



CERTIFICATE OF ANALYSIS
ORGANIC CANOLA OIL

Batch Number: 4311208
Best Before End: January 2020

Appearance: A very pale yellow, clear oily liquid
Odour/Taste: Neutral

TEST	SPECIFICATION	ANALYSIS
Acid Value	4.0 maximum	0.14
Free Fatty Acid (% as oleic)	2.0 maximum	0.07
Peroxide Value (meq/kg)	10.0 maximum	0.65
Iodine Value	108 - 124	116.4
Refractive Index @ 20°C	1.469 – 1.475	1.472
Relative Density @ 20°C	0.910 – 0.923	0.916

FATTY ACID COMPOSITION (%)		
C16:0 Palmitic	1.5 – 6.0	4.8
C16:1 Palmitoleic	3.0 maximum	0.2
C18:0 Stearic	0.5 – 3.0	1.6
C18:1 Oleic	52.0 – 67.0	62.8
C18:2 Linoleic	16.0 – 30.0	19.7
C18:3 Alpha Linolenic	6.0 – 15.0	7.4