

## **Specification Sheet -** Revised Nov 11/2010

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Product Name: Cetyl Myristoleate Complex oil-100% Mixed Cetyl Esthers

as an Oil @ 28°C-Vegetable Source

**Product Code**: CFA15®/CMO15®\*(oil)

**Product Definition:** Cetyl Myristoleate Complex contains cis-9- myristoleate (fatty acid esthers)

Product Composition: CFA15®/CMO15® is a special blend of fatty acid esters

Method of Analysis: Gas Chromatograph equipped with Flame Ionization Detector

(FID) using 3- to 4-point calibrations

Origin: United States

**Ingredients declaration:** cetyl myristoleate 10-15%, cetyl myrsistate 55-70%, other

cetyl esthers: 15-35%: cetyl palmitate, cetyl laurate, cetyl palmitoleate,

and cetyl Linoleate, cetyl oleate & cetyl stearate

<u>Chemistry</u>: Cetyl Myristoleate is the hexadecyl ester of cis-9-tetradecenoic acid, commonly known as myristoleic acid. Myristoleic acid is classified as a monoethenoid fatty acid. The fatty acids raw material for the product is derived from Pycnanthus Angolensis (Nut Source).

<u>Physical Characteristics:</u> (specifications) <u>Test Method</u>

Acid Value ; 3-10% AOCS CD3d-63

**Odor:** 6% Max-Gardner

Color above melting point Clear oil Visual

Hydroxyl Value15-25AOCS CD4-40Melting Point:45-48° CHeat/thermAppearance:Clear light amber waxVisual

Heavy Metals: Specifications

Molybdenum(Mo) <1.0ppm Maganese <1.0ppm Magnesium(Mg) <10ppm Chromium(Cr) <1.0ppm <20ppm Calcium(Ca) Nickel(Ni) <1.0ppm Iron(Fe) <15ppm Copper(Cu) < 3ppm < 400ppm Phosphorus(P) Heavy Metals, as lead < 0.5ppm Selenium <1.0ppm

**Microbiological:** Total Plate Count: < 100 (CFU/g)

Yeast & Mold: < 10 (CFU/g)
E. Coli: Negative
Salmonella: Negative
Staphylococcus: Negative

**Stability:** CMO oil is very stable under ordinary conditions of heat, light, and air.

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<u>Labeling Notice</u>: Vegetable-derived cetyl myristoleate is from a nut source. Product labels should state: "This product is derived from a nut source. Caution is advised for consumers with allergies to nuts.

## **Storage Conditions & shelf life:**

Store in a cool, dry place, do not freeze. Shelf life is 5 yrs if stored properly and at room temperature.

<u>Disclaimer</u>: The information in this COA is based on information, we believe to be reliable. They are offered in good faith, but without guarantee, as conditions & methods of use of our products are beyond our control. We recommend that the prospective user determine the suitability of our materials & suggestions on an experimental basis before adopting them on a commercial scale.

**Technical Director: Yang Xian** 

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