

OLIVE OIL, REFINED
Ph.Eur.9, 2017, BP 2017
lot: 8002798001

Lignoceric acid	(C 24:0)	0,1 %
Nervonic acid	(C 24:1)	< 0,1 %
Sterols in %		
beta-sitosterol*		94,7 %
Delta-7-stigmastenol		0,4 %
Campesterol		3,2 %
Stigmasterol		1,0 %
Cholesterol		0,1 %
Stigmasterol	< campesterol	
* Sum of contents of beta-Sitosterol, delta 5,23-stigmastadienol, clerosterol, sitostanol, delta 5-avenasterol und delta 5,24-stigmastadienol		
Identity		complies
Purity		complies

According to all relevant requirements in terms of unwanted substances in food, like residues of pesticides and other contaminants, compliance is given by an appropriate and risk-based monitoring plan. This plan is regular monitored and adjusted, if necessary.

This product in question is not affected by the GMO problem. Therefore this product does not need to be labelled regarding any genetic modification as per the new GMO regulations 1829/2003 and 1830/2003.

TSE/BSE risk: This raw material is of pure vegetable origin; during its production, storage and transport it has no contact with animal materials so that any contamination can be ruled out. It is therefore not affected by the regulations with regard to the guidelines stated in chapter 5.2.8 of the European Pharmacopoeia.

HENRY LAMOTTE OILS GMBH

Computer edited certificate - valid without signature

HENRY LAMOTTE OILS GMBH. POSTFACH / P.O. BOX 10 38 49. D-28038 BREMEN

Pharmachem Jozef Susnik
Dipl. Ing., S.P
Vidovdanska 2

production date: 02/2017
expiry date: 02/2019

1000 Ljubljana
Slovenia

Order No.: ORDER VIA EMAIL 23.03.2017

Bremen, 30.03.2017

Certificate of Analysis – KEY BRAND

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Specific gravity (20 degree C)		0,913
Refractive index (20 degree C)		1,469
Acid value		0,17
Absorption at 270 nm		0,39
Iodine value		79
Saponification value		192
Peroxide value		complies
Unsaponifiable Matter		0,66 %
Colour gardner		1,0
Colour lovibond 5 1/4" yellow		6,6
Colour lovibond 5 1/4" red		0,7
Sesameoil		complies
Alkaline impurities		complies
Water		0,02 %
Fatty acid composition		
Lauric acid	(C 12:0)	< 0,1 %
Myristic acid	(C 14:0)	< 0,1 %
Myristoleic acid	(C 14:1)	< 0,1 %
	(< C 16:0)	< 0,1 %
Palmitic acid	(C 16:0)	12,1 %
Palmitoleic acid	(C 16:1)	0,9 %
Margaric acid	(C 17:0)	0,1 %
Heptadecenoic acid	(C 17:1)	0,1 %
Stearic acid	(C 18:0)	3,3 %
Oleic acid	(C 18:1)	74,8 %
Linoleic acid	(C 18:2)	6,7 %
Linolenic acid	(C 18:3)	0,6 %
Octadecatetraen acid	(C 18:4)	< 0,1 %
Arachidic acid	(C 20:0)	0,5 %
Eicosenoic acid	(C 20:1)	0,3 %
Eicosanedienoic acid	(C 20:2)	< 0,1 %
Eicosanetraenoic acid	(C 20:4)	< 0,1 %
Behenic acid	(C 22:0)	0,2 %
Erucic acid	(C 22:1)	< 0,1 %