



OLIVE OIL - EXTRA VIRGIN ORGANIC



CERTIFICATE OF ANALYSIS

LOT: 685

Description: A natural triglyceride oil, cold pressed and filtered. The oil is a greenish/yellow color with a bland odor.

Date of Production: December, 2020

Expiration Date: December, 2023

"Certified in compliance with the terms of the US-Canada Organic Equivalency Arrangement"

Parameter	Units	Limits		Results
		Min	Max	
Acidity	%		0.8	0.28
Peroxide Value	meq/kg oil		20	6.42

Fatty Acid Composition (%)

Palmitic Acid		7.5	20	16.87
Palmitoleic Acid		0.3	3.5	1.99
Stearic Acid		0.5	5	2.47
Oleic Acid		55	83	61.48
Linoleic Acid		3.5	21	15.50
Linolenic Acid		0	1.5	0.69

Shelf life is guaranteed for three years from the date of production if the product is stored in the unopened original container between 15°C - 30°C, protected from light. Because this material is sensitive to oxidation, it is saturated with nitrogen and sealed with nitrogen atmosphere for protection. If containers are opened for sampling, be sure to refill atmosphere with nitrogen. Containers that have been opened should be tested at least yearly to ensure potency. Although Jedwards International, Inc. believes the above information to be accurate based on the information available to Jedwards, it is the responsibility of the customer and user of the material to perform its own investigation and due diligence prior to use to verify that the product purchased from Jedwards meets their quality requirements and is appropriate for the use to which the product is to be put. The information provided above shall be considered effective only for the lot with which the information is being provided. Use and purchase of this material is subject to Jedwards International, Inc. standard terms and conditions, which supersede any conflicting terms contained on Buyer's purchase order or any document or instrument supplied by Buyer.