

## **CARDAMOM SELECT OIL – CERTIFICATE OF ANALYSIS**

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

GEN	ERAL PRODUCT INFORMATION						
Raw material	naterial ELETTARIA CARDAMOMUM						
Physical properties	Our Cardamom select oil is sweet, spicy and almost						
	balsamic in fragrance, is clear to pale yellow in color						
	and slightly watery in viscosity						
Purity	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.						
Extraction method	od Super-Critical-Fluid-Extraction (CO <sub>2</sub> extraction)						

QUALITY ANALYSIS REPORT				
Specific gravity at 15° C	0.9264 - 0.9349			
Refractive Index at 25° C	1.4603 – 1.4620			
Optical rotation 25°C	+15.1° TO +44.0°			
Acid value	0.36 TO 1.3			
Saponification value	96.5 TO 156.4			

KEY ACTIVE INGREDIENTS - MAJOR					
Terpinyl Acetate	23.7% TO 55.1%				
1,8-Cineol	13.9% TO 45.7%				



KEY	ACTIVE INGREDIENTS - MINOR
Sabinene	0.5% TO 3.9%
Limonene	0.8% TO 3.9%
Linalool	1.9% TO 3.4%
Linalyl Acetate	1.8% TO 6.1%
Terpinene-4-ol	0.3% TO 2.8%
Alpha-terpineol	0.9% TO 7.1%
Trans – nerolidol	0.0 % TO 1.8%
Geraniol	2.0% TO 2.29%

			7		
HE TO				5.571	
					400 宣