

## Golden Drops

Sample ID: **Mustard Oil**  
 Sample No- Lot Number: **N/A**  
 Sample conditions: **The samples were delivered in sealed container**  
 Internal ID: **GD-001-25**  
 Analysis Started: **22-Jul-25**  
 Analysis Reported: **7-Aug-25**

### Results of Analysis:

ANALYSIS	RESULT	UNIT	METHODOLOGY
Refractive Index	1.46	NA	AOAC 921.08
GC	RESULT	Typical Range in Mustard Oil	METHODOLOGY
FATTY ACID			
Myristic Acid	ND*	<0.1%	AOCS Ce 1h-05
Palmitic Acid	2.50%	2–5%	AOCS Ce 1h-05
Palmitoleic Acid	0.20%	<1%	AOCS Ce 1h-05
Stearic Acid	0.98%	0.8–1.5%	AOCS Ce 1h-05
Linoleic Acid	14.55%	12–22%	AOCS Ce 1h-05
Linolenic Acid	11.29%	13–21%	AOCS Ce 1h-05
Arachidic Acid	0.83%	6–13%	AOCS Ce 1h-05
Eicosenoic Acid	1.10%	1–3%	AOCS Ce 1h-05
Behenic Acid	0.89%	0.5–1.5%	AOCS Ce 1h-05
Erucic Acid	48.00%	40–50%	AOCS Ce 1h-05
Lignoceric Acid	0.23%	0.5–1.5%	AOCS Ce 1h-05
Nervonic Acid	0.12%	<1%	AOCS Ce 1h-05

**CONCLUSION:** Fatty acid profile determined by GC-FID. The high erucic acid content (~45%) confirms the sample's identity as mustard oil. No deviation or markers of adulteration were observed

The results in this report relate only to the sample as submitted.

\*ND= Not Detected

  
 Rocío Zamora V  
 Technical Director

Canadian Food Testing Lab has procedures in place to guard against improper use of the electronic signature and have the required "signatories", as per ISO/IEC 17025, signing the reports.

**\*END OF TEST REPORT\***