

| Product LOT # | ALMOND, SWEET, OIL 05103/22 | | |
|----------------------------------|--------------------------------|---------|--|
| Manufacturing Date Shelf Life | 04/2022 3 years | | |
| Properties | Specifications | Results | |
| FFA (oleic acid) | Max 0.5 | 0.1 | |
| Iodine Value | | 104 | |
| Peroxide Value | Max 5.0 | 0.5 | |
| Specific Gravity (25°C) | 0.910 – 0.915 | 0.913 | |
| Saponification Value | 190 – 200 | 192 | |
| Fatty Acid Composition | | | |
| Palmitic Acid (C16:0) | 3.0 - 9.0 | 5.2 | |
| Palmitoleic Acid (C16:1) | Max 2.0 | 0.1 | |
| Stearic Acid (C18:0) | Max 4.0 | 3.0 | |
| Oleic Acid (C18:1) | 60.0 - 86.0 | 65.4 | |
| Linoleic Acid (C18:2) | 20.0 - 30.0 | 24.4 | |
| Linolenic Acid (C18:3) | Max 2.0 | 0.4 | |



| Product LOT # | ALMOND, SWEET, OIL 00203/22 |
|--------------------|-----------------------------|
| Manufacturing Date | 01/2022 |
| Shelf Life | 3 years |

| Properties | Specifications | Results |
|-----------------------------|----------------|---------|
| | | |
| FFA (oleic acid) | ≤ 0.5 | 0.1 |
| Iodine Value | | 104 |
| Peroxide Value | ≤ 0.5 | 0.3 |
| Specific Gravity (25°C) | 0.910 – 0.915 | 0.912 |
| Saponification Value | 190 – 200 | 191 |
| Fatty Acid Profile (Area %) | | |
| C16:0 Palmitic | 3.0 - 9.0 | 5.3 |
| C16:1 Palmitoleic | ≤ 2.0 | 0.1 |
| C18:0 Stearic | ≤ 4.0 | 2.9 |
| C18:1 Oleic | 60.0 - 86.0 | 65.3 |
| C18:2 Linoleic | 20.0 - 30.0 | 24.8 |
| C18:3 Linolenic | ≤ 2.0 | 0.1 |
| | | |



| Product LOT # | ALMOND, SWEET, OIL 11602/21 |
|--------------------|-----------------------------|
| Manufacturing Date | 10/2021 |
| Shelf Life | 3 years |

| Specifications | Results |
|----------------|---|
| ≤ 0.5 | 0.1 |
| | 103 |
| ≤ 0.5 | 0.6 |
| 0.910 – 0.915 | 0.912 |
| 190 – 200 | 191 |
| | |
| 3.0 - 9.0 | 5.9 |
| ≤ 2.0 | 0.1 |
| ≤ 4.0 | 2.6 |
| 60.0 - 86.0 | 67.0 |
| 20.0 - 30.0 | 23.4 |
| ≤ 2.0 | 0.1 |
| | ≤ 0.5 ≤ 0.5 0.910 - 0.915 190 - 200 3.0 - 9.0 ≤ 2.0 ≤ 4.0 60.0 - 86.0 20.0 - 30.0 |



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| ALMOND, SWEET, OIL 05303/21 May,2021 3 years | | |
|--|--|---|
| Specifications | Results | |
| Max 0.5 Max 5.0 0.910 – 0.915 190 – 200 | 0.1 102 0.6 0.914 191 | |
| 3.0 – 9.0 Max 2.0 Max 4.0 60.0 – 86.0 20.0 – 30.0 Max 2.0 | 5.4 0.1 3.0 67.5 22.5 01 | |
| | $\begin{array}{c} 05303/21\\ May,2021\\ 3 \ years \end{array}$ $\begin{array}{c} \textbf{Specifications}\\ Max \ 0.5\\ Max \ 5.0\\ 0.910 - 0.915\\ 190 - 200\\ \end{array}$ $\begin{array}{c} 3.0 - 9.0\\ Max \ 2.0\\ Max \ 4.0\\ 60.0 - 86.0\\ 20.0 - 30.0\\ \end{array}$ | $\begin{array}{c c} 05303/21 \\ May,2021 \\ 3 \ years \end{array} \\ \hline \begin{array}{c} \hline \\ Specifications \\ Max \ 0.5 \\ Max \ 0.5 \\ 0.1 \\ 102 \\ Max \ 5.0 \\ 0.910 - 0.915 \\ 190 - 200 \\ \end{array} \\ \hline \begin{array}{c} 0.6 \\ 0.914 \\ 190 - 200 \\ 191 \\ \hline \end{array} \\ \hline \begin{array}{c} 3.0 - 9.0 \\ Max \ 2.0 \\ Max \ 2.0 \\ Max \ 4.0 \\ 60.0 - 86.0 \\ 20.0 - 30.0 \\ \end{array} \\ \hline \end{array} \\ \begin{array}{c} 5.4 \\ 0.1 $ |



| Product Lot # Shelf Life | ALMOND, SWEET, OIL 12802/20 3 years | | |
|--------------------------------|---|---------|--|
| Properties | Specifications | Results | |
| FFA (oleic acid) | Max 0.5 | 0.1 | |
| Peroxide Value | Max 5.0 | 0.6 | |
| Specific Gravity 25 °C | 0.910 – 0.915 | 0.912 | |
| Saponification Value | 190 – 200 | 192 | |
| Fatty Acid Profile (area %) | | | |
| C16:0 Palmitic | 3.0 - 9.0 | 5.2 | |
| C16:1 Palmitoleic | Max 2.0 | 0.1 | |
| C18:0 Stearic C | Max 4.0 | 2.9 | |
| C18:1 Oleic | 60.0 - 86.0 | 65.9 | |
| C18:2 Linoleic | 20.0 - 30.0 | 24.5 | |
| C18:3 Linolenic | Max 2.0 | 0.1 | |



| Product LOT # Shelf Life | ALMOND, SWEET, OIL L-31072019-IBC 2.5 years | |
|-----------------------------------|---|-------------------------------------|
| Properties | Specifications | Results |
| Acid value | < 0.5 | 0.07 |
| Unsaponifiable matter | <0.9 | 0.55 |
| Relative Density at 20°C | 0.910 – 0.915 | 0.911 |
| Refractive Index 20°C | 1.467 – 1.473 | 1.469 |
| Iodine Value | 95 – 105 | 96 |
| Absorbance UV (K270) | 0.2 - 6.0 | 1.68 |
| Saponification Value | 190 – 200 | 195 |
| Peroxide Value | < 3 | 0.78 |
| Absorbance 420 nm | 0.1 – 0.25 | 0.13 |
| Absorbance 453 nm | 0.02 - 0.10 | 0.05 |
| Lovibond Color | | |
| Red Units | < 4 | 1.6 |
| Yellow Units | < 50 | 16 |
| Fatty Acid Composition | | |
| Palmitic Acid (C16:0) | 4.0 - 9.0 | 6.41 |
| Palmitoleic Acid (C16:1) | < 0.8 | 0.48 |
| Stearic Acid (C18:0) | < 3 | 2.68 |
| Oleic Acid (C18:1) | 62.0 - 76.0 | 67.06 |
| Linoleic Acid (C18:2) | 20.0 - 30.0 | 21.66 |
| Linolenic Acid (C18:3) | < 0.4 | 0.24 |
| Others Tests | | |
| Foreign Kernel oil | Pass | Conforms |
| Cotton seed oil | Pass | Conforms |
| Sesame seed oil | Pass | Conforms |
| Mineral oil and foreign fatty oil | s Pass | Conforms |
| Foreign oils | Pass | Conforms |
| Residual solvents | Meets | Conforms |
| Microbiological | Total plate count max. | Negative for pathogens: Yeast/Mold, |
| | 100 cfu/g. Absence of | Pseudomonads, Staphycoccus, |
| | pathogen microorganism | Salmonella, E.Coli and Listeria |
| | in 25g. | |

This Certificate of Analysis was created by the manufacturer/distiller of the product. This information is believed to be up-to-date and correct; however, it is provided without any warranty. The customer is responsible for examining the product upon arrival and determining the safe use of the product in order to be in compliance with all applicable laws and regulations. The product must be stored in a cool, dry place away from direct light and heat, tightly sealed and away from children, the mentally infirm and pets. Essential oils shipped in amber plastic pharmaceutical grade bottles must be transferred to amber glass upon arrival, those shipped in aluminum bottles may be stored in such bottles for a minimum of 6 months, tightly sealed. All responsibility (including damage or injury) for the use of this and any other product purchased from Camden-Grey Essential Oils, Inc. rests with the purchaser/user. Camden-Grey's liability is limited to the paid value of this product.

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| Product Lot # Shelf Life | ALMOND, SWEET, OIL 03303/20 3 years | | |
|--------------------------------|---|---------|--|
| Properties | Specifications | Results | |
| FFA (oleic acid) | Max 0.5 | 0.1 | |
| Peroxide Value | Max 5.0 | 0.5 | |
| Specific Gravity 25 °C | 0.910 – 0.915 | 0.912 | |
| Saponification Value | 190 – 200 | 192 | |
| Fatty Acid Profile (area %) | | | |
| C16:0 Palmitic | 3.0 - 9.0 | 5.4 | |
| C16:1 Palmitoleic | Max 2.0 | 0.1 | |
| C18:0 Stearic C | Max 4.0 | 3.0 | |
| C18:1 Oleic | 60.0 - 86.0 | 64.8 | |
| C18:2 Linoleic | 20.0 - 30.0 | 24.9 | |
| C18:3 Linolenic | Max 2.0 | 0.1 | |



Product

| Lot # Shelf Life | 1592/19 3 years | | |
|-----------------------------|--------------------|---------|--|
| Properties | Specifications | Results | |
| FFA (oleic acid) | Max 0.5 | 0.1 | |
| Peroxide Value | Max 5.0 | 0.7 | |
| Specific Gravity 25 °C | 0.910 – 0.915 | 0.911 | |
| Saponification Value | 190 – 200 | 191 | |
| Fatty Acid Profile (area %) | | | |
| C16:0 Palmitic | 3.0 - 9.0 | 5.2 | |
| C16:1 Palmitoleic | Max 2.0 | 0.1 | |
| C18:0 Stearic C | Max 4.0 | 3.0 | |
| C18:1 Oleic | 60.0 - 86.0 | 65.4 | |
| C18:2 Linoleic | 20.0 - 30.0 | 24.6 | |
| C18:3 Linolenic | Max 2.0 | 0.1 | |
| | | | |

ALMOND SWEET OIL