



CERTIFICATE OF ANALYSIS N°: 60926

Avocado (Persea gratissima) Vegetable Oil (organic)

Art. No. DOPERS-100 | DOPRES-250



Sample designation : Avocado Oil
Botanical name : Persea gratissima
Lot number : E212819
Geographic origin : Kenya
Type of culture : Organic
Part of the plant used : Pulp
Expiration date : 02-2024

Sensory Check

feature	reference	result
Appearance:	Oily liquid	meets
Odour:	Sour, oily	meets
Color:	Emerald Green	meets

Analytical Check

feature	method	Result
Refractive index 20°C	MO-042	1.46180
Acid index	MO-003	5.7 mg KOH/g 2.9% oleic acid
Peroxide index	MO-009	6.1 mmol O ₂ /kg 12.2 meq O ₂ /kg Test sample: 4.9708 g
Lodine number	MO-060	84 g/100g
Saponification index	MO-006	193 mg KOH/g
Absorbance at 270 nm	MO-161	2.415
Relative density <i>d</i> ₂₀ :		0.9153

Chromatographic analysis by GC / FID after transesterification.

TR	Compounds	% Fid	% Fid without free fatty acid
6.09	Myristic Acid	0.030	0.030
6.50	Pentadecanoic acid	0.021	0.021
6.95	Palmitic acid	15.573	15.577
7.00	Hexadecenoic Acid *	0.096	0.096
7.05	Palmitoleic acid (omega 9)	6.797	6.799
7.08	Hexadecenoic Acid *	0.036	0.036
7.43	Heptadecenoic Acid *	0.021	0.021
7.55	Cis-10-Heptadecenoic acid	0.095	0.095
8.12	Stearic acid	0.634	0.634
8.29	Oleic acid (omega 9)	60.841	60.856
8.31	Octadecenoic Acid *	5.844	5.846
8.51	Linoleic acid (omega 6)	8.790	8.792
8,86	Alpha-Linolenic Acid (omega 3)	0.612	0.612
9.72	Arachidic Acid	0.070	0.070

Chromatographic analysis by GC / FID after transesterification (2).

TR	Compounds	% Fid	% Fid without free fatty acid
9.89	Cis-11-Eicosenoic acid (omega 9)	0.198	0.198
11.13	Free Stearic Acid	0.025	-
11.58	Behenic acid	0.035	0.035
12.56	Tricosanoic acid	0.032	0.032
13.96	Lignoceric Acid	0.033	0.033
14.22	Nervonic Acid (omega 9)	0.127	0.127
Total		99.910	99.910

* Unidentified isomer

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