

CERTIFICATE OF ANALYSIS

Product	Macadamia Nut Oil
INCI Name	<i>Macadamia Ternifolia Oil</i>
CAS No.	129811-19-4
Batch No.	ESC13187C
Manufacture Date	September 2023
Retest Date	December 2024
Manufacturing Method	Fatty oil obtained from the pressing of Macadamia Nuts
Product Classification	Cooking Oil, may be used for hot or cold applications (has not been filtered)
Storage Conditions	Store in a cool dry place, not in direct sunlight
Country of Origin	South Africa

Sensory Standards	Results	
Appearance	Clear Yellow Liquid	
Colour	Light to Medium Yellow	
Texture/ Consistency	Smooth, Oily	
Flavour	Typical Macadamia nut, free of rancidity notes	
Analytical Details	Specification	Result
Peroxide Value (meq/kg)	< 8.0	3.81
Acid Value (mg KOH / g)	< 3.0	1.89
FFA (calculated)	< 1.5	0.95
Flash Point	> 200 °C	
Allergens		
	May contain traces of soy	
Microbiological Specifications		
	None	