



PRIMEGREEN

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CERTIFICATE OF ANALYSIS

Sample description: Moringa Oil (93165-54-9)

Batch Number: 2402INCMO

Best before date: Feb/27

Date of analysis: May/25

Country of production: Peru

PROPERTIES:

	SPECIFICATION	METHOD	RESULTS
Acid Value (mgKOH/g)	<6	ISO 660 2020 Method 9.3	5.01
Peroxide Value (meqO ₂ /kg)	<25	ISO 3960 2017	19.2
Iodine Value (g/100g)	65- 80	ISO 3961 2018	68

FATTY ACID COMPOSITION:

	SPECIFICATION	METHOD	RESULTS
C14:0 Miristic Acid (%)	<2	Chromatography CG FID	0.1
C16:0 Palmitic Acid (%)	5-8	Chromatography CG FID	5.5
C16:1 Hexadecenoic Acid (%)	1-3	Chromatography CG FID	1.6
C17:0 Margaric Acid (%)	<1	Chromatography CG FID	<0.1
C18:0 Stearic Acid (%)	4-6	Chromatography CG FID	5.0
C18:1 Oleic Acid (Omega 9) (%)	70-80	Chromatography CG FID	73.5
C18:2 Linoleic Acid (Omega 6) (%)	<2.0	Chromatography CG FID	0.6

C18:3 Linolenic Acid (Omega 3) (%)	<1.0	Chromatography CG FID	0.1
C20:0 Arachidic acid (%)	1-5	Chromatography CG FID	3.2
C20:1 Eicosenoic acid (%)	2-4	Chromatography CG FID	2.4
C22:0 Behenic Acid (%)	5-8	Chromatography CG FID	6.2
C22:1 Docosenoic acid (%)	<1	Chromatography CG FID	0.1
C23:0 Tricosanoic acid (%)	<1	Chromatography CG FID	<0.1
C24:0 Lignoceric Acid (%)	<2	Chromatography CG FID	0.9

CONFORM


QA officer