

CERTIFICATE OF ANALYSIS

LAUREL BERRY OIL

Yedi Dünya Kağıtçılık Eğitim. Hiz. G. İnş. Ml. Sig. Hur. T. Tar. Hay. Mob. Tic. İth. İhr. C. Ltd. Şti.
Tax No: 9460247643 | Gökçeoğlu Mah. Zübeyde Hanım Cad. No:14A, Kumlu/Hatay, Turkey
Phone: +90 536 475 90 00 | Email: contact@gharsoap.com | Web: https://www.gharsoap.com

1. PRODUCT IDENTIFICATION

This Certificate of Analysis (COA) applies to Laurel Berry Oil (Laurus Nobilis Fruit Oil), a fixed vegetable oil obtained from laurel fruits/berries. It is not Laurel Leaf Oil / Bay Laurel Essential Oil obtained from leaves by steam distillation.

Product Name	Laurel Berry Oil
INCI Name	Laurus Nobilis Fruit Oil
Botanical Name	Laurus nobilis L.
CAS Number	8007-48-5
Country of Origin	Turkey
Manufacturer	Yedi Dünya Kağıtçılık Eğitim. Hiz. G. İnş. Ml. Sig. Hur. T. Tar. Hay. Mob. Tic. İth. İhr. C. Ltd. Şti.
Address	Gökçeoğlu Mah. Zübeyde Hanım Cad. No:14A, Kumlu/Hatay, Turkey
Batch Number	LBY2025
Production Date	11.2025
Expiry Date	11.2027

2. PHYSICAL AND CHEMICAL ANALYSIS

Name of the Analysis	Result	Reference Value
Refractive Index (at 20°C)	1.4721	1.4500 – 1.4800
Specific Gravity (at 20°C)	0.9135	0.9000 – 0.9400
Flash Point	154 °C	> 100 °C
Saponification Value (mg KOH/g oil)	201.5	180 – 220
Acid Value (mg KOH/g)	18.2	< 25
Iodine Value (Wijs)	79.8	60 – 120
Cottonseed Oil Test (Halphen Test)	Negative	Negative
Insoluble Impurities (% m/m)	0.4	Max: 2

3. FATTY ACID COMPOSITION (GC, % m/m Methyl Esters)

Determined by Gas Chromatography (GC). Fatty acid composition confirms the product's identity as a fixed berry oil, distinguishing it from laurel leaf essential oils.

Fatty Acid	Result (%)	Reference Value
Caproic Acid (C6:0)	0.23	Max: 1.2
Caprylic Acid (C8:0)	0.03	Max: 0.1
Capric Acid (C10:0)	0.43	Max: 1.0

Fatty Acid	Result (%)	Reference Value
Lauric Acid (C12:0)	13.57	10 – 30
Myristic Acid (C14:0)	0.72	< 2
Palmitic Acid (C16:0)	17.00	5 – 25
Palmitoleic Acid (C16:1)	0.60	0.3 – 1.0
Margaric Acid (C17:0)	0.05	Max: 0.1
Heptadecenoic Acid (C17:1)	0.05	Max: 0.1
Stearic Acid (C18:0)	1.51	< 2
Oleic Acid (C18:1)	39.24	30 – 50
Linoleic Acid (C18:2)	24.12	11 – 25
Linolenic Acid (C18:3)	0.94	< 2
Arachidic Acid (C20:0)	0.15	Max: 0.2
Gadoleic Acid (C20:1)	0.44	Max: 0.5
Behenic Acid (C22:0)	0.08	Max: 0.1
Erucic Acid (C22:1)	0.03	Max: 0.1
Lignoceric Acid (C24:0)	0.03	Max: 0.1

4. ADDITIONAL INFORMATION

- Storage Conditions: Store in a cool (5–25°C), dry place (RH < 70%), away from direct sunlight, in tightly closed, opaque or amber containers.
- Shelf Life: 24 months from the production date under proper storage conditions.
- Extraction Method: Traditional water/heat extraction, separation, decantation and filtration.

This Certificate of Analysis (COA) has been prepared based on testing of the batch mentioned above and represents accurate information to the best of our knowledge. This document is batch-specific and does not replace the general Technical Data Sheet (TDS) or Safety Data Sheet (SDS) for this product.