

Certificate of Analysis

Product	POMEGRANATE BUTTER
Lot #	3000006884
Shelf Life	3 years

Properties	Specifications	Results
Melting Point	40 – 50	46 °C
Appearance	White to off White Butter	Conform
Free fatty Acid	0.0 – 2.0	0.2
Odor	Mild Sweet Odor	Conform
Iodine Value	45.0 – 65.0	52.7
Peroxide Value	0.0 – 10.0	3.5

Very important: This butter contains micronized fruit powder held in a viscous suspension. After melting continuous mixing while cooling is necessary for a homogenous solidification and to prevent precipitation from occurring. Keep in cool (preferably below 25C) storage away from light and moisture in unopened container.

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.