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**Certificate of Analysis:** Carrot, *Daucus carota*, organically grown and CO<sub>2</sub> extracted in Germany.

Batch No: GE-951106

Lab No: 18644

Type No: 023.007, DE-ÖKO-013

Production: May 2015

Retest: May 2017

The product meets specifications no. 16.175.01/66.206.05.

Raw material: *Daucus carota* – Roots, dried, from organic farming, Germany

D/E - Ratio: 6,0 - 9,0 kg raw material yield 1 kg product.

#### Sensory Check

Feature	Reference	Result
Appearance:	At room temperature red liquid oil, solidifies under cool storage (jojoba oil)	meets
Odour:	light sweet carrot smell	meets

#### Analytical Check

Feature	Method	Limits	Value	Unit
Sum of Carotenoids (calc. as $\beta$ -Carotene)	21.009.04, UV-VIS	0,15 - 0,21	0,18	%
Peroxide Value	21.015.02, DGF, Wheeler	< 8	2,8 meq	O <sub>2</sub> /kg
Acid value	21.016.02, DGF	< 8	1,0 mg	KOH/g
Saponification value	21.017.01, DGF	90 - 110	98 mg	KOH/g
Density (20°C)	21.024.02, Pycnometer	n.s.	0,8678	g/cm <sup>3</sup>

n.s. = not specified

n.d. = not detected

Storage conditions: Store in a cool, dry place and exclusion of light!