

CERTIFICATE OF ANALYSIS (COA)

Product Name	ORGANIC EXTRA VIRGIN ARGAN OIL		
Botanical Name	Argania spinosa		
CAS #	223747-87-3		
INCI Name	Argania spinosa (Argan) Kernel oil		
Batch #	HC04-25		
Manufacturing Date	AUG 2025		
Best Before Date	AUG 2027		
Part Used	Fruit Kernels		
Extraction Method	Cold Pressed		
Quality	100% Pure and Organic		
Grade	Extra Virgin		

PROPERTIES	SPECIFICATIONS	RESULTS
Appearance	Golden colored liquid	CONFORMS
Odour	Nutty to Nearly odourless	CONFORMS
Refractive Index	1.460 - 1.480 @ 20°C	1.474
Density (g/mL)	0.905 - 0.918 @ 20°C	0.905
Saponification Value (mgKOH/g)	185 - 200	194
Peroxide Value (meq O ₂ /kg)	Less than 10.0	0.5
lodine Value (g I₂/100g)	95 - 105	98
Acidity (mg KOH/g)	NF EN ISO 660 - Less than 0.8 (Cold solvent method using an indicator)	0.65
Absorbance (K at 270 nm):	NF EN ISO 3656	0.29
Delta K	NF EN ISO 3656	0.001
Solubility	Soluble in Cosmetic esters and fixed oils; Insoluble in water	CONFORMS

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FATTY ACID COMPOSITION	C-CHAIN	SPECIFICATIONS (%)	RESULTS (%)
Myristic Acid	C14:0	≤ 0,2	0.1
Pentadecanoic Acid	C15:0	≤ 0,1	< 0,1
Palmitic Acid	C16:0	11,5 - 15,0	13.3
Palmitoleic Acid	C16:1	≤ 0,2	0.1
Heptadecanoic Acid	C17:0	traces	0,1
Heptadecenoic Acid	C17:1	traces	< 0,1
Stearic Acid	C18:0	4,3 - 7,2	5.5
Oleic Acid	C18:1	43,0 - 49,1	47.5
Linoleic Acid	C18:2	29,3 - 36,0	32.4
Linolenic Acid	C18:3	≤ 0,3	0.1
Arachidic Acid	C20:0	≤ 0,5	0.3
Gadoleic Acid	C20:1	≤ 0,5	0.3
Behenic Acid	C22:0	≤ 0,2	0.1

NF EN ISO 12966-2 (Transemethylation method under alkaline catalysis conditions)) NF EN ISO 12966-4

STABILITY AND STORAGE:

Keep in tightly closed container in a cool and dry place, protected from sunlight. When stored for more than 24 months, quality should be checked before use.

As it is an electronically generated document, hence no signature required.