

Specification Sheet - Revised Nov 11/2010

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<u>Product Name :</u>	<u>Cetyl Myristoleate Complex oil-100% Mixed Cetyl Esthers as an Oil @ 28°C-Vegetable Source</u>
<u>Product Code :</u>	CFA15@/CMO15®*(oil)
<u>Product Definition:</u>	Cetyl Myristoleate Complex contains cis-9- myristoleate (fatty acid esthers)
<u>Product Composition:</u>	CFA15@/CMO15® is a special blend of fatty acid esters
<u>Method of Analysis :</u>	Gas Chromatograph equipped with Flame Ionization Detector (FID) using 3- to 4-point calibrations
<u>Origin :</u>	United States
<u>Ingredients declaration:</u>	<u>cetyl myristoleate 10-15%</u> , cetyl myrsistate 55-70% , other <u>cetyl esthers: 15-35%</u> : cetyl palmitate, cetyl laurate, cetyl palmitoleate, and cetyl Linoleate, cetyl oleate & cetyl stearate

Chemistry: 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>	<u>(specifications)</u>	<u>Test Method</u>
Acid Value ;	3-10%	AOCS CD3d-63
Odor:	6% Max-Gardner	
Color above melting point	Clear oil	Visual
Hydroxyl Value	15-25	AOCS CD4-40
Melting Point:	45-48° C	Heat/therm
Appearance:	Clear light amber wax	Visual
<u>Heavy Metals:</u>		<u>Specifications</u>
	Molybdenum(Mo)	<1.0ppm
	Maganese	<1.0ppm
	Magnesium(Mg)	<10ppm
	Chromium(Cr)	<1.0ppm
	Calcium(Ca)	<20ppm
	Nickel(Ni)	<1.0ppm
	Iron(Fe)	<15ppm
	Copper(Cu)	< 3ppm
	Phosphorus(P)	< 400ppm
	Heavy Metals, as lead	< 0.5ppm
	Selenium	<1.0ppm

<u>Microbiological:</u>	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.



Labeling Notice: 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.

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.

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