

AKÖMA™

FROM THE HEART

CERTIFICATE OF ANALYSIS MACADAMIA BUTTER

DESCRIPTION

Product: Macadamia Butter

INCI: Macadamia Intergrifolia & Hydrogenated Vegetable Oil & Tocopherol (1%)

CAS No.: 129811-19-4 / 68334-28-1 / 52-02-9

EINECS No.: Not Listed / 269-820-6 / 200-412-2

Manufacturing Method: Hydrogenation

Shelf life: 24 months

CHARACTERISTICS

Analysis Description	Result
Appearance	Solid – Soft Butter
Colour	Off-white - Ivory
Odour	Odourless
Melting Point (°C)	50.0 – 60.0
Solidification Point	40.0 – 50.0
Acid Value	<2.0
Iodine Value	40.0 - 75.0
Saponification Value	175.0 – 200.0

Shelf life of this product depends very much on storage conditions, particularly temperature and exposure to light and air.

Expiry date must be considered as subjective; the expiry date given is based on the best of our knowledge and experience of the material when stored under recommended conditions in original unopened containers.

Due to the natural ingredients contained in many of our products, there may be a slight batch to batch variation in the colour, odour or consistency. However, we ensure that this does not affect the quality and efficacy of the products in any way.

We hereby certify that the above material meets the required specification and is released for free sale. This is a computer-generated document. No signature is required.

Page 1 of 1

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Macadamia Butter - COA