

AAZ ARGAN SARL

Certificate of Analysis

Product: Argan Oil

Batch Number: 01ZC/25
Analysis Number: 201125
Date of Analysis: 24/11/2025
Date of Production: 11/2025
Expiration Date: 11/2028

Company: AAZ ARGAN SARL
Location: Douar Ait Ahmed, Imlilnt, Essaouira – Morocco

Physico-Chemical Parameters

Parameter	Method	Result
Absorbance at 270 nm	ISO 3656 – UV Spectrophotometry	0.11
Delta K	ISO 3656 – UV Spectrophotometry	0.01
Moisture & Volatile Matter (%)	ISO 662 – Oven Drying (105°C)	0.1%
Appearance	ISO 10678 – Visual Observation	Clear liquid, light gold yellow
Odor	Internal – Olfactory Evaluation	Light aroma
Refractive Index (25°C)	ISO 6320 – Refractometry	1.470 at 25°C
Saponification value	ISO 3657 – Titration	190 mg KOH/g
Acid Value	ISO 660 – Titration	0.4 mg KOH/g
Peroxide Value	ISO 3960 – Titration	2.0 meq O ₂ /kg

Fatty Acid Composition

(Method: NF EN ISO 12966-2 / Gas Chromatography)

Fatty Acid	Symbol	Result (%)
Myristic Acid	C14:0	0.1
Pentadecanoic Acid	C15:0	0.05
Palmitic Acid	C16:0	11.8
Palmitoleic Acid	C16:1	0.5
Margaric Acid	C17:0	0.07
Heptadecenoic Acid	C17:1	0.1
Stearic Acid	C18:0	5
Oleic Acid	C18:1	44
Linoleic Acid	C18:2	34
Linolenic Acid	C18:3	0.1
Arachidic Acid	C20:0	0.4
Gadoleic Acid	C20:1	0.2
Behenic Acid	C22:0	0.1

Sterol Composition (% of total sterols)

Internal Method MGPL-045 / GC-FID (Gas Chromatography with Flame Ionization Detection)

Sterol	Result (%)
Schottenol	48.0
Spinasterol	38.9
Δ 7-Avenasterol	4.6
Stigmasterol + 8,22-dien-3 β -ol	4.0
Campesterol	0.4
Other unidentified sterols	3.9

Conclusion : All measured parameters conform to Moroccan norm NM 08.5.090.

The oil displays excellent global quality, a homogeneous appearance, and a balanced composition.

Certifications

CCPB - USDA Organic - Kosher