



## Specification Sheet *03/01/2006*

<b>Product Name</b>	<b>Cetyl Myristoleate Complex Butter</b>
<b>Product Code</b>	CFAO20@*
<b>Product Definition</b>	Cetyl Myristoleate Complex contains cis-9- myristoleate (fatty acid esters)
<b>Product Composition</b>	CFA20@ is a special blend of fatty acid esters
<b>Method of Analysis</b>	Gas Chromatograph equipped with Flame Ionization Detector (FID) using 3- to 4-point calibrations

**Ingredients declaration:** cetyl myristoleate 20% , cetyl myrsistate, cetyl palmitate, cetyl laurate, cetyl palmitoleate, and cetyl oleate

### Physical Characteristics:

<b>Color:</b>	Off-white to beige w/specks
<b>Odor:</b>	6% Max-Gardner
<b>Texture:</b>	waxy butter
<b>Taste:</b>	Characteristic of cetyl myristoleate
<b>Melting Point:</b>	45-48° C
<b>C 14:1 content :</b>	12% minimum
<b>Hydroxyl Value:</b>	15 Max

### Microbiological:

<b>Total Plate Count:</b>	< 100 (CFU/g)
<b>Yeast &amp; Mold:</b>	< 10 (CFU/g)
<b>E. Coli:</b>	Negative
<b>Salmonella:</b>	Negative
<b>Staphylococcus:</b>	Negative

\*CFA20@ is a bovine source & BSE free

### Storage Conditions & shelf life:

Store in a cool, dry place, do not freeze. Shelf life is 2 yrs if stored properly

**Disclaimer:** 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

yang xian

5753-G Santa Ana Cyn Rd#4050 Anaheim Hills CA.92807-3296  
Tel 714-223-0647, Fax: 714-223-0646 E-Mail: [info@nature4science.com](mailto:info@nature4science.com)  
[www.nature4science.com](http://www.nature4science.com)