



Importers and dealers of
 - Natural and Organic Oils
 - Essential Oils
 - Natural Powders
 - Clays, etc
 - Agro Products
 - General Contracts

CERTIFICATE OF ANALYSIS	
Product : Mango Seed Fat	Date of Sample : 15 Aug 2025
Mfg. Date. : Aug 2025	Date of Report : 17 Aug 2025
Best Before: Aug 2027	Botanical Name: Mangifera Indica
Batch # : AET/0825	

Sr. No.	Test parameters	Specifications	Test result	Unit	Test Method	
1.	Appearance (organoleptic)	Clear	Clear	NA	Visual	
2.	Flavour (organoleptic)	Free from rancid, smoky & foreign odour	0	NA	Agree with customer	
3.	Odour (organoleptic)	Free from rancid, smoky & foreign odour	Odourless	NA	Agree with customer	
4.	Colour (Lovibond 5.25" Cell)	45Y/5R max	40Y/ 4.2R	NA	AOCS Cc 13j-97	
5.	Moisture	0.1 max	0	%	IS:548 (part1)-1964	
6.	Free fatty acids (FFA)	0.5 max	0.05	%	IS:548 (part1)-1964	
7.	Peroxide value (PV)	10 max	Nil	%	IS:548 (part1)-1964	
8.	Iodine Value (IV)	38-48	46.4	NA	IS:548 (part1)-1964	
9.	Soap content	10 max	Nil	ppm	AOCS Cc 17 - 95	
10.	Unsaponifiable	1.0 max	0.47	%	IS:548 (part1)-1964	
11.	SAP value	NA	NA	NA	IS:548 (part1)-1964	
12.	Slip melting point (SMP)	30-36	32.4	° C	AOCS Cc 3-25	
13.	Cooling Curve	Δ t	NA	NA	minute	IUPAC 2-132
		Δ T	NA	NA	° C	
		Δ T/dt	NA	NA	° C	
		T max	NA	NA	° C	
		T min	NA	NA	° C	
		t 30° - > t min	NA	NA	minute	
14.	Solid fat content (SFC)	N/20	NA	NA	%	AOCS Cd 16b - 93 (Method-II)
		N/25	NA	NA	%	
		N/30	NA	NA	%	
		N/35	NA	NA	%	
		N/40	NA	NA	%	
15.	Fatty Acid Composition (FAC)	Palmitic C16	04 - 09	07.8	%	AOCS Ce 1-62
		Stearic C18	35 - 45	38.8	%	
		Oleic C18:1	35 - 50	44.8	%	
		Linoleic C18:2	01 - 04	03.6	%	
		Arachidic C20	02 - 06	02.8	%	
16.	Pesticides	Aldrin	0.01 max	Not Detected	ppm	AOCS Cd 23-93
		Dieldrin	0.01 max	Not Detected	ppm	
		Endrin	0.01 max	Not Detected	ppm	
		BHC sum	0.01 max	Not Detected	ppm	
		DDT sum	0.01 max	Not Detected	ppm	
17.	Triglyceride profile	DG	NA	NA	%	AOCS Ce 5b-89
		DH	NA	NA	%	
		POP	NA	NA	%	
		SOO	NA	NA	%	
		POS	NA	NA	%	
		SOS	NA	NA	%	
		SOA	NA	NA	%	
		AOA	NA	NA	%	

Storage

Conditions	Store cool and dry at 20 deg C (max) and at 60% relative humidity (max)
Shelf Life	Two Years when stored properly.

The above analysis has been compiled from the results obtained from the source of supply . Representative samples taken from the manufacturing process during the production of this batch were found free of salmonella