

CERTIFICATE OF ANALYSIS

Product : Onion seed oil

Shelf Life : Best before 24 months from the date of manufacturing.

Botanical Source	Allium cepa
Appearance	Pale yellow to light yellow, clear oily liquid
Odour	Neutral
Relative density @20°C (g/ml)	0.983
Monosaturated Fat (MUFA)	37.921
Polysaturated Fat (PUFA)	49.501
Saturated Fat	12.577

Stability and storage:

Shelf life of this product is influenced by many conditions of which temperature, exposure to light / air and general good storage are the major factors. Material stored in adverse conditions may deteriorate much faster.

Disclaimer: The information contained in this Certificate of Analysis is obtained from current and reliable sources. It provides the information contained herein in good faith. Tested batches may vary slightly between each Certificate of Analysis produced, but each batch will meet the required specifications.