

Product ALMOND, SWEET, OIL

LOT # 03602/25

Manufacturing Date 02/2025

Best Before 02/2028

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	0.913	
Saponification Value	190 – 200	193	
Fatty Acid Composition			
Palmitic Acid (C16:0)	3.0 - 9.0	5.7	
Palmitoleic Acid (C16:1)	Max 2.0	0.1	
Stearic Acid (C18:0)	Max 4.0	2.9	
Oleic Acid (C18:1)	60.0 - 86.0	64.5	
Linoleic Acid (C18:2)	20.0 - 30.0	24.9	
Linolenic Acid (C18:3)	Max 2.0	0.1	

This Certificate of Analysis was created by the manufacturer/distiller of this 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. 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.

Regarding 'Best Before' information: This is the date the distiller or manufacturer suggests as the 'best before date' up to which this product should be good and usable when stored in the manner described above. The 'Best Before' information does not mean the product is no longer usable or that it will self-destruct at midnight on the mentioned date



Product ALMOND, SWEET, OIL

LOT # L-241006

Manufacturing Date 10/2024

Best Before 10/2026

Properties	Specif	ications	Results	
Appearance	Clear oi	ly liquid	Pass test	
Odour	Bland, c	haracteristic	Past test	
Stability parameters	min	max		
Acid value/ acidity index	0.00	2.00	0.12	
FFA (free fatty acids)	0.00	1.00	0.06	
Peroxide value	0.00	10.00	2.5	
Fatty acid profile				
C16:0 Palmitic acid	3.0	9.0	4.7	
C16:1 Palmitoleic acid	0.0	2.0	0.1	
C18:0 Stearic acid	0.0	4.0	3.2	
C18:1 Oleic acid	60.0	70.0	60.3	
C18:2 Linoleic acid	20.0	30.0	30.0	
C18:3 Linolenic acid	0.0	2.0	0.0	
Other parameters*				
lodine value	95	109	105	
Refractive index	1.465	1.473	1.471	
Saponification value	185	200	190	
Specific gravity	0.910	0.915	Pass test	
Color Red lov 5 1/4"	0.0	2.0 R	0.5	
Color yellow lov 5 1/4"	0.0	15.0 Y	5.1	

Store in a cold and dry place, avoid direct light heat.



Product ALMOND, SWEET, OIL

LOT # L-241006

Manufacturing Date 10/2024

Best Before 10/2026

Properties	Specif	ications	Results	
Appearance	Clear oi	ly liquid	Pass test	
Odour	Bland, c	haracteristic	Past test	
Stability parameters	min	max		
Acid value/ acidity index	0.00	2.00	0.12	
FFA (free fatty acids)	0.00	1.00	0.06	
Peroxide value	0.00	10.00	2.5	
Fatty acid profile				
C16:0 Palmitic acid	3.0	9.0	4.7	
C16:1 Palmitoleic acid	0.0	2.0	0.1	
C18:0 Stearic acid	0.0	4.0	3.2	
C18:1 Oleic acid	60.0	70.0	60.3	
C18:2 Linoleic acid	20.0	30.0	30.0	
C18:3 Linolenic acid	0.0	2.0	0.0	
Other parameters*				
lodine value	95	109	105	
Refractive index	1.465	1.473	1.471	
Saponification value	185	200	190	
Specific gravity	0.910	0.915	Pass test	
Color Red lov 5 1/4"	0.0	2.0 R	0.5	
Color yellow lov 5 1/4"	0.0	15.0 Y	5.1	

Store in a cold and dry place, avoid direct light heat.



Product ALMOND, SWEET, OIL

LOT # 10901/22

Manufacturing Date 10/2022
Shelf Life 3 years

Properties	Specifications	Results	
FFA (oleic acid)	≤ 0.5	0.1	
Iodine Value	= 0.0	105	
Peroxide Value	≤ 0.5	0.4	
Specific Gravity (25°C)	0.910 - 0.915	0.913	
Saponification Value	190 – 200	192	
Fatty Acid Profile (Area %)			
C16:0 Palmitic	3.0 - 9.0	4.8	
C16:1 Palmitoleic	≤ 2.0	0.1	
C18:0 Stearic	≤ 4.0	2.9	
C18:1 Oleic	60.0 - 86.0	66.4	
C18:2 Linoleic	20.0 - 30.0	25.2	
C18:3 Linolenic	≤ 2.0	0.1	



Product ALMOND, SWEET, OIL

 LOT #
 L-2307004

 Manufacturing Date
 07/2023

 Best Before
 07/2025

Properties	Specifications	Results	
Appearance	Clear oil Liquid	Conform	
Oudor	Bland Characteristics	Conform	
Acid value	0.0 to 2.00	0.06	
FFA	0.0 to 1.00	0.03	
Peroxide Value	0.0 to 10.0	1.00	
Fatty Acid Composition			
Palmitic Acid (C16:0)	3.0 - 9.0	5.6	
Palmitoleic Acid (C16:1)	0.0 - 2.0	0.2	
Stearic Acid (C18:0)	0.0 - 4.0	3.4	
Oleic Acid (C18:1)	60.0 - 70.0	60.4	
Linoleic Acid (C18:2)	20.0 - 30.0	28.5	
Linolenic Acid (C18:3)	0.0 2.0	0.20	
Others Parameters			
Iodine Value	95 – 109	107	
Refractive Index 20°C	1.465 – 1.473	Past Test	
Saponification Value	185 - 200	192	
Specific Gravity	0.910 - 0.915	0.9145	
Color Red Lov 5 1/4	0.0 - 2.0	0.5	
Colour Yellow Lov 5 1/4	0.0. – 15.0	4.8	



Product ALMOND, SWEET, OIL

LOT # 05103/22

Manufacturing Date 04/2022
Shelf Life 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 ALMOND, SWEET, OIL

LOT # 00203/22

Manufacturing Date 01/2022
Shelf Life 3 years

Properties	Specifications	Results	
FFA (oleic acid)	≤ 0.5	0.1	
Iodine Value	= 0.0	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 ALMOND, SWEET, OIL

LOT # 11602/21
Manufacturing Date 10/2021
Shelf Life 3 years

Properties	Specifications	Results	
FFA (oleic acid)	≤ 0.5	0.1	
Iodine Value	_ 0.0	103	
Peroxide Value	≤ 0.5	0.6	
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	5.9	
C16:1 Palmitoleic	≤ 2.0	0.1	
C18:0 Stearic	≤ 4.0	2.6	
C18:1 Oleic	60.0 - 86.0	67.0	
C18:2 Linoleic	20.0 – 30.0	23.4	
C18:3 Linolenic	≤ 2.0	0.1	



Product ALMOND, SWEET, OIL

Lot # 05303/21

Date of Production May,2021

Shelf Life 3 years

Properties	Specifications	Results	
FFA (oleic acid) Iodine Value Peroxide Value Specific Gravity 25 °C Saponification Value	Max 0.5 Max 5.0 0.910 – 0.915 190 – 200	0.1 102 0.6 0.914 191	
Fatty Acid Profile (area %) C16:0 Palmitic C16:1 Palmitoleic C18:0 Stearic C C18:1 Oleic C18:2 Linoleic C18:3 Linolenic	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	



Product ALMOND, SWEET, OIL

Lot # 12802/20 **Shelf Life** 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 ALMOND, SWEET, OIL L-31072019-IBC Shelf Life 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 oils	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.	



Product ALMOND, SWEET, OIL

Lot # 03303/20 **Shelf Life** 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 ALMOND, SWEET, OIL

Lot # 1592/19 **Shelf Life** 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	