there may be a slight batch to batch variation in the colour, odour or consistency. However, we ensure that this does not affect the quality and efficacy of the the products in any way.



DATA SHEET

ALMOND SWEET OIL REFINED BP73

Product Code: OVALMOSWEE

INCI name:	Prunus Amygdalus Dulcis Oil
Synonyms:	Almond oil, almond sweet oil.
Country of Origin:	Italy, Spain, Greece, Turkey and Argentina.
Country of Manufacture:	EU
CAS Number:	8007-69-0/ 90320-37-9
EC Number:	291-063-5
Status:	100% Pure & Natural



General Description

The almond is a deciduous tree, belonging to the Rosaceae family. Growing 4–10 m in height, with a trunk of up to 30 cm in diameter. The young twigs are green at first, becoming purplish where exposed to sunlight, then grey in their second year. The leaves are 7 – 13 cm long, with a serrated margin and a 2.5 cm petiole. The flowers are white to pale pink, 3–5 cm diameter with five petals, produced singly or in pairs and appearing before the leaves in early spring. The almond fruit measures 3.5–6 cm long. In botanical terms, it is not a nut but a drupe. The outer covering or exocarp, is thick, leathery, grey-green coat (with a downy exterior), called the hull. Inside the hull is a reticulated, hard, woody shell (like the outside of a peach pit) called the endocarp. Inside the shell is the edible seed, commonly called a nut. Generally, one seed is present, but occasionally two occur.

Extraction

Prunus amygdalus Dulcis Oil is the expeller pressed and refined oil obtained from the ripe seed kernels of the Sweet Almond Tree, Prunus amygdalus var. dulcis

Common Uses/Applications

- Carrier oil used in aromatherapy applications.
- Component used in cosmetic products.

Aromatherapy Actions/Uses

- Considered to have the following properties: Laxative, analgesic & emollient.
- Regarded to be helpful for: Cardiovascular health, rashes, eczema, aging skin, muscular aches and pains & stress-related disorders.

Allergens and IFRA

Contains none of the 26 allergens designated by the EU in European Union Cosmetics Regulation (EC) No 1223/2009 Annex III.

Does not contain material restricted/prohibited by IFRA and therefore does not require an IFRA statement.

Animal Non-Testing Declaration

MADAR Corporation has never been involved in animal testing or retesting for any of its products, nor has it sanctioned any third party to conduct such testing.

Transmissible/ Bovine Spongiform Encephalopathy (T.S.E/B.S.E)

This product does not contain, and is not derived from, specified risk material as defined in Commission Decision 97/534/EC or mechanically recovered meat obtained from the vertebral column of bovine, ovine or caprine animals. During production, storage and transport there is no contact with any extracts of animal (cattle, sheep, goat etc) origin and a cross contamination is excluded.

Product is therefore free from Bovine Spongiform Encephalopathy (BSE) and Transmissible Spongiform Encephalopathy (TSE).

Statement on Genetically Modified Organisms

We confirm to the best of our knowledge that this product does not contain nor has been produced with the aid of any genetically modified organism. In consequence, this product will not contain any detectable residues of protein or DNA resultant from genetic modification.

The data provided in this document is meant to represent anecdotal, typical data and information for this product and is correct to the best of our knowledge. The data was obtained from current and reliable sources, but is supplied without warranty, expressed or implied, regarding its correctness or accuracy. It is the user's responsibility to determine safe conditions for the use of this product, and to assume liability for loss, injury, damage or expense arising from improper use of this product. The information provided does not constitute a contract to supply to any specification, or for any given application, and buyers should seek to verify their requirements and product use.

Issue Date: 05/08/2019

Revision Date: 05/08/2019

Revision: 4