



**CERTIFICATE of ANALYSIS**  
**Product: Allspice (Pimento)**

**INCI Name: Pimenta officinalis Fruit Oil**

**CAS No: 84929-57-7/8006-77-7 EINECS No: 284-540-4 / -**

**Countries of Origin: Jamaica**

**Batch Code: 103840**

Test	Specification	Result
Appearance	Clear mobile liquid	Complies
Colour	Pale Yellow	Complies
Odour	Sweet, phenolic, spicy	Complies
Specific Gravity at 20°C	1.017 – 1.06	1.047
Refractive Index at 20°C	1.52 – 1.54	1.533

**Manufacture Date: Feb 2017**

**Best Before: Feb 2020**

Shelf life of this product depends very much on storage conditions, particularly temperature and exposure to light and air.

Expiry date must be considered as subjective; the expiry date given here is based on the best of our knowledge and experience of the material when stored under recommended conditions in original unopened containers.

Due to the natural ingredients contained in many of our products, there may be a slight batch to batch variation in the colour, odour or consistency. However, we ensure that this does not affect the quality and efficiency of the products in any way.

We hereby certify that the above material meets the required specification and is released for free sale.