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Specification Sheet - *Revised 08/20/2025*

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

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).

Physical Characteristics:	(specifications)	Test Method
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

Heavy Metals:	Specifications
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

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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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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