

## GINGER OIL – CERTIFICATE OF ANALYSIS

COMPANY INFORMATION	
<b>Company Name</b>	Gramtarang Foods Private Limited
<b>Address</b>	D-206, KSR Green Valley, Madhavadhara, Visakhapatnam – 530 018, Andhra-Pradesh, INDIA
<b>Website</b>	<a href="http://www.gramtarangfoods.in">www.gramtarangfoods.in</a>
<b>Contact person</b>	Srinivas Vedula (Managing Director)
<b>Contact number</b>	+91 9573 7133 42
<b>Email address</b>	<a href="mailto:srinivasvedula@gramtarangfoods.in">srinivasvedula@gramtarangfoods.in</a>

GENERAL PRODUCT INFORMATION	
<b>Raw material</b>	Zingiberaceae officinale
<b>Physical properties</b>	Our Ginger oil has a pale-yellow to a dark-amber colour. It has a strong spicy, sharp, warm smell with a hint of lemon and pepper, which smells of actual ginger.
<b>Purity</b>	It does not contain any external additives and is not blended/formulated. No traces of heavy-metal, pesticide contamination, reproducible micro-organisms or any other organic solvents.
<b>Extraction method</b>	Super-Critical-Fluid-Extraction (CO <sub>2</sub> extraction)

QUALITY ANALYSIS REPORT	
<b>Optical rotation at 20° C</b>	-28° TO -45°
<b>Specific gravity at 30° C</b>	0.868 TO 0.880
<b>Refractive Index at 30° C</b>	1.4840 TO 1.4894

KEY ACTIVE INGREDIENTS	
<b>Beta-Zinzeberine</b>	35.6%
<b>Ar-curcumene</b>	17.7%
<b>Farnesene</b>	9.8%
<b>Alpha-Selinene</b>	1.4%
<b>Beta-Selinene</b>	1.0%