

CERTIFICATE OF ANALYSIS

| Product Name: | Serenovate [®] Saw Palmetto Oil | Batch No.: | P0101-240617 |
|----------------------------|--|-------------------------|--------------|
| Manufacture Date: | 06/17/2024 | Expiration Date: | 06/16/2026 |
| Plant Origin: | Serenoa Repens | Part Used: | Berries |
| Extraction Solvent: | Food grade CO2 | Extract Ratio: | 10:1 |

| TEST ITEMS | SPECIFICATIONS | TEST RESULTS | METHODS | | |
|---|-------------------------------|---------------------------|-----------------|--|--|
| Appearance | Orange to Brown red clear oil | Brown, red clear oil | Visual | | |
| Odor | Characteristic | Complies | Organoleptic | | |
| Identification (HPTLC) | Positive reaction | Complies | USP<201> | | |
| Water | < 0.4% | 0.1% | USP<921> | | |
| Specific Gravity (20°C) | 0.8900- 0.9100 | 0.9058 | USP<841> | | |
| Refraction Index (25°C) | 1.4000-1.5000 | 1.4534 | USP<831> | | |
| Saponification value (mg/g) | 210-250 | 230.8 | USP<401> | | |
| Acid value (mgKOH/g) | 150.0-220.0 | 153.2 | USP<401> | | |
| Peroxide value (meq/kg) | < 5.0 meq/kg | 4.3 | USP<401> | | |
| Iodine value (g/100g) | 40-50 g/100g | 40.7 | USP<401> | | |
| Arsenic (As) | < 1.0ppm | Not Detected | USP<233>/ICP-MS | | |
| Lead (Pb) | < 0.5ppm | Not Detected | USP<233>/ICP-MS | | |
| Mercury (Hg) | < 0.1ppm | Not Detected | USP<233>/ICP-MS | | |
| Cadmium (Cd) | < 0.5 ppm | Not Detected | USP<233>/ICP-MS | | |
| Pesticides residues | Meets the requirements | Complies | USP <561> | | |
| <u>Assay: (by GC)</u> | | | | | |
| Total Fatty Acids | >85.0% | 90.55% | USP<621>/GC | | |
| Long-chain alcohols | 0.15-0.35% | 0.217% | USP<621>/GC | | |
| Total Sterols | 0.2%- 0.4% | 0.368% | USP<621>/GC | | |
| β-sitosterol | > 0.10% | 0.252% | USP<621>/GC | | |
| <u>Ratio of Lauric acid to related fatty acids:</u> (According USP <saw extract="" palmetto="">, The range for ratios of the concentration of lauric acid to the concentration of the respective fatty acid are in the table below.)</saw> | | | | | |
| Lauric acid | 28%-32% | Ratio (Value 29.3%) | below.) | | |
| Caproic acid | 9.0-40 | Ratio 18.43 (Value 1.59%) | | | |
| Caprylic acid | 8.5-17.5 | Ratio 10.77 (Value 2.72%) | | | |
| Capric acid | 9.0-16 | Ratio 13.95 (Value 2.10%) | | | |
| Myristic acid | 2.2-2.8 | Ratio 2.59 (Value 11.30%) | C Industries | | |

Ratio 17.44 (Value 1.68%) 255 Oser Ave, Hauppauge, NY 11788 • Tel: (631) 274-4818 • Fax: (631) 274-4819 Email: sales@mtcindustries.com • Website: www.mtcindustries.com

2.8-3.9

13-20

Ratio 3.62 (Value 8.10%)

m

(7 C)

QC/QA

Palmitic acid

Stearic acid



Oleic acid 0.60-1.15 Ratio 1.03 (Value 28.5%) Linoleic acid 4.0-8.0 Ratio 6.31 (Value 4.64%) Linolenic acid 35-60 Ratio 47.03 (Value 0.623%) Total fatty acid 90.55 Microbial Total Plate Count <1,000 cfu/g Not Detected USP<2021> ndustries Yeast and Mold < 100 cfu/gNot Detected USP<2021> E. Coli Negative Not Detected USP<2022> OC/OA USP<2021> Salmonella Not Detected Negative pproved

Room Temperature Storage: Store at Room Temperature. Avoid moisture and direct sunlight. **Conclusion:** Conforms with specifications.

The information contained herein is to the best of our knowledge correct. The data outlined and the statements made are intended only as source of information. No warranties expressed or implied are made on the basis of this information. It is suggested that you evaluate the product on a laboratory scale prior to use in a finished product. The information contained herein should not be construed as permission for violation of patent rights

QA Prepared by: Zihan ye QC Approved by: _____ Date: 09/16/2024